





Lunch Menu


Small Plates

*LAMB LOLLIPOPS Harissa, Greek yogurt, traditional hummus, grilled naan	18
*TENDERLOIN BEEF TIPS Northwest mushroom, Walla Walla onion, Oregon bleu cheese, cabernet demi, grilled sourdough	18
POPCORN SHRIMP  Candied walnut, rice flour, honey-lime aioli	16
GARLIC CHEESE BREAD  House made marinara	14
BAKED CAMBAZOLA   Warm cambazola cheese, pecans, cranberries, sliced pear	15
CRISPY CALAMARI Lemon garlic aioli, spicy marinara	15
CHICKEN WINGS Classic Buffalo style served with ranch, bleu cheese	15
CRISPY CHICKEN PLATTER Fried chicken strips, crispy fries, ranch	15

Soups & Salads

NORTHWEST SEAFOOD CHOWDER CUP 9 BOWL 12 Clams, rock shrimp, smoked salmon	
ZUPPA TOSCANO  CUP 7 BOWL 10 Kale, Italian sausage, garlic, bacon, potato, cream	
CLASSIC SALAD  Seasonal greens, house made croutons, cucumber, tomato, red radish, choice of dressing	8
CAESAR SALAD Romaine hearts, house made croutons, lemon, parmesan pepper crisp, creamy caesar dressing	11
CHICKEN BREAST 8 CRAB CAKE 14 *KING SALMON 15	
WEDGE SALAD  Iceberg, bacon, gorgonzola, avocado, roasted tomato, dried cranberry, ranch dressing	13
SOLARIUM COBB  Tomato, avocado, bacon, grilled chicken, egg, asparagus, green onion, crumbled bleu cheese, ranch dressing	21
*BLACK & BLEU Skirt steak, seasonal greens, crumbled bleu cheese, tomato, cucumber, radish, red onion, tangy bleu cheese dressing	29

Flatbreads

MARGHERITA  Roasted tomato, fresh mozzarella, onion, smoked sea salt, torn basil, extra virgin olive oil	14
HAND CUT PEPPERONI Rustic tomato sauce, fresh mozzarella, oregano	16

Gluten Friendly  | **Vegetarian** 

* Meats, poultry, seafood, shellfish or eggs that are undercooked to your specification may increase your risk of food borne illness.
Please notify your server if you are allergic to or believe yourself to be allergic to any type of food product.
A 21% automatic gratuity is added to all parties of 6 or more.
100% of the automatic gratuity is paid to your server.

Sandwiches

Macrina bakery is located in the Belltown neighborhood of Seattle. The flavor of breads is enhanced by locally sourced Northwest ingredients. All sandwiches proudly served with Macrina local breads.

choice of crispy fries or sweet potato fries	
*BLACKENED SALMON Creamy Cajun aioli, citrus marinated cucumber, onion, romaine lettuce, Seattle sourdough	20
*CLASSIC BURGER Black angus beef, Tillamook white cheddar, tomato, butter lettuce, red onion, signature aioli, brioche bun	16
SPICY CHICKEN SANDWICH Crispy chicken, tomato, butter lettuce, pickle chips, creamy Cajun aioli, sodo bun	18
MONTE CRISTO Sliced ham, oven roasted turkey, swiss, raspberry jam, brioche	18
TURKEY & HAM CLUB Oven roasted turkey, ham, bacon, avocado, tomato, white cheddar, tomato pesto, whole wheat bread	18
*SOLARIUM BURGER Black angus beef, crisp bacon, butter lettuce, red onion, tomato, Beecher's spiced rub jerk cheese, jalapeno ranch, brioche bun	23
PIKE PLACE GRILLED CHEESE  Beecher's flagship, Tillamook white cheddar, parmesan, provolone, charred tomato relish, Seattle sourdough, tomato bisque	16
APPLEWOOD SMOKED BACON 4 FRIED EGG 4	

Entrées

*NORTHWEST KING SALMON  Gratin potato, garlic dijon cream, seasonal vegetable	32
*STEAK FRITES 6 oz. New York steak, cilantro chimichurri, signature aioli, crispy fries	27
FISH & CHIPS Wild Alaskan cod, Northwest pale ale, jalapeno-lime coleslaw, caper remoulade, crispy fries	25
BUTTER CHICKEN House made tomato curry sauce, royal basmati rice, tandoori naan	25
NORTHWEST MUSHROOM RISOTTO   English pea arborio rice, asparagus, onion, baby spinach, parmesan romano, charred tomato,	21
LINGUINI ALFREDO  Sweet onion, spinach, creamy alfredo, burrata cheese, fresh herbs, sourdough garlic bread	20
CHICKEN BREAST 8 *KING SALMON 15 GRILLED PRAWNS 12	

Sides

GRILLED ASPARAGUS  	7
CRISPY FRIES with SIGNATURE AIOLI 	7
ROASTED SEASONAL VEGETABLES  	6
GARLIC MASHED POTATOES  	7
STEAMED BASMATI RICE  	6