

T H E

GEORGE

BRUNCH PRIX FIXE MENU

CHOOSE TWO COURSES \$65 | CHOOSE THREE \$75

START WITH A GLASS OF
BUBBLES OR JUICE
SELECT YOUR COURSE FROM:
BEGINNINGS, MAIN EVENT AND
SWEET ENDING

BUBBLE OPTIONS

BRUT CAVA *Caves Naveran, Penedés ES*

BELLINI *Peach | Mango | Raspberry*

MIMOSA *Orange | Grapefruit*

JUICE OPTIONS

ORANGE, GRAPEFRUIT

APPLE, PINEAPPLE

GREEN JUICE

BEGINNINGS

CHOOSE ONE

YOGURT PARFAIT *Fruit Compote, Granola, Chia, Cacao Nibs* **14** GF

ENGLISH PEA BISQUE *Asparagus Sauce Vierge, Watermelon Radish* **15** DF, GF, NF

WARM BROCCOLI RABE SALAD *Charred Rabe, Avocado, Sieved Egg, Sunflower Seed, Grapefruit Vinaigrette* **18** DF, GF, NF

SALMON CRUDO* *Pickled Strawberry, Watermelon Radish, Citrus Vinegar, Mirin* **22** GF, DF, NF, LS

BURRATA SALAD *Charred Spring Onion, Asparagus, Peas, Agrumato, Sunflower Seeds* **20** GF, NF, LS

SMOKED EGGPLANT TARTINE *Cashew, Pickled Fennel, Seed Spice Mix* **15** V

SHRIMP AGUACHILE *Fresno Pepper, Cucumber, Tortilla Chips* **22** DF, NF

MAIN EVENT

CHOOSE ONE

PB&J FRENCH TOAST *Peanut Butter, Berry Compote, Meringue, Candied Walnut* **19** DF Avail

PRAWNS & BISCUITS *Pork Sausage Gravy, Sunny Egg, Chive* **26** NF

CHICKEN & WAFFLES *Buttermilk Fried Chicken, Waffle, Sweet Chili Sauce, Cognac Butter* **28** NF

RICOTTA GNUDI *Wild Mushroom, Green Chickpea, Fava Bean, Green Garlic* **29** NF

OLYMPIC SMASH BURGER *Beecher's Cheese, Bacon Jalapeño Jam, Tomato, Lettuce, Onion, Secret Sauce, Fries* **26** NF, LS

EGGS BENEDICT* *Herbed Hollandaise, English Muffin, Buttered Potatoes* **28** NF

Choice of: Sweet Potato | Tasso Ham | Braised Lamb +10 (32 à la Carte)

PIKE MARKET VEGETABLE FRITTATA *Seasonal Vegetables, Comte Gruyère, House Salad* **28** GF, NF, LS

SWEET ENDING

CHOOSE ONE

CHOCOLATE FUDGE CAKE *Caramel Peanut Popcorn, Salted Dulce de Leche* **15**

CRÈME BRÛLÉE *Fresh Berries* **15** GF, NF



V = Vegan | DF = Dairy Free | GF = Gluten Free | NF = Nut Free | LS = Locally Sourced

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness.

We are dedicated to sourcing local, organic, and sustainable seafood, in order to promote environmental well-being and deliver a memorable dining experience to our guests.

@thegeorgeseattle #thegeorgeseattle | 5.22.25

THE

GEORGE

COCKTAILS

CAFE CONNECTION

Cognac, Amaretto, Coffee, Whipped Cream, Cinnamon

18

GEORGE BLOODY MARY

Tito's Vodka, Demitri's Mix, Tomato Juice, Olive, Lime

16

HUGO SPRITZ

St. Germain, Prosecco, Soda, Mint, Lime

24

LAVENDER MARTINI

Grey Goose, Crème de Violette, Lime, White and Red Cranberry

22

THE FRENCH ROSE

Bombay Sapphire, Brut Rosé, Cherry, Lemon

22

LA HACIENDA

Patrón Reposado, Aperol, Grapefruit, Lemon, Agave, Habanero, Tajín Rim

32

COSMIC COSMO

Patrón Silver, Cointreau, Blue Curaçao, White Cranberry, Lime, Fire Tincture

28

SPRING FLING

Bacardi Silver, Bacardi 8 Dark Rum, Pineapple, Orange, Coconut, Lime

21

THE COPPER OLD FASHIONED

Jack Daniels, Caramel, Maple, Frangelico

21

OLYMPIC ICED CAFE

Bailey's, Frangelico, Kahlua, Ron Zacapa 23 Rum, Espresso

27

WINE BY THE GLASS

SPARKLING

Brut Cava Caves Naveran, Penedés ES	18 / 85
Brut Rosé Albert Bichot Cremant de Bourgogne FR	20 / 95
Brut Champagne Perrier-Jouët FR	38 / 185

WHITE

Assyrtiko Gai'a 'Monograph', Nemea GR	18 / 67
Chardonnay Chalk Hill, Russian River Valley CA	18 / 67
Chardonnay William Fevre Champs Royaux, Chablis FR	55 / 135
Pinot Gris Kind Stranger, Lawrence Vineyard, Royal Slope WA	17 / 65
Sauvignon Blanc Roger Neveu, Sancerre FR	26 / 99

ROSÉ

Rosé Dossier, Weinbau Vineyard, Columbia Valley WA	18 / 67
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RED

Cabernet Sauvignon Andrew Will, Horse H. Hills WA	22 / 85
Cabernet Sauvignon Robert Craig Affinity, Napa Valley CA	55 / 135
Merlot Long Shadows 'Pedestal', Walla Walla WA	58 / 185
Pinot Noir Holocene 'Memorialis', Willamette Valley OR	55 / 135
Nebbiolo Enzo Bartoli, Barolo, Piedmont IT	28 / 107
Tempranillo áster, Ribera del Duero ES	20 / 75

BEER

DRAFT

Fremont Lush IPA	10
Fort George City of Dreams Pale Ale	10
Dru Bru Pilsner	9
Diamond Knot Stout	10

BOTTLES & CANS

Scuttlebutt Amber Ale	8
Avery El Gose Sour Session Ale	9
Aval Cider Cidre Artisanal, Brittany FR	12

SPIRIT FREE

SKY GARDEN

Seedlip Garden, Lime, Grapefruit Juice, Agave	14
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TEMPERANCE COLLINS

Seedlip, Pineapple, Cinnamon, Soda	14
Coke Products Coca Cola, Diet Coke, Sprite	6
Fever Tree Soda Grapefruit, Ginger Ale, Ginger Beer	6
Fairmont Lot 35 Tea Sustainably Sourced	6
Espresso or Drip Coffee HC Valentine	6
Latte, Cappuccino, Mocha HC Valentine	7

A 3% kitchen surcharge is included on the guest check. 100% of this charge is distributed to the hourly culinary team members who helped create this meal.
A service charge of 20% will be automatically added to guest checks for parties of 6 or more. Fairmont distributes 100% of this added service charge to our staff.