

Hot Stove

SOCIETY
BAR

Floating on the mezzanine of Hotel Andra's lobby our Hot Stove Society Bar is our cooking school's adjacent bar and living room perfect for socializing! Set with a mix of cocktail tables, lounges, and a communal meeting table the living room is set for a cocktail and appetizer style of event complete with booze, snacks, appetizers and our bartenders.

HAPPY HOUR SNACKS MENU

20. per person

plus 20% service charge and tax

spicy buffalo chicken sliders

frank's red hot, blue cheese, pickled celery

little grilled cheese

manchego, beecher's cheddar, mama lil's

meatballs

harissa tomato sauce, toasted coriander yogurt, mint

freshly griddled pita and crudité

tzatziki, fava skordalia, roasted sweet red pepper spreads

hostess chip and dip platter

tim's cascades and fresh veggies

ADD-ONS

priced per person

hot stove society deluxe baby burgers

cheddar, dijon aioli, arugula + 6.

eggrolls

veggies from the farm +5.

oregon bay shrimp roll

old bay mayo, crispy potatoes + 5.

shrimp and scallion potstickers

soy-ginger dipping sauce + 7.

oven baked pretzels

pimento-cheese, sour cream & onion spreads + 5.

add something sweet

triple coconut cream pie bites + 5.

fresh cookie selection + 5.

DUMPLING PIT

30. per person

plus 20% service charge and tax

shrimp and scallion potstickers

soy-ginger dipping sauce

tanakasan veggie crunch balls

sweet chili sauce

kimchi deviled eggs

sesame seeds, scallion, furikake

lemongrass and ginger pork skewers

sweet soy, umami mayo

togarashi popcorn

wonton chip and dip platter

crispy tokyo rub wontons, fresh veggies

STUNNING SEAFOOD

45. per person

plus 20% service charge and tax

seatown smoked salmon dip

tim's cascades, crackers

etta's dungeness crabcakes

remoulade

tom's tasty tuna tataki

wonton chip, ponzu aioli, wasabi tobiko

salt and pepper calamari

chili aioli, fresh herbs

salt and vinegar marble potatoes

grilled and chilled veggie salad

sauce gribiche, seasonal veggies

BAR INFO

price list:

rotating selection of NW craft beer and cider: \$6

a variety of wines from the NW and beyond: \$9-\$12

cocktails: \$10-\$12

*beverages are based upon consumption

*custom cocktails always available

non-alcoholic beverages: \$4

DON'T FORGET ABOUT THE SLUSHIES!

Options Include:

Tanakasan Sake Slushies

Cantina Lena Margarita Slushies

Frosé

Beverages are billed upon consumption plus a \$100.00 set up fee.

our sales manager, Kat Gibbons, would be happy to assist you!

206-436-0383 or katg@tomdouglas.com.