

beginnings

<i>toasted nuts with vadouvan honey (french curry blend)</i> 4	<i>selection of house-made pickles</i> 6
<i>marinated castelvetrano olives, carrot pesto</i> 4	<i>bison steak tartare, watercress puree, green peppercorns, pickles, olive-brined egg yolk, paleo toast</i> 14/25
<i>local vegetable crudités, seasonal dip</i> 6	<i>smoked foie gras butter, preserved fruits and wild greens</i> 17
<i>in-house charcuterie board with selection of pates and dry cured meats, whole-grain mustard, pickled veggies, and paleo crackers</i> 12/22	<i>grilled Yakima asparagus, spicy cured scallop, smoked egg yolk</i> 14
<i>roasted eggplant spread with paleo flat bread</i> 6	<i>house-made grass-fed beef jerky, rotating cuts</i> 8
<i>smoky grilled shellfish, grass-fed butter, scallion sauce</i> 14	<i>3 raw oysters, fennel & cress ice, mignonette, lemon, rotating selection</i> 9
<i>clear melon gazpacho, green strawberry, breakfast radish, preserved lemon</i> 13	

Carnivore

an evolutionary approach to progressive American fine dining.
everything is sourced and delivered following paleo and sustainability
practices. we encourage all questions and discussion.

gatherings

<i>heirloom tomato salad, charred & pickled cucumbers, snap peas, bacon vinaigrette</i> 15	<i>lacinato kale salad, golden raisins, nuts & seeds, shaved apple, green goddess</i> 14
<i>baby romaine with smoked tuna, oven-dried tomatoes, toasted pepitas, shaved celery, lemon anchovy dressing</i> 16	<i>local mixed greens salad, shaved vegetables, herbs, preserved lemon vinaigrette</i> 12

soup and broth

<i>grassfed & pasture raised bone broth, dry-aged beef confit, root vegetables & pickles</i> 15	<i>rustic vegetable stew, heirloom tomato sofrito, smoked chili, pickled mustard seeds</i> 12 <i>add poached farm egg</i> 3
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grill

***add a sunny side up farm egg* 4**

<i>In-house dry aged beef from Carman Ranch all cuts are 10 oz with sauce bordelaise</i>	<i>whole grilled mackerel, charred lemon, herbs & pickles</i> 26
<i>bavette</i> 26 <i>ny strip</i> 31 <i>ribeye</i> 36	<i>pork loin chop, spiced stonefruit mostarda</i> 34
<i>grilled albacore tuna, pumpkin seed molé</i> 28	<i>bison strip loin, charred onion jus</i> 42
	<i>grilled spanish octopus, chimichurri</i> 34

sides

7 each, 19 for 3

<i>sweet potato pommes anna, lardo, herbs</i>	<i>crushed potatoes, horseradish, candied anchovy</i>
<i>roasted carrots, vadouvan, golden raisins</i>	<i>grilled spring alliums, sweet onion puree</i>
<i>braised smoky kale</i>	<i>foraged mushrooms, aromatics, ghee, white wine</i>

5313 Ballard Ave. Seattle, WA | carnivoreseattle.com

***A friendly reminder that consuming raw or uncooked foods may be harmful to your health, and as
such, please take precautions as necessary***

cocktails

vermouth spritz rotating vermouth served with a splash of seltzer and citrus 7

garden tonic potato gin, lemon verbena, lavender, citrus, cinchona bark, wildflower honey, seltzer 8

the nomad beet eau de vie, mezcal, blood orange liqueur, lime, ceylon cinnamon, egg white 12

paloma blanco tequila, grapefruit, lime, oregon salt 9

stumblebum raisin rum, coffee bean, pineapple gum syrup, lime, orange zest 11

the good, the bad & the ugly bourbon, orange, lime, hellfire bitters, grenadine, mezcal mist 11

georgia mint julep cognac, crème de pêche, mint, jamaican rum mist 12

usual suspect potato vodka, pampelmousse rosé, lavender bitters, grapefruit, lemon, brut bubbles 11

coco passion caipirinba coconut oil washed cachaça, passion fruit, lime 11

negroni mabon gin, bitter bianco, italian vermouth, cochineal water, on the rocks 12

freedom mule potato vodka, house ginger beer, lime 10

direct martini mabon gin, chambery vermouth, orange bitters, splash of mineral water, served directly from freezer with zest and olives 13

mammoth bonded rye, alder-smoked cacao, rabarbaro, orange oil 14

Carnivore

wine

sparkling

treveri blanc de blanc nv | yakima valley 8/32
chateau d'orschwibr rosé extra brut cremant '11 | alsace 48
johan pinot noir rosé pet nat '15 | willamette valley 34
benvolio prosecco nv | veneto 34
fourny & fils brut champagne nv | vertus 118

rosé

proletariat '16 | walla walla 8/16/32
tamarack rose of mourvèdre '16 | wahluke slope 38

white

baer shard '15 | columbia valley 14/56
donkey and goat gadabout white '15 | california 12/48
christopher michael pinot gris '16 | oregon 11/44
amity white pinot noir '16 | willamette valley 11/44
mobua sauvignon blanc '15 | marlborough 9/36
meyer-fonne edelzwicker '15 | alsace 10/40
brick house chardonnay '13 | willamette valley 58
love and squalor riesling '14 | willamette valley 11/44
donkey and goat ramato pinot gris '15 | anderson valley 58
orr chenin blanc '16 | columbia valley 52
abacela albarino '16 | umpquah valley 38
eyrie pinot blanc '15 | willamette valley 52

red

proletariat reserve cab '15 | wahluke slope 14/28/56
donkey and goat gallivanter red '15 | california 11/44
johan farmlands pinot noir '15 | willamette valley 12/48
ruggeri corsini dolcetto d'alba '15 | piedmont 9/36
robert ramsay mason's red '14 | columbia valley 10/40
powers malbec '15 | columbia valley 8/32
brick house pinot noir '15 | willamette valley 82
buty merlot / cab franc '14 | columbia valley 98
vignobles bulliat morgon '14 | beaujolais 44
woodward canyon '13 | columbia valley 112
fidelitas malbec '14 | red mountain 88
sleight of hand psychedelic syrah '14 | walla walla valley 110
love & squalor pinot noir '14 | willamette valley 62
ruggeri corsini barolo "bussia" '12 | piedmont 88
r. lopez de heredia rioja reserva '04 | rioja 86
yangarra shiraz '13 | mclaren vale 54
ridge geyserville '15 | anderson valley 90

caffe ladro coffee

diablo dark roast fair trade, organic | peru & brazil 4
decaf, swiss water process | colombia 4

beer

crux pilsner - oregon draft pint 7
unity vibration bourbon peach kombucha beer - paleo, organic - michigan draft 14oz. 9
aslan organic pacific ale - bellingham draft pint 7
left hand milk stout 12oz. bottle - colorado 7
ommeegang witte 11.2oz. bottle - new york 8
stiegl grapefruit radler 11.2oz. bottle - germany 7
duchesse de bourgogne 11.2oz. bottle - belgium 12
ghostfish gluten-free grapefruit ipa 12oz. bottle - seattle 7
orval trappist ale 11.2oz. bottle - belgium 11
off color "apex predator" saison 12oz. bottle - illinois 7

cider

rambling route - yakima draft pint 7
reverend nat's hopricot - portland 16oz. bottle 12
etienne dupont cidre bouché brut de normandie 12.7 oz. bottle 14
finnriver sidre - chimacum 16.9oz. bottle 15

zero proof

guava shrub with vanilla bean and ginger 5
house made ginger beer 5
luxardo cherry phosphate soda 5

bottle

virgil's cola 12oz. 4
virgil's zero cola 12oz. 4
bubble up lemon-lime soda 12oz. 4
dry soda mulali watermelon 12 oz. 4
fever tree tonic water 6.8oz. 4
fever tree ginger ale 6.8oz. 4
townshend's citrus hop kombucha 14oz. 7
topo chico sparkling mineral water 11.5oz. 4
lurisia sparkling 1L 6

steven smith teamaker

mao feng shui 4
lord bergamot 4
peppermint leaves 4
exceptional black iced tea 4