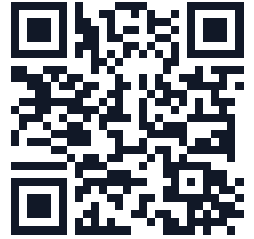


Dead Line

114 1st Ave S 98104-2502 · +12065188029 · Updated: Jan 14, 2026

[View online menu](#)



SHARE PLATES 13

Artisan Cheese Plate

\$22.00

Chef's choice of three cheeses and accompaniments

Charcuterie

\$22.00

Chef's selection of cured meats and accompaniments

Oysters on the Half Shell

\$21.00

Green chimichurri, lemon

Foraged Mushrooms and Duck Egg

\$32.00

Black truffle mushroom puree, arugula, saba, chili butter toast

Chicken Meatballs

\$24.00

Piquillo achiote sauce, shaved Manchego, hazelnut gremoulata, chili butter toast

Calamari

\$19.00

Lemon aioli, salsa verde, herbs

Barbecue Mole Chicken Wings

\$22.00

Lime Crema, herbs

Quesadilla

AVAILABLE OPTIONS

Queso Oaxaca, salsa verde, caramelized onion, mushrooms, thyme

\$18.00

Chicken: \$8.00

Chorizo: \$9.00

Shrimp: \$12.00

Steak: \$12.00

Brussel Sprouts

\$17.00

Blue agave, mezcal, chile, lime

Argentinian Beef Empanadas

\$19.00

Pinenuts, olives, pasilla basil sauce

Potato Cheese Empanadas

\$17.00

Spinach, Pasilla Basil Sauce

Carne Asada Tacos

AVAILABLE OPTIONS

Marinated Hangar Steak, grilled pineapple salsa, pickled veggies, house-made blue corn tortilla, cotija cheese.

\$23.00

Avocado: \$3.00

Crispy Potato Tacos

Crispy fried potatoes, pickled veggies, salsa verde, house-made Deception hot sauce, pineapple salsa, house-made blue corn tortillas

AVAILABLE OPTIONS

\$17.00

Avocado: \$3.00

ENTREES 7

Grilled Zucchini

\$21.00

Hazelnut gremolata, crema, cotija, saba

Feijoada

\$33.00

Slow cooked pork shoulder, smoked ham hock, linguica sausage, black beans, coconut rice, cotija, pickled veggies

Spanish Fried Rice

AVAILABLE OPTIONS

Chiles, onions, arugula, mushrooms, chili oil, cilantro

\$24.00

Chicken: \$8.00

Chorizo: \$9.00

Shrimp: \$12.00

Carne Asada: \$12.00

Dead Line Burger

AVAILABLE OPTIONS

Dry aged pure country beef, pasilla basil sauce, butter lettuce, grilled onions, manchego, Tall Grass Bakery Bun, fries or salad

\$23.00

Bacon: \$5.00

Avocado: \$3.00

House-Made Pancetta:

\$8.00

Crispy Chicken Sandwich

AVAILABLE OPTIONS

Chicken thigh, lemon aioli, spicy blackberry mezcal sauce, butter lettuce, Tall Grass Bakery Butter Bun, fries or salad

\$24.00

Bacon: \$5.00

Avocado: \$3.00

House-Made Pancetta:

\$8.00

Rum Butter Poached Jumbo Shrimp

\$29.00

Avocado mousse, fennel, arugula, ikura, Columbian arepitas

Grilled Double Pork Chop

\$46.00

Delicata squash puree, wild mushrooms in cognac chili butter, spinach, hazelnut gremoulata

DESSERT 3

Bourbon Chocolate Bread Pudding

\$12.00

Bourbon Ganache, Candied Pecans, Toasted Marshmallow

Vanilla Panna Cotta

\$12.00

Rose water simple syrup, pickled blackberries

Seasonal Ice Cream

\$8.00

Ask your server for our current flavor(s)

BAR SNACKS 5

Spiced Nuts	\$7.00
Warmed Marinated Olives	\$11.00
Bread and Butter	\$4.00
Garlic Parmesan Fries	\$14.00
House-Made Hot Sauce	\$3.00

Choice of flavor. Very spicy. Goes well with anything!

STARTERS 3

Grilled Pineapple & Arugula Salad

AVAILABLE OPTIONS

Fennel, watermelon radishes, house-made pancetta, pepitas, cotija cheese, mezcal vinaigrette

\$18.00

Chicken: \$8.00

Steak: \$12.00

Shrimp: \$12.00

Avocado: \$3.00

Butter Lettuce Salad

AVAILABLE OPTIONS

Cucumber, apples, almonds, parmesan dressing

\$14.00

Chicken: \$8.00

Steak: \$12.00

Shrimp: \$12.00

Avocado: \$3.00

Avocado and Leek Soup

AVAILABLE OPTIONS

Grilled zucchini, onions, cotija cheese, cream, chili butter toast

\$18.00

Chicken: \$8.00

Chorizo: \$9.00

Shrimp: \$12.00

HOUSE COCKTAILS 10

Casamento

\$17.00

Gin, Hibiscus, Acai, Lime, Dry Curacao, Aloe Liqueur

Cigar Lounge

\$18.00

Mezcal, Biscotti, Suze Apertif, Tobacco Bitters

Grenada Garden

\$16.00

Vodka, Tarragon, Pomegranate, Orange, Lemon, Ginger

Desert Runner

\$18.00

Tequila blanco, poblano liqueur, aloe liqueur, green chartreuse

Dead Line #45

\$18.00

Cachaca, Pineapple, Vanilla, Lime, Amaro, Tiki

The Golden Ratio	\$18.00
Rye, cognac, Montenegro, vermouth, cardamom, bitters	
Flora&Fauna	\$16.00
Cachaca, Guava, Lime, Orange Bitters, Mineral Water	
Agua de Vida	\$17.00
Pisco, Lillet Blanc, Marasca, Lavender, Rose	
Y Tu Mama Tambien	\$16.00
Mexican Rum, Orange Juice, Orgeat, PX Sherry, Peach	
Gold Room Buttered Rum [served hot]	\$16.00
House rum blend, piloncillo, spices, condensed milk whip	

CLASSIC COCKTAILS 5

Caipirinha	\$15.00
Cachaca, lime, sugar	
Old Cuban	\$16.00
Rum, mint, lime, angostura, champagne	
Airmail	\$16.00
Rum, honey, lime, champagne. Chef's favorite!	
Paloma	\$17.00
Tequila blanco, grapefruit shrub, lime, soda water	
El Diablo	\$17.00
Tequila, Lime, Ginger Beer, Creme de Cassis	

MOCKTAILS 2

Hibiscus Fields	\$9.00
Hibiscus, Lemon, Lavender, Ginger Beer	
Guava Dreams	\$9.00
Orange Blossom Water, Mineral Water, Guava Puree, Lemon	

WINE 11

Cabernet Sauvignon	AVAILABLE OPTIONS
1924 "Double Black," Bourbon Barrel Aged, Lodi, CA 2022	
	\$15.00
	\$58.00
Malbec	AVAILABLE OPTIONS
Trivento Golden Reserve, Luyan de Cuyo, 2019	
	\$16.00
	\$58.00

Pinot Noir

Mark West "Black," San Miguel, CA 2021

AVAILABLE OPTIONS

\$15.00

\$54.00

Rioja

Siglio Gran Reserva, Spain, 2009

AVAILABLE OPTIONS

\$18.00

\$67.00

Albarino

Deusa Nai, Rias Baixas, Spain, 2020

AVAILABLE OPTIONS

\$24.00

\$90.00

Chardonnay

Ilauri Equi, Itali, 2022

AVAILABLE OPTIONS

\$15.00

\$56.00

Sauvignon Blanc

Casillero del Diablo, Chile, 2021

AVAILABLE OPTIONS

\$14.00

\$52.00

Verdejo

Aviana, Spain, 2020

AVAILABLE OPTIONS

\$16.00

\$58.00

Rose

Elouan, Oregon, 2022

AVAILABLE OPTIONS

\$14.00

\$52.00

Chandon

Domaine Chandon, CA

AVAILABLE OPTIONS

\$24.00

\$90.00

Brut Cava

Campo Viejo, Spain

AVAILABLE OPTIONS

\$13.00

\$48.00

BEER ON TAP AND BOTTLES ¹

Rotating selection of beers on tap, bottles and cans

\$6.00

DRINKS ⁹

Rotating Margarita

Market inspired margarita

\$13.00

Flora & Fauna

Cachaca, guava syrup, soda, orange bitters, lime peel

\$13.00

Dreams of Revolution

Rum, Coke, Vanilla, Amaretto, Lime

\$12.00

Gold Room Buttered Rum [served hot]	\$13.00
House rum blend, piconcillo syrup, condensed milk whip	
Cardamom Old Fashioned	\$13.00
Bourbon, demerara, cardamom, Angostura bitters	
Happy Hour Red	\$10.00
Happy Hour White	\$10.00
Sparkling Wine	\$10.00
Rotating Beer	\$8.00

FOOD 7

Oysters on the half shell	\$18.00
Green chimichurri, lemon	

Quesadilla	AVAILABLE OPTIONS
Queso Oaxaca, mushroom, caramelized onion, salsa verde	\$14.00
	Chicken: \$8.00
	Chorizo: \$9.00
	Shrimp: \$12.00
	Steak: \$12.00

Butter Lettuce Salad	AVAILABLE OPTIONS
Cucumber, apples, parmesan dressing	\$12.00
	Steak: \$12.00
	chicken: \$8.00
	shrimp: \$12.00
	Avocado: \$3.00

Artisan Cheese Plate	\$19.00
Chef's selection of three cheeses and accompaniments	

Charcuterie	\$19.00
Chef's selection of cured meats and accompaniments	

Dead Line Burger	AVAILABLE OPTIONS
Dry aged pure country beef, pasilla basil sauce, butter lettuce, grilled onions, manchego, Tall Grass Bakery Bun, fries or salad	\$20.00
	bacon: \$5.00
	avocado: \$3.00

Garlic Parmesan Fries	\$10.00
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SALAD 2

Butter Lettuce Salad

Cucumber, apples, almonds, parmesan dressing

AVAILABLE OPTIONS

\$14.00

Steak: \$12.00

Shrimp: \$12.00

Chicken: \$8.00

Avocado: \$3.00

Grilled Pineapple & Arugula Salad [GF]

Fennel, watermelon radishes, house-made pancetta, pepitas, cotija cheese, mezcal vinaigrette

AVAILABLE OPTIONS

\$18.00

Steak: \$12.00

Shrimp: \$12.00

Chickend: \$8.00

Avocado: \$3.00

PLATES 9

Avocado Toast [V]

\$19.00

Tall Grass Bakery Pullman Loaf, avocado mousse, arugula, red onions, watermelon radishes

Yukon Potato Hash [GF, V]

\$19.00

Arugula, grilled onions, cream, queso oaxaca, fried egg

Shrimp and Grits

\$23.00

Chipotle, bacon lardons, lemon, fennel

Feijoada[GF]

\$33.00

Slow-cooked pork shoulder, smoked ham hock, linguica sausage, black beans, coconut rice, pickled veggies

Fried Rice [GF, VG]

AVAILABLE OPTIONS

Chiles, onions, arugula, mushrooms, chili oil, cilantro

\$23.00

Steak: \$12.00

Prawns: \$12.00

Chicken: \$8.00

Avocado: \$3.00

Carne Asada Tacos

\$23.00

Marinated hanger steak, grilled pineapple salsa, corn coulis, house-made blue corn tortilla, cotija cheese. Add avocado \$3

Vegan option available!

Foraged Mushrooms and Duck Egg [GF, V]

\$32.00

Black truffle mushroom puree, arugula, saba, chili butter toast

Crispy Chicken Sandwich

AVAILABLE OPTIONS

Chicken thigh, lemon aioli, spicy blackberry mezcal sauce, butter lettuce, Tall Grass Bakery Butter Bun, fries or salad

\$24.00

Bacon: \$5.00

Avocado: \$3.00

Dead Line Burger

Dry aged pure country beef, pasilla basil sauce, butter lettuce, grilled onions, manchego, Tall Grass Bakery Bun, fries or salad

AVAILABLE OPTIONS

\$23.00

Bacon: \$5.00

Egg: \$3.00

Avocado: \$3.00

SWEETS 3

Bourbon Chocolate Bread Pudding

\$12.00

Bourbon ganache, candied pecans, toasted marshmallows

Vanilla Panna Cotta

\$12.00

Rose water simple syrup, pickled blackberries

Seasonal Ice Cream

\$8.00

Ask our server for our current flavor(s)
