



Full menu served 5:30-9 pm Tues - Sat  
 \* Light menu served from 4-5:30 & 9-close  
 = 50% off item during Happy Hour 4:00 – 6:00 pm



Cellar 46°

~ APPETIZERS ~

\* MIXED NUT MEDLEY 5



\* TAPAS TRIO 12

Olive tapenade, hummus and pepperonata served with COBS artisan breads and pita



\* HOT CRAB DIP 7

Dungeness crab baked with asiago cheese and served with sea salt kettle chips

FIG AND GOAT CHEESE CROSTINIS 7

Goat cheese, basil and fig preserves with a sprinkle of sea salt

GOAT CHEESE FONDUE 10

Goat cheese with an assortment of seasonal fruits and COBS artisan breads.

BRIE AND PEAR QUESADILLA 9

Glazed walnuts and drizzled with crème fraîche; a house specialty.

(Suggested pairing: Sparkling)



\* ANTIPASTI PLATE 12

Salumi artisan meats, cheeses, caper berries, artichokes, and roasted tomatoes



\* CHEESE BOARD 3 each / full board for 15

Cotswold  
 Kerrygold Ivernia  
 Cypress Grove Humboldt Fog  
 Gorgonzola Dolce  
 Laura Chenel Chevre  
 White Stilton with Cranberries

SAVORY CREPES ~ 7

CALIFORNIA DREAMER

Turkey, havarti, avocado, tomato with sun-dried tomato crème fraîche

THE NORTHWESTERN

Smoked salmon, cream cheese, spinach and dill with crème fraîche

SWEET CREPE ~ 5

Made to order with your choice of fillings and topped with whipped cream...

Nutella  
 Banana  
 Toasted Coconut  
 Almonds  
 Strawberries

Cellar 46° proudly supports our local business partners:

Oh! Chocolate, COBS Bakery, Primavera Imports, Salumi Artisan Cured Meats, and Lighthouse Roasters.

7650 SE 27<sup>th</sup> Street, Suite 120 • Mercer Island, WA 98040 • Phone 206.407.3016 • www.cellar46.com

## SOUP / SALADS

### \* SOUP OF THE DAY 5

#### CAPRESE STACK 8 / 12

Layered tomato and mozzarella drizzled with basil oil and aged balsamic vinegar

#### FIELD GREENS 6/ 10

Tossed with glazed walnuts, cranberry stilton crumbles and your choice of dressing

#### ORANGE AND RED ONION SALAD 8

Oranges topped with thinly sliced red onion on a bed of watercress.  
With bleu cheese crumbles, olive oil, cracked pepper and drizzled with aged balsamic vinegar

## ENTREES

#### DUNGENESS CRAB CAKES 16

Topped with a light aioli and served with field greens

#### BAKED PASTA 14

Served with side of field greens salad.

Please ask your server for our featured offering

#### OVEN-ROASTED CHICKEN 16

Chicken breast with rosemary and thyme. Accompanied by new potatoes and seasonal vegetables.

#### FLANK STEAK 19

Flank steak marinated in a blueberry chipotle sauce served with potatoes and seasonal vegetables.

## DESSERT

### \* CHOCOLATE DIPPED CREAM PUFFS 6

With a raspberry coulis and dusting of powdered sugar

### \* GOURMET TRUFFLES 6

A trio of truffles from neighborhood favorite,

Oh! Chocolate

#### BAKED STUFFED PEAR 7

Pear stuffed with goat cheese and fig preserves. Baked 'til bubbly...

\* ~Please be aware some items may contain nuts.