

ALL WATER

SEAFOOD & OYSTER BAR

1000 1ST AVE SEATTLE, WA 98104
TELEPHONE: (206) 357-9000
WEB: ALLWATERSEATTLE.COM



Brunch Menu

CLASSIC MIMOSA OR BLOODY MARY

10

HAIL MARY

Oola pepper vodka, firewater bitters,
house-made mix, 12

RUBY SANGRIA

Brandy, aperol, orgeat, blackberry,
red wine, 12

THE BEEKEEPER

Gin, honey simple syrup, lemon,
lavender bitters, 11

LIGHT START

SEASONAL FRUIT

Inquire for today's selection, 8

BAGEL & LOCAL SALMON LOX

Cream Cheese, Capers, Tomato, Onion, Baby Greens, 16

YOGURT & GRANOLA

Local Ellenos yogurt, granola, fresh berries, 14

STEEL CUT OATS

Golden raisins, fresh berries, brown sugar, 12

HOUSE MADE SCONES & MUFFINS

Baked fresh in house, 5/ea

THE CLASSIC

Two eggs* your way, herb breakfast potatoes, toast (wheat, sourdough, rye, English muffin)
& breakfast meat (bacon, chicken apple sausage, pork sausage patty, fra'mani rosemary ham), 15

OMELET YOUR WAY

Choose 3 ingredients. Served with herb breakfast potatoes.

Beecher's flagship cheddar, fontina, goat cheese, spinach, roasted seasonal mushrooms,
tomatoes, bell pepper, avocado, bacon, fra'mani rosemary ham, 16

Additional Ingredients, +1.50/ea, +3/ea for meat

CLASSIC BENEDICT

Fra'mani rosemary ham, poached eggs*, house biscuit, hollandaise, herb potatoes, 16

DUNGENESS CRAB BENEDICT

Wilted spinach, sliced tomato, avocado, poached eggs*, Dungeness crab, house biscuit,
tarragon and chive hollandaise, herb potatoes, 22

BAKED EGGS

Chorizo ragu, 2 eggs*, fresh herbs, grilled hominy toast, arugula, crème fraiche, 16

CROQUE MADAME

Sourdough, Fra'mani rosemary ham, Dijon, gruyere, béchamel, fried egg,
arugula and fennel salad, 15

GRAND MARNIER CHALLAH FRENCH TOAST

Seasonal fresh fruit, vanilla whipped cream, powdered sugar, 14

BELGIAN WAFFLE

Caramelized bananas, dark rum, whipped cream, 16

BUTTERMILK PANCAKES

Seasonal fresh fruit, maple syrup 13 *Single Pancake, 5*

LATE RISERS

AVOCADO TOAST

Hominy Bread, pickled shallots, frisee,
creamy lemon dressing, soft boiled egg, 12

Add G&D Salmon Lox, +3

SEATTLE CAESAR

Parmesan, charred lemon, grilled baguette,
G&D salmon lox, 15

THE CHEESEBURGER

Lettuce, tomato, onion, house pickles,
Beecher's Flagship cheese, brioche bun, fries, 16
Add bacon (3.50) or fried egg (3), Sub truffle fries (3)

ALASKAN COD AND CHIPS

Slaw, charred lemon, remoulade,
cabbage slaw, French fries, 20

SIDES & EXTRAS

BABY GREENS

Shaved root vegetables, toasted almonds,
goat cheese mousse, herb vinaigrette, 13

PNW CHOWDER

Fresh catch, clams, crab, sourdough croutons, 8/12

CHOWDER FRIES

Fries with chowder gravy, served tableside, 12

TRUFFLE FRIES

Fresh garlic, parmesan, parsley, truffle salt, 8

SIDE OF BREAKFAST MEAT, 6

SIDE OF POTATOES, 5

TOAST, 4

BAGEL & CREAM CHEESE, 5

(Plain, Everything, Seasonal)

NON-ALCOHOLIC

THE JUICE BAR

MORNING SMOOTHIE
Seasonal Fruit, Yogurt

ROOT AWAKENING
Beet, Carrot, Ginger

GREEN GOODNESS
*Kale, Apple, Lemon,
Celery, Cucumber*

9/EA

JUICE	6
<i>orange / grapefruit / apple / cranberry / tomato / V8 / lemonade</i>	
ICED TEA, LEMONADE	5
COKE, DIET COKE, SPRITE, GINGER ALE	5
JONES SODA CO. ROOT BEER	6
Q DRINKS	5
<i>ginger beer / grapefruit soda / soda water / tonic</i>	
DRY SODA	6
<i>cucumber / blood orange</i>	
FIJI STILL WATER	4 / 8
SAN PELLEGRINO SPARKLING WATER	4 / 8
STORYVILLE REGULAR & DECAF COFFEE	5
STORYVILLE SPECIALITY COFFEE	7
<i>latte / cappuccino / mocha</i>	
TEA FORTÉ	6
<i>Jasmine Green / English Breakfast / Earl Grey / Chamomile Citron</i>	

COLD BEERS

DRAFT

- STELLA ARTOIS, 7
- FREMONT INTERURBAN IPA, 7
- REUBEN'S PORTER, 7
- BLUE MOON BELGIAN ALE, 7

BOTTLES & CANS

- PIKE'S NAUGHTY NELLIE, 6
- ROTATING IPA CAN, 6
- SCUTTLEBUTT AMBER ALE, 6
- RAINIER LAGER, 5
- FAT TIRE AMBER ALE, 6
- VOODOO RANGER IPA, 6
- BUDWEISER, 5
- BUD LIGHT, 5
- COORS LIGHT, 5
- MILLER LITE, 5
- CORONA EXTRA, 5
- PERONI, 5
- GUINNESS, 6
- HEINEKEN, 5
- SAISON DUPONT, 18
- SEATTLE CIDER CO, 9
- Dry or Semi-Sweet*

WINES BY THE GLASS

SPARKLING

NV BRUT <i>Michelle, Ch Ste Michelle, Columbia Valley WA</i>	9/45
NV PROSECCO <i>Lunetta, Trentino-Alto Adige, IT</i>	11/55
NV BRUT ROSÉ <i>Santa Margherita, IT</i>	15/75
NV CHAMPAGNE <i>Piper-Heidsieck Cuvée Brut, FR</i>	22/110
NV CHAMPAGNE <i>Ruinart Blanc de Blancs Brut, FR</i>	34/170

WHITE

2015 MUSCADET SEVRE ET MAINE <i>La Marinier, Loire Valley FR</i>	8/32
2016 SAUVIGNON BLANC <i>Invitation, CA</i>	9/36
2016 SAUVIGNON BLANC <i>Brancott Estate, NZ</i>	10/40
2016 CHARDONNAY <i>Invitation, CA</i>	9/36
2016 CHARDONNAY <i>Natura, Bio Bio Valley, CL</i>	11/44
2015 CHARDONNAY <i>La Crema, Monterey, CA</i>	10/40
2016 PINOT GRIGIO <i>Banfi Le Rime, Toscana, IT</i>	11/44
2016 RIESLING <i>Two Mountain, Rattlesnake Hills, WA</i>	10/40
2016 CHENIN BLANC <i>Chateau Ste Michelle, Yakima Valley WA</i>	11/44

ROSE

2015 ROSÉ <i>Browne Family Vineyards, Columbia Valley WA</i>	12/48
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RED

2016 PINOT NOIR <i>Invitation, CA</i>	9/36
2015 PINOT NOIR <i>Lyric by Etude, Santa Barbara CA</i>	13/52
2016 PINOT NOIR <i>Coeur de Terre, Willamette Valley, OR</i>	14/56
2016 CABERNET SAUVIGNON <i>Invitation, CA</i>	9/36
2016 CABERNET SAUVIGNON <i>Imagery, CA</i>	13/52
2015 CABERNET SAUVIGNON <i>Penfolds Max's, South Australia</i>	15/60
2013 MERLOT <i>Benzinger, Sonoma County, CA</i>	11/44
2016 BLEND <i>The Prisoner, Napa Valley, CA</i>	25/100
2015 BLEND <i>Delille Cellars, Metier, Columbia Valley WA</i>	16/64
2015 TEMPRANILLO <i>Termes, Bodega Numanthia, Toro, SP</i>	14/56
2016 BORDEAUX , <i>Légende, Dom. Lafite Barons de Rothschild, FR</i>	11/44
2015 MALBEC <i>Trivento Reserve, Mendoza ARG</i>	11/44

Please inquire with your server for our full wine list options.

*18% server gratuity added to parties of 6 or more.
A 4% restaurant surcharge is applied to each guest check.
This is not a fee for service and is not distributed to staff.*

JOIN US FOR HAPPY HOUR!

**DAILY 3PM-6PM &
LATE NIGHT 10PM TO CLOSE**

**\$4 DRAFT BEERS
\$5 HOUSE WINE
\$2.50 OYSTERS
FOOD SPECIALS \$5-\$12**