



BY THE GLASS

MARK RYAN "LU & OLY" RED BLEND | 8 columbia valley ava, wa

JOEL GOTT ROSÉ | 8 central coast ava, wa

MARK RYAN "BOARD TRACK RACER" CHARDONNAY | 8 columbia valley ava, wa

COCKTAIL SPECIALS

WELL LIQUOR | 8

choice of: capitol vodka, capitol gin, bacardi rum, sauza hacienda blanco, four roses bourbon or old overholt rye

OLD FASHIONED | 12

four roses bourbon, bitters, simple, orange, cherry

FRENCH 75 OR 76 | 10

gin or vodka, lemon, agave, bubbles

HIBISCUS GINGER PUNCH | 10

winner of Kirkland Uncorked's 2024 Cocktail Competition! codigo tequila, hibiscus spice tea, lemon, simple, hibiscus ginger beer

BFFR

DRAFTS

POLARIS PILSNER | 7 chainline brewing, kirkland, wa 5%

SEAPINE HEFEWEIZEN | 8 postdoc brewing, redmond, wa 5.7%

HEARTH IPA | 7 pike brewing, seattle, wa 6.3%

MÉTIER PALE ALE | 7 woodinville, wa 6.2%

BOTTLES

HEINEKEN | 6 st. louis, mo 5%

BUD LIGHT | 4 zoeterwoude, nl 5%

CANS

RAINIER | 4 seattle, wa 4.6%

SCUTTLEBUTT AMBER | 5 everett, wa 5.1%

'COCO JONES' PORTER | 5 black raven, woodinville, wa 5.6%

TIETON ORGANIC HARD CIDER | 6 yakima, wa 6.9%

ATHLETIC 'WILD RUN' N.A. IPA | 7

A 20% mandatory service charge will be added to parties of 6 or more. 100% of the mandatory service charge will be distributed to service personnel. *Items marked with an * are either cooked to order and served raw or undercooked as requested or may contain raw or undercooked ingredients. The Health Department advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We politely decline substitutions. Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.

LET'S BE FRIENDS

@HearthKirkland #gatherathearth 🔽 🖪 🕥



HAPPY HOUR

MON - FRI 2:30PM - 4PM IN THE DINING ROOM MON - FRI 2:30PM - 6PM IN THE BAR & PATIO updated 7.16.2024

SNACKS

HOUSE MARINATED OLIVES | 9

SMOKED ALMONDS | 9

CHARCUTERIE & CHEESE | 25

ask your servers for today's selection

FRIES | 6

sub sweet potato fries +2 add parmesan & herbs +3 or parmesan & truffle +6

PORK BELLY POUTINE | 13 fries, cheese curds, gravy, herbs

SEAFOOD CHOWDER | 14

BAR FOOD

CRISPY BRUSSELS SPROUTS | 12

black garlic vinaigrette, crispy onions, feta, sunflower seeds, cilantro

PEACHES & BURRATA SALAD | 17

roasted peaches, chicory greens, burrata, heirloom tomatoes, basil, sherry vinaigrette add prosciutto cotto +4

SWEDISH MEATBALLS | 18

lingonberries, pommes purée, gravy, parsley

GRILLED KALBI SHORT RIBS | 16 kimchi, pickled red onions, radish

LOBSTER ROLL | 26

tarragon, citrus aioli, lemon, celery

BRAISED PORK BELLY SANDWICH | 15

pickled onions, sriracha aioli, cucumber, arugula, mint, brioche bun

21-DAY DRY AGED CHEESEBURGER* | 20 citrus aioli, beecher's cheddar cheese, sodo bun

add bacon +3, avocado +3, one fried egg* +4

FISH & CHIPS | 18

beer battered catch of the day, french fries, comeback sauce, malt vinegar, lemon

HEARTH FLATBREADS

PROSCIUTTO COTTO | 24

crushed plum tomatoes, burrata, artichokes, olives, herbs

BURRATA & HEIRLOOM TOMATOES | 21

basil, crushed plum tomatoes, extra virgin olive oil

CULTIVATED MUSHROOMS | 29

crème fraîche, caramelized onions, feta, frisée add preserved black truffle +6

SMOKED NORTHWEST SALMON | 25

crème fraîche, chives, steelhead pearls, red onion, capers

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