

muse seattle

SIPS

12oz double shot. Milk alternatives/syrups oat, almond, soy +.95

LATTE 5.50

MEXICAN MOCHA 5.95

House made stone ground chocolate + cinnamon hint

SWEET NOTES LATTE 5.95

Sweetened condensed milk

SALTED CARAMEL COLD FOAM LATTE 6.25

House made caramel cold foam

MATCHA LATTE 5.50

Ceremonial Grade Matcha

CHAI TEA LATTE 5.25

LOOSE LEAF HOT TEA 4

GORGE COLOMBIA ORANGE OR GRAPEFRUIT JUICE 5

WHITE PEACH ICED TEA 6.50

SWEETS

LOVERS FAVORITE CREPE 15

Nutella + fresh strawberries + banana + whipped cream

BERRY CHEESY CREPE 15

Sweet cream cheese, berry sauce, fresh berries + sweet note sauce

DULCE DE LECHE CREPE 15

Dulce de leche, fresh strawberries + whipped cream

NUTELLA WAFFLE 17

Nutella, fresh strawberries, banana + whipped cream

CHURRO WAFFLE 15

Belgium waffle, Cinnamon sugar, house caramel sauce + whipped cream

CHEESY FRENCH TOAST 17

Brioche, sweet cream cheese sauce, almond crumble + fresh berries + whipped cream



**Consuming raw/undercooked food may increase the risk of foodborne illness*

20% Gratuity is added to parties 6+

Muse has adapted the "living wage" ideals in bringing equality to kitchen wages. 3% will be added to your bill, 100% is distributed to our kitchen staff.

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SAVORY

SALMON BENNY AVOCADO* 21

Toast, cream cheese, aioli, smoked salmon, 2 poached eggs, cucumber, tomato, avocado, hollandaise + potatoes

BENNY AVOCADO TOAST* 18

Toast, avocado, tomato, bacon, 2 poached eggs, hollandaise + potatoes

CHILAQUILES* 17

Red or green salsa over crispy tortillas, avocado, sour cream, pickled onion, cotija + eggs \$3 + chorizo \$5 +steak \$8 + chicken \$7

CROISSANT BENEDICT 17

Traditional eggs Benedict on a buttery croissant + potatoes

GRILLED SALMON POTATO BENEDICT 24

7oz grilled salmon over potato cakes + 2 poached eggs + hollandaise sauce topped with mixed greens + pickled onion.

VEGGIE OMELETTE 18

Bell pepper+portobello+spinach+tomato, cheese blend + potatoes +toast

POKE NACHOS 22

Wonton chips, toasted peanuts, avocado, cucumber, lime crema and siracha aioli

POKE BOWL* 24

White Rice, topped with tuna, edamame, cucumber salad, carrot slaw + avocado

TRUFFLE MAC + CHEESE 15

Rigatoni, cheese blend, herb bread crumbs. Add steak or shrimp + \$8

RIGATONI + BUTTERNUT SQUASH PASTA 22

Braised wild + domestic mushrooms, squash creme, walnut pesto + herb bread crumbs (Vegan)

STEAK SANDWICH* 24

Toasted artisan bread, cheese, roasted romesco, jalapeño aioli, caramelized onions + fries

MUSE WAGYU BURGER* 24

Sweet+spicy bacon, muse 1 steak sauce, white cheddar, caramelized onions + fries

CHICKEN AVOCADO CLUB 17

Artisan bread, garlic aioli, chicken breast, bacon, tomato, avocado + fries

CRISPY CHICKEN SANDWICH 21

Spicy Tabasco mayo, lettuce, onion on toasted brioche + fries

STEAK TACOS 21

House made cheese crusted tortilla, steak + guacamole salsa on side.

CRISPY SHRIMP TACOS 21

Housemade corn tortillas, crispy shrimp, slaw, spicy cilantro mayo + guacamole, salsa on side.

STEAK* SALAD 25

Lacinato kale + romaine, parmesan crisp, blue cheese, pickled red onion, radish, herb bread crumbs, cherry tomatoes + lemon garlic vinaigrette, + 5oz flat iron steak

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