

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 21% service charge and tax

palace kitchen chicken wings

coriander cream

little grilled cheese

romesco, manchego, and cheddar

meatballs

porcini cream and cider braised currants

freshly griddled pita and crudité

tzatziki, kalamata & fig, roasted sweet red pepper spreads

hostess chip and dip platter

prosser pepper ranch

add something sweet

triple coconut cream pie bites + 5.

fresh cookie selection + 5.

ADD-ONS

hot stove society deluxe baby burgers

cheddar, dijon aioli, arugula + 5. per person

southern fried chicken baby burgers

bread and butter pickles, slaw + 5. per person

club sandwiches

pimento cheese, bacon + 5.

eggrolls

a run through the garden +5.

oregon bay shrimp roll

old bay mayo + 5.

shrimp and scallion potstickers

sweet chili dipping sauce + 5.

loaded potato skins

white cheddar, goat cheese, bacon, green onion, sour cream, hot sauce bar + 8.

oven baked pretzels

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

SNACKS + ENTRÉE MENU

30. per person

happy hour snacks

palace kitchen chicken wings
coriander cream

freshly griddled pita and crudité
tzatziki, kalamata & fig,
roasted sweet red pepper spreads

veggie

curried cauliflower
green tahini, pomegranate molasses

meat & fish

meatballs
porcini cream, cider braised currants

wild sockeye salmon
shiitake mushroom relish

sides

extra crispy, garlic fried potatoes

caesar salad
parmesan croutons

SNACKS + ENTRÉE MENU

40. per person

plus 21% service charge and tax

happy hour snacks

oregon bay shrimp roll
old bay mayo

little grilled cheese
romesco, manchego, cheddar

meat & cheese platter
marcona almonds, dried fruit, mostarda

veggie

charred broccoli salad
buratta, gremolata

meat & fish

smoky rubbed washington beef tri-tip
arugula, aged pecorino, saba

tom's tasty tuna sashimi
kaiware sprouts, pickled ginger, tobiko, lime, chili oil

sides

mustard green pancakes
sesame, gingery-soy dipping

grilled bread salad
olive, radicchio, mozzarella

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

our sales manager, jon price, would be happy to assist you!
206-436-0383 or jonathanp@tomdouglas.com.