

# *Civility & Unrest*

A DARING EXPLORATION  
INTO COCKTAIL CULTURE



# Civility & Unrest

James Beard Award-winning Chef Jason Wilson is a versatile entrepreneur and conceptual thinker well beyond what's on a menu. He created Civility & Unrest as a place to take cocktails seriously, but also define a culture steeped in discovery.

“An evening can start with a level of civility, and continue as the night goes on; intrigue is peaked and inhibitions are relaxed. It's not careless and reckless, but an opportunity for unrest – an openness to discovery, experience and great cocktails.”

Tapping into his own appreciation for creativity and unique artistry, Jason collaborates with local artisans, makers, brewers and distillers, and sources the highest quality, seasonal ingredients to realize this unique drinking and dining experience.

## CHEF JASON WILSON

Jason's tenure in the restaurant business spans over 25 years. His prowess for cooking American Regional Food in the Pacific Northwest has lauded numerous awards and celebrity status in the culinary world.

James Beard Award-winning Chef Jason Wilson has created a restaurant focused on craft cooking and live fire. From inception, the historic sense of space inspired Chef Jason's modern approach. His broad range of culinary abilities centers upon sourcing the highest quality, seasonal ingredients from Northwest and American farmers, producers and fishermen.



A DARING EXPLORATION INTO COCKTAIL CULTURE

# HEAVY APPETIZERS AND DESSERTS

Items may be served tray passed, stationed or family style.

Unless otherwise noted appetizers are priced per dozen

## SELECT ANY NUMBER OF APPETIZERS

### **gougeres**

truffled chevre (V) 28

### **artisan cheese boards**

jams & crackers

(V, GF without crackers) 44

(stationed only)

### **charcuterie boards**

house pickles & mustard (GF) 46

(stationed only)

### **lamb & wagyu beef albondigas**

romesco sauce 32

### **crispy cod sliders**

spicy remoulade (DF) 32

### **foraged mushroom toasts**

herbed chevre & sherry syrup (V) 28

### **mini crab cakes**

dill aioli 36

### **oysters**

seasonal mignonette (GF, DF) 30

### **ahi tuna tartare**

sesame ginger (GF) 48

### **cider-compressed apples**

whipped blue cheese, popped grains

(V, GF) 26

### **moroccan spice roasted carrots**

labneh, chiles, almonds & mint

(V, GF, vegan upon request) 28

### **grilled octopus skewers**

ink sauce & smoked paprika potatoes

(GF) 42

### **roasted cauliflower**

black truffle (V, GF) 38

### **filet mignon sliders**

arugula & horseradish 36

### **curried chicken skewers**

preserved lemon yogurt (GF) 24

### **squash arancini**

apple butter (V, GF) 28

### **chicken wings**

house-made fresno chile hot sauce &

smokey bleu cheese aioli 20

# DESSERTS

Items may be served tray passed, stationed or family style.

Unless otherwise noted desserts are priced per dozen

## SELECT ANY NUMBER OF DESSERTS

graham cookie bites

peanut bitter whip and

seasonal jam

(V) 48

almond flour chocolate

truffle bites

(V, GF) 48

assorted fresh baked

cookies

(V) 36

liquid nitrogen

ice cream sundae bar

includes two seasonal flavors of ice cream

and chef's assortment of toppings

15 per person (must be ordered for entire party)

additional attendant fee of 75-150 based on guest count



## DISCOVER INSPIRED CRAFT COCKTAILS

A sophisticated lounge from James Beard Award Winning Chef Jason Wilson serves up small plates to compliment Northwest-inspired craft cocktails, and a large champagne and sparkling wine list. The entrance features a massive, custom mural; beyond the dining room's long bar, an opulent chandelier shines light on plush banquettes and tall tables.



A DARING EXPLORATION INTO COCKTAIL CULTURE