



APPETIZERS 21

Caprese	\$13.00
Tomatoes, mozzarella, basil, balsamic glaze	
Prosciutto & Melon	\$13.00
Cantaloupe topped with prosciutto	
Duck Pâté	\$15.00
Served with pear, dijon and toasted baguette	
Country Pâté	\$14.00
Served with cornichon, dijon and toasted baguette	
Shrimp Cocktail	\$15.00
King shrimp with cocktail sauce	
Ricotta Crostini	\$14.00
prosciutto, arugula, honey	
Guacamole	\$14.00
With house made tortilla chips	
Burrata & Prosciutto	\$19.00
Truffle burrata, toasted baguette, olives	
Bacon Mac & Cheese	\$15.00
Mozzarella, sun dried tomato, bacon, scallions	
Grilled Asparagus	\$14.00
Served with cremini mushrooms	
Grilled Octopus	\$22.00
Mixed greens, sweet peppers, onion, olive oil, lemon, parsley	
Albondigas	\$16.00
Pork and beef meatballs, pomodoro sauce	
Brussels Sprouts	\$14.00
Lemon and manchego	
Veggie Quesadilla	\$16.00
Red pepper, squash, zucchini, onion, swiss with sour cream	

AVAILABLE OPTIONS

Add Chicken or Shrimp: \$6.00

Grilled Shrimp	\$16.00
Shrimp wrapped in bacon with shallots, lemon sauce	
Fried Calamari	\$18.00
With marinara sauce	
Crispy Artichokes	\$14.00
Served with arugula and sour cream tarragon dip	
Bruschetta	\$10.00
Tomato, shallot, basil, crostini	
Bacon Cheese Fries	\$15.00
Smoked bacon, cheddar goodness	
Artichoke Dip	\$16.00
With house made tortilla chips	
Fried Sweet Potatoes	\$12.00
with huancaína sauce	

SALADS ⁴

Arugula Salad	\$15.00
Arugula, pears, walnuts, blue cheese, sherry vinaigrette	
Beet Salad	\$15.00
Roasted red beets, spinach, goat cheese	
Caesar Salad	\$14.00
Romaine, croutons, parmesan	
Large Chicken Caesar	\$20.00

TARTARES ³

Salmon Tartare	\$17.00
Fresh salmon, lemon, capers, topped over avocado	
Saku Tuna Tartare	\$19.00
With sesame and cucumber topped over avocado	
Steak Tartare	\$21.00
Filet, shallot, capers and egg yolk, with baguette and french fries	

FORMAGGI ⁵

Vermont Goat
Goat milk, soû, creamy

French Brie

Cow's milk, soft, rich

Cambozola

Cow's milk, creamy, mild

Manchego

Sheep's milk, firm, buttery

Boschetta Truffle

Sheep & cow's milk, tender, sweet with black truffle

KURANT PLATE 1

Kurant Plate

\$27.00

Chef's selection of two meats, two cheeses, and pâté

CHARCUTERIE 5

Prosciutto di Parma

Country Pâté

Spanish Chorizo

Genoa Salami

Soppressata

SANDWICHES 7

Chicken Caesar Wrap

\$16.00

Romaine, parmesan, tortilla wrap

Chicken Sandwich

\$18.00

Fresh mozzarella, roasted red peppers, pesto on baguette

Turkey Wrap

\$16.00

Bacon, arugula, brie, honey mustard, tortilla wrap

Parma Panini

\$17.00

Prosciutto, arugula, mozzarella, pesto on baguette

Smoked Salmon Club

\$22.00

Cucumber, lemon aioli, arugula, pickled red onion on dark rye

The Burger

AVAILABLE OPTIONS

8 ounce Angus beef, brioche bun, cheddar, caramelized onions, french fries

\$19.00

Add Garlic Fries: \$1.00

Add Bacon: \$2.00

Add Lettuce, Tomato: \$1.00

Salmon Burger	\$20.00
Arugula, sun-dried tomatoes and sesame mayo on a brioche bun	
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MAIN 14	
Pesto Pasta	\$24.00
Penne with shrimp, cherry tomatoes, asparagus, parmesan, pesto sauce	
Gnocchi	AVAILABLE OPTIONS
Pomodoro sauce, scallions, basil, parmesan	\$19.00
	Add Chicken: \$6.00
	Add Shrimp: \$6.00
Salmon Fettucine	\$24.00
Capers, onions, sun dried tomato white wine sauce	
Bolognese	\$22.00
Spaghetti bolognese with homemade meat sauce	
Chicken Alfredo	\$22.00
Fettuccine with grilled chicken breast, scallion and parsley cream	
Seared Tuna Salad	\$24.00
5oz Saku tuna, mixed greens, avocado, alfalfa sprouts, seaweed, sesame balsamic dressing	
Pan Seared Branzino	\$28.00
Spinach, olive oil and mashed potato	
Wild Salmon	\$28.00
Sautéed spinach, carrots, fingerling potatoes	
Organic Chicken	\$26.00
Lemon garlic marinated breast, roasted potatoes, brussels sprouts with manchego	
Grilled Shrimp Main	\$27.00
Shrimp wrapped in bacon, zucchini, mashed potatoes, shallots, lemon sauce	
Braised Short Ribs	\$32.00
Mashed potato, roasted carrots, braising jus	
Land and Sea	\$42.00
Braised short rib, grilled shrimp over polenta, braising jus	
New York Strip Steak	\$34.00
12 Oz grilled Angus steak served with french fries, peppercorn sauce	
Filet Mignon	\$40.00
8 Oz filet served with asparagus, mashed potato and red wine demi glace	
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DESSERTS 4	
Tartufo	\$9.00

NY Cheesecake	\$9.00
Chocolate Mousse	\$9.00
Housemade Crepes	\$12.00
nutella, strawberry, banana	

SIDES 3

Bacon	\$7.00
Fresh Fruit	\$5.00
Home Fries	\$5.00

BRUNCH COCKTAILS 6

Bottomless Brunch Cocktails	\$25.00
90 min time limit	
Mimosa	\$9.00
Bellini	\$9.00
Bloody Mary	\$9.00
Bloody Maria	\$9.00
Screwdriver	\$9.00

SPARKLING 3

Prosecco Benvolio	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle (5 Gl.): \$55.00
Chandon Garden Spritz	\$14.00
Cremant de Limoux Rosé	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle (5 Gl.): \$65.00

WHITES 9

Rosé, Montrose 2022, Provence	AVAILABLE OPTIONS
	Glass: \$14.00
	Carafe (3 Gl.): \$40.00
Rosé, Whispering Angel 2022, Provence	AVAILABLE OPTIONS
	Glass: \$17.00
	Carafe (3 Gl.): \$49.00

Pinot Grigio, Barone Fini 2021, Alto Adige

AVAILABLE OPTIONS

Glass: \$13.00

Carafe (3 Gl.): \$37.00

Sauv. Blanc, Crossings 2022, Marlborough

AVAILABLE OPTIONS

Glass: \$13.00

Carafe (3 Gl.): \$37.00

Gruner Veltliner, A. Bauer 2021, Austria

AVAILABLE OPTIONS

Glass: \$15.00

Carafe (3 Gl.): \$43.00

Sancerre, Tissier 2021, Loire Valley

AVAILABLE OPTIONS

Glass: \$19.00

Carafe (3 Gl.): \$55.00

Riesling, Dr Frank 2021, Finger Lakes

AVAILABLE OPTIONS

Glass: \$14.00

Carafe (3 Gl.): \$40.00

Albariño, Pazo das Bruxas 2021, Rias Baixas

AVAILABLE OPTIONS

Glass: \$15.00

Carafe (3 Gl.): \$43.00

Chardonnay, Mer Soleil 2021, Monterey

AVAILABLE OPTIONS

Glass: \$15.00

Carafe (3 Gl.): \$43.00

REDS 10

Pinot Noir, La Crema 2021, Monterey

AVAILABLE OPTIONS

Glass: \$15.00

Carafe (3 Gl.): \$43.00

Pinot Noir, Elk Cove 2021, Willamette

AVAILABLE OPTIONS

Glass: \$19.00

Carafe (3 Gl.): \$55.00

Côtes du Rhone, Delas Saint Esprit, 2021

AVAILABLE OPTIONS

Glass: \$14.00

Carafe (3 Gl.): \$40.00

Petite Sirah, Vina Robles, 2020 Paso Robles

AVAILABLE OPTIONS

Glass: \$15.00

Carafe (3 Gl.): \$43.00

Malbec, Terrazas 2021, Mendoza

AVAILABLE OPTIONS

Glass: \$13.00

Carafe (3 Gl.): \$37.00

Tempranillo, Ramon Bilbao 2019, Rioja**AVAILABLE OPTIONS**

Glass: \$14.00

Carafe (3 Gl.): \$40.00

Chianti Classico, Lamole di Lamole 2019**AVAILABLE OPTIONS**

Glass: \$15.00

Carafe (3 Gl.): \$43.00

Cab. Sauvignon, Louis Martini 2019, Sonoma**AVAILABLE OPTIONS**

Glass: \$16.00

Carafe (3 Gl.): \$46.00

Cab. Sauvignon, Black Stallion 2019, Napa**AVAILABLE OPTIONS**

Glass: \$21.00

Carafe (3 Gl.): \$60.00

Bordeaux, Chateau Auguste 2017**AVAILABLE OPTIONS**

GLASS: \$16.00

Carafe (3 Gl.): \$46.00

CHAMPAGNE 3**Moët & Chandon****\$90.00****Veuve Clicquot****\$130.00****Dom Perignon, 2012****\$380.00****KURANT SPECIALTY COCKTAILS 8****Kurant Cooler****\$15.00**

Absolut vodka, peach liquor, black currant, lemon juice, mint

Passionate**AVAILABLE OPTIONS**

Tres generation tequila, fresh lime juice, passionfruit puree

\$16.00

Zero Proof Available with Ritual Non-Alc: \$12.00

Espressotini**\$16.00**

Ketel one, kahlua, baileys, espresso

Banana Bread Old Fashioned**\$16.00**

Woodinville bourbon, tempus figit creme de banane, chocolate bitters

After Eight**\$15.00**

Ketel one, lime juice, fresh mint, strawberries, topped with prosecco

Strawberry Basil G & T**AVAILABLE OPTIONS**

Grey whale gin, strawberry, basil, tonic

\$15.00

Zero Proof Available with Ritual Non-Alc: \$12.00

Margarita Picante**\$16.00**

Tanteo jalapeño tequila, lime juice, ginger, splash of soda

Pomegranate Spritz**\$15.00**

Pama liqueur, prosecco, lime juice over ice

BOTTLE BEER 6

Amstel Light, Holland

Stella Artois, Belgium

Blue Moon, USA

Heineken, Holland

Corona, Mexico

Lagunitas I.P.A., USA**DRAFT BEER** 2

Radeberger, Germany**\$8.00**

Harpoon IPA, USA**\$8.00**
