

sidequest



WEEKLY SPECIAL

Campanelle Pasta 26
mushroom blend, crème fraîche, roasted
garlic, focaccia crumb

pair it with

G.D. Vajra 14/55
2022 Dolcetto d'Alba, Piedmont, IT

STARTERS

Focaccia with Spread
stracciatella, tomato cruda,
or pistachio pesto

Pick 1 for 11 or all 3 for 15

Crispy Artichoke Salad 15
arugula, celery, fennel, parm,
sunflower seeds, lemon vin

Corn Fritters 13
charred zucchini salsa, parm

Smoked Whitefish Dip 14
fried saltines

Tomato & Tonnato Salad 15
heirlooms, tuna tonnato,
focaccia

Summer Stone Fruit 13
tomato nduja, stracciatella,
pistachio dukkah

Crispy Potatoes[†] 11
cognac peppercorn sauce

Meatballs alla Vodka 15
stracciatella, basil oil *gf*



PASTA

made in house

**gluten free pasta available*

Radiatori Ragù 27
short rib & pork
sausage,
pecorino

**Mafaldine
Cacio e Pepe 24**
guanciale, pecorino,
tellicherry
peppercorn

**Rigatoni alla
Vodka 21**
spicy vodka sauce,
calabrian chili,
stracciatella

**Chitarra al
Limone 21**
lemon cream,
parsley, parm

Corn Ravioli 26
marscapone,
truffle pecorino,
roasted corn

add house meatballs +8 add shrimp +13

SANDOS

all on our homemade sourdough focaccia

The Sidequest 18
serrano ham, stracciatella,
pistachio pesto

The Godfather 18
bresaola, soppressata, serrano
ham, 'nduja, calabrian aioli,
iceberg, oregano vin

Veggie 17
crispy baby artichoke,
stracciatella, balsamic,
lemon aioli, arugula

Heirloom Caprese 17
tomato, stracciatella, pistachio
pesto, arugula, balsamic

Spanish Toastie 17
serrano ham,
truffle cheese



DESSERT

Tiramisu 11
espresso, mascarpone, cocoa

Chocolate Turtle Budino 11
caramel, candied pecan

Mandarin Sorbet 7 *gf/df*

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WINE BY THE GLASS

WHITE

Sartarelli 12/47

Verdicchio Brut, Marche, IT

L'Ecole 14/56

Rosé, Horse Heaven Hills, WA

Poggio Anima

9 glass / 20 carafe

Grillo, Sicily, IT

Marco Porello 14/54

Arneis, Piedmont, IT

Aia Vecchia 12/47

Vermentino, Tuscany, IT

Evening Lands 16/62

Chardonnay, Willamette Valley, OR

RED

Poggio Anima

9 glass / 20 carafe

Nero d'Avola, Sicily, IT

Stoller 15/58

Pinot Noir, Willamette Valley, OR

Caparzo 11/43

Sangiovese, Tuscany, IT

Belposto 11/43

Montepulciano, Abruzzo, IT

Inama 16/62

Carmenere, Veneto, IT

Nada 17/66

Barbera d'Alba, Piedmont, IT

WINE BY THE BOTTLE

WHITE

Tasi NV 49

Prosecco, Veneto, IT

G.D. Vajra 39

2024 Moscato D'asti,

Piedmont, IT

Redolent 48

2024 Nebbiolo Rose, Columbia

Valley, OR

Domaine Paul Thomas 84

2024 Sauv Blanc, Sancerre,

Loire Valley, FR

Dipinti 37

2025 Sauv Blanc, Trevenezie, IT

Biancornetto 89

2020 Timorasso, Piedmont, IT

Laird 50

2023 Pinot Grigio, Napa, CA

Dusted Valley 65

2023 Chardonnay,

Yakima Valley, WA

Marotti Campi 55

2021 Verdicchio, Marche, IT

RED

San Bastiano 54

2024 Grignolino, Piedmont, IT

Split Rail 59

2023 Gamay, Yakima Valley, WA

Sage Rat 49

2023 Barbera, Yakima Valley, WA

G.D. Vajra 55

2022 Dolcetto d'Alba, Piedmont, IT

Gagliole 59

2022 Sangiovese, Chianti,

Tuscany, IT

Fanti 109

2021 Sangiovese, Brunello,

Tuscany, IT

Avignonesi 79

2021 Super Tuscan, Tuscany, IT



COCKTAILS

low ABV

Hugo Spritz 11

sparkling, elderflower
cordial, mint

Sangria

8 glass / 20 carafe

grillo, spanish vermouth,
peach, citrus

Limoncello Vermouth 12

housemade limoncello,
bordigo rosso, lemon twist

N/A

Housemade Elderflower

Soda 7

MaraBela 9/36

Organic Sparkling Verbena Tea



Vietti Perbacco 66

2022 Nebbiolo, Piedmont, IT

Giacosa Fratelli 154

2015 Nebbiolo, Barolo, Piedmont, IT

Bodega Noemía

Patagonia 62

2023 Malbec, Patagonia, AR

Ridge 71

2023 Zinfandel Blend,
Sonoma, CA

Telaya 49

2023 Turas Red Blend, SRV, ID

Brassfield Estate 49

2021 Cabernet Sauv, Napa, CA

JB Neufeld 89

2022 Cabernet Sauv,
Yakima Valley, WA

DRAFT BEER 6

Bert's Pilsner ID 4.9%
Peroni Nastro Azzuro IT 5%
Odell IPA CO 7%

BOTTLED BEER

Birra Moretti IT 4.6% 7
Mother Earth PJX ID A/Q 8
Meriwether Semi-Dry Cider ID 6.9% 8
Athletic N/A Golden Ale CA 6