

edible SEATTLE

DINING GUIDE

Restaurants are chosen for this dining guide because of their emphasis on using local, seasonal ingredients in their menus, creating a distinctly Pacific Northwest dining experience.

BAKERIDGE ISLAND

Harbour Public House

231 Parker Way SW

206-842-2668 • harbourpub.com

An island favorite for 20 years, and a beloved spot from the Bainbridge ferry terminal. In addition to green-fed local beef burgers, the locally sourced menu boasts the island's best fish & chips as well as 14 Washington-only beer taps, 6 WA wine taps and fresh-squeezed juice cocktails. 11am to midnight daily 21+ only.



Hitchcock

133 Winslow Way E

206-261-1799 • hitchcockrestaurant.com

Appetwood food station and bar featuring seasonal and hand-made cuisine, organic island produce, pasture-raised meats and wild seafood. James Beard-nominated Chef Brendan McGill offers a la carte dining and an adventurous tasting menu. Extensive spirits & custom cocktails, carefully selected wine and beer. Dinner daily 5-10pm. Craft deli/casual open Sun-2pm near door for lunch and toast.



Pegasus Coffee House

131 Parker Way SW

206-842-6725 • pegasuscoffeehouse.com

Daily a la carte "Green Hours" 9am to 10am. Enjoy the drink that inspired poets and artists at Bainbridge's original espresso house. The best in local farm products made into delicious soups, salads, panini, heater lunches and puppers as well as cocktails, beer and wine. Located on Bainbridge's boardwalk in the marina district.



Restaurant Marché

110 Mathews Lane N

206-842-1422

restaurantmarchebainbridge.com

Using French technique in an island ambiance, Chef/Proprietor Greg Adkinson invites you to rediscover what it is to taste something familiar but tastes better than it ever has before. Lunch TU-SA 11:30am-2:30pm, dinner TU-SA 5:30pm to close.



BALLARD

Bastille Café & Bar

5307 Ballard Ave NW

206-452-5014 • bastilleseattle.com

An homage to a French bistro where local, seasonal products and the restaurant's 4500 square-foot organic rooftop garden inspire chef Jason Stormbuser's daily menu. Wine list and creative cocktails are top-notch. Dinner 5:30-10pm SU-Fri, 9:30-11pm F & SA, brunch Su 10am-3pm, happy hour daily 4:30-6pm and 10pm-12am SU-Fri.



Ray's Boathouse

6047 Seaview Ave NW

206-789-3730 • rays.com

Located on the water's edge, Ray's Boathouse delivers artfully composed plates, elevating the freshest local seafood with precision. Sip craft cocktails or local wine while capturing views of the Olympic Mountains. Dinner 5-10pm daily. Bar M-F 4-10:45pm, F-S 10pm, SA 4-10pm, Su 4-8pm.



Parkshop

5421 Leary Ave NW

206-257-0787

eatparkshop.com

Parkshop & Co. provides seating, well-crafted meals in a casual setting. We serve brunch and artisan sandwiches made with house-cured meats during the day, and a relaxed but delicious dinner in the evenings. Breakfast & Lunch, TU-SA 9am-3pm, Dinner SU-SA 5-10pm.



BELLEVUE

Monsoon East

10245 Main St

425-625-1112 • monsoonrestaurants.com

Eat-Drink-Repeat. Modern cuisine in a casual setting, complemented by full bar and a creative wine list. Monthly wine dinners and special events. "Best Vietnamese" Seattle Magazine. Lunch M-F 11:30am-3pm, brunch SA-SU 10am-3pm, dinner F-S 5-11pm, SU-Fri 5-10pm, happy hour SU-Th 3-10pm, F-Sa 3-6pm and 10-11pm.



CAPITOL HILL

Monsoon

675 19th Ave E

206-325-2111 • monsoonseattle.com

Nestled in Capitol Hill, Monsoon offers contemporary Vietnamese cuisine with a Northwest flare. An award-winning wine list, local ingredients and a casual atmosphere make this a favorite Seattle spot. "Best Vietnamese" by Seattle Magazine. M-F noon-10pm, SA Su 10am-10pm.



Tavern Law

1406 12th Ave

206-322-9734 • tavernlaw.com

Named one of the top 25 bars in America by O.G. Tavern Law focuses on handmade classic cocktails and seasonal cuisine by award-winning chef Brian McCracken and Dana Tough. Open daily 5pm to close.



If you would like to recommend a restaurant for this directory, send a note to ads@edibleseattle.com.

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SAND POINT

Sand Point Grill

5412 Sand Point Way NE
206-324-1300 • sandpointgrill.com
Everyday diners a night out. Join us Saturday for our market menu. Open for 201. Happy hour 4-6pm. Dinner 11:30a-2:30pm, 5:30-9:30pm.



SNOQUALME

The Dining Room at Salsib Lodge & Spa

6001 Railroad Ave SE
800-2-5AUS4 • salsib.com
The Dining Room provides a fine-of-the-season experience. Our menu features Northwest cuisine with flavors that bring the tastes of local and foraged goods, including honey from our own bees. Brunch daily 7am-2pm, dinner 5p - 7:30-9:30pm, 11:30a-2:30pm.



SOUTH SEATTLE

Copperleaf Restaurant & Bar

18525 36th Ave S
206-274-4382 • copperleafrestaurant.com
More dining, more fresh, seasonal farm-to-table food and regional luxury. Showcasing Northwest local and architectural appreciation, the restaurant, boutique, and spa's thoughtful menu vision. Taste the results of their thoughtful selection of entrées and products. Lunch 11:30am-2pm, dinner 5:30-9:30pm; bar enclosure food 11:30am-11pm; happy hour 3:47-4:35, 6:30pm.



UNIVERSITY DISTRICT

Frank's Oyster House & Champagne Parlor

2616 NE 35th St
206-425-0220 • franksoystershouse.com
Comfortable enough for an everyday meal and sophisticated enough for a special occasion, enjoy oysters, cocktails, Washington wines and bubbly with seafood, steak, house-made pasta and risotto the best burger in Seattle. Dinner 12:00-5:15pm, patio 12:00-5:15pm, happy hour 3-4:30pm and 10-11pm.



Pair

5501 30th Ave NE
206-526-7669
pairseattle.com
North Puget Sound's premier eatery with exquisite focused small plates that encourage sharing and sampling from a menu that achieves balance between simplicity and complexity and has enough choice to keep groups happy. Dinner 12:00-5:30pm, happy hour 12:00-4:30pm.



WALLA WALLA

The Manc Restaurant

6 West River St
at the Marcus Whitman Hotel
509-825-2200 • mancrstaurant.com
Tap and pour Modern American dining at the award-winning Manc Restaurant, named "Restaurant of the Year" by the Washington State Wine Commission, with James Beard - recognized Chef Antonio Caraglia. Dinner daily from 5-9pm.



The Vineyard Lounge

6 West River St
at the Marcus Whitman Hotel
509-825-2200 • mancrstaurant.com
Relax and enjoy the Walla's best view by the glass and savor crafted cocktails featuring local spirits. Pacific Northwest beers and water style menu at the Vineyard Lounge. Dinner daily from 5-9pm.



WALLINGFORD

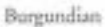
Art of the Table

1154 N 29th St
206-282-0942
artofthetable.net
This fine dining restaurant daily from locally sourced ingredients served in a unique & comfortable setting. Chef Dustin Buehler creates menu inspired with full-time wine pairings for each course. Not to be missed. 10-12 5:30-10pm.



Burgundian

2253 N 56th St
206-420-0942 • burgundianbar.com
A neighborhood pub looking to the late west, Burgundian has 22 taps, hand-crafted cocktails, and breakfast served all day. The menu is homemade Northwest fare from sustainable local markets. 10-12 12pm-12am, F-Sa 10am-2am.



WEST SEATTLE

Blackboard Bistro

3047 California Ave SW
206-257-8832
blackboardbistroseattle.com
Simple, technique and flavor are the watchwords at an intimate neighborhood bistro whose menu changes as often, they don't bother to print it. Hence, the Blackboard Dinner 6:15-10, 5-7pm 12a-1:15pm. brunch 12-2 9:30am-2pm.



Fresh Bistro

6225 42nd Ave SW
206-435-3723
freshbistroseattle.com
Fresh Bistro features a "fresh take" on traditional comfort foods with favorites like Three Cheese Pesto Pasta, Grilled Mac 'n' Cheese and Wagyu Lamb Burger. The menu promises something for everyone. Dinner 11:30a-11:30pm, late night menu 7-6a 12pm-12am, brunch 10-12 10am-2pm.



Ma'ono Fried Chicken & Whisky

9407 California Ave SW
206-955-1075 • maonoseattle.com
Formerly Spring Hill Restaurant and Bar, award-winning chef Mark Fuller returns to his hometown with a menu that inspires fun and encourages sharing. Oh yeah, fried chicken every night. Dinner 12:00-1:15pm, F-Sa 5-11pm, brunch 10-12 9:30am-2pm, happy hour 4-7pm weekdays.



WOODVILLE

The Heritage

1690 NE 54th St
425-485-5300 • theheritage.com
Tasting: @heritage
The Heritage offers you a somewhat one-of-a-kind dining experience rich in the heritage and food bounty of the Pacific Northwest. Vegetables, fruits, eggs and such are grown at the restaurant's own farm. Dinner begins with a tour of the 25,000 bottle wine cellar and tasting portion. 11A-3:00am. Overnight accommodations. 10-12 one seating per night.



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