



https://menulist.menu
200 University StreetWA 98101, Seattle, United States
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The **menu of Muse at Benaroya Hall** from Seattle includes 131 dishes. On average, dishes or drinks on the menu cost about \$27.2. The categories can be viewed on the menu below. What <u>User</u> likes about Muse at Benaroya Hall:

Very odd experience. Though we had a waiter, different persons served us during dinner, none working with the other. After waiting minutes for dessert, we called our waiter over and cancelled it. Then the wife asked whether we could have it at intermission with tea. He said yes, no charge. At intermission we went down for dessert and tea, and were told we weren't welcome as we were not part of the symphony Founders g... read more. The place also offers the possibility to sit outside and have something in pleasant weather, And into the accessible rooms also come visitors with wheelchairs or physical limitations. What User doesn't like about Muse at Benaroya Hall: The food was very very late. Knowing we were there for the symphony, the service could be more timely, being seated at and barely making it to the symphony is poor. Should not take an hour and half to prepare and serve course meal. The Arctic Char was barely cooked and was served very late. Pretty disappointing especially being served at Benaroya read more. If you're hungry some hot South American gastronomy, you're in the right place: exquisite dishes, made with fish, sea creatures, and meat, but also corn, beans, and potatoes are in the menu, and you can try tasty American menus like Burger or Barbecue. In this locale there is also an large selection of coffee and tea specialties not to forget, With the bite-sized, Tapas, you can't do anything wrong, particularly because there is something for all tastes.

Salads	Whisky
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KALE SALAD HENNESSY VS \$10.0

Non alcoholic drinks Gin

WATER OOLA \$10.0

Alcoholic Drinks VIP Drinks

TANQUERAY \$12.0 BOMBAY SAPPHIRE \$13.0

Appetizers Beverages

CREMA DI POMODORO GRAND MARNIER \$12.0

Vegetarian Hot drinks

CAULIFLOWER TEA

Sweets Blends

CHEESE CAKE MONKEY SHOULDER \$12.0

Main Course Sweets & Desserts

SEA BASS BREAD PUDDING

Nachos Soup and Salad

LA ROSITA PANZANELLA SALAD

Pizza - Mini O 22cm From The Kitchen

VIER JAHRESZEITEN CHIMICHURRI CHICKEN SKEWERS

Dinner Champagne & Sparkling

GRILLED PORK TENDERLOIN

CHAMPAGNE BRUT ROSE, DEVALLEROY, FR

\$95.0

Wodka

KETEL ONE \$13.0

TITOS



White Wines		Scotch	
CHARDONNAY, MARK RYAN, THE VINCENT, WA	\$52.0	MACALLAN 12 YR. DOUBLE CASK	\$15.0
House Cocktails MIDNIGHT MANHATTAN		Whiskey & Bourbon woodford resv.	\$15.0
Wines by the Glass WHITE BORDEAUX, CHATEAU DE BIROT, FR	\$14.0	Specials of the Day PAN SEARED HALIBUT	
DRAFTS		From the Heart CRAB CAKES	
ELYSIAN SPACEDUST IPA	\$9.0	Bourbon & Rye	
Tequila Mezcal		BASIL HAYDEN	\$14.0
EL JIMADOR BLANCO	\$10.0	SCOTCH WHISKY IRI	SH
Cognac		WHISKEY	
COURVOISIER VS	\$10.0	JAMESON	\$13.0
Draft Beers		Drinks	
GEORGETOWN BODHIZAFA IPA	\$8.0	DRINKS	
Asian		Muse Cocktails	
BRAISED PORK BELLY		MUSE-TINI	
Dessert Menu		Pizza Al Forno 12"	
CHOCOLATE MOUSSE		BEEFEATER	\$10.0
Getting Serious		Warm & Boozy	

B-52 COFFEE

\$10.0



\$14.0

Vegetable Or Hand Roll

ASPARAGUS

Premium Bourbons & Ryes

BOOKERS \$18.0

Bourbon, Rye, American Whiskey

WOODINVILLE RYE \$14.0

Main courses

CRAB

RIBS

Starters

VEGETARIAN SHEPARD'S PIE SEARED AHI

Cocktails

PAPER PLANE

AVIATION

Spirits

JACK DANIELS	\$10.0
JOHNNY WALKER BLACK	\$14.0

Tequila

EL JIMADOR REPOSADO	\$12.0
PATRÓN AÑEJO	\$15.0

Bourbon

MAKERS MARK \$13.0

KNOB CREEK

Chilled Small Plates

TOASTED TRI-COLOR CAULIFLOWER
BLOOD ORANGE CARPACCIO

Restaurant Category

DESSERT

BAR

Vodka

GREY GOOSE	\$14.0
CHOPIN	\$14.0
COPPERWORKS	\$12.0

Red Wines

CHATEAU DE BIROT, FR	\$60.0
CABERNET, BROWNE FAMILY, HERITAGE, WA	\$58.0
CABERNET SAUVIGNON, ROBERT CRAIG, AFFINITY, NAPA, CA	\$150.0

Dessert Wine

TAYLOR TAWNY 10 YR. PORT	\$10.0
TAYLOR TAWNY 20 YR. PORT	\$15.0
TAVI OD TAWNIV 30 VD DODT	\$40.0

Petit Dessert Selections

PANNA COTTA WITH FRUIT TOPPING
HOUSE MADE PUMPKIN COOKIE
DANIEL'S SEA SALT CARAMELS



\$14.0

\$40.0

Rum		TOMATE
APPLETON XO	\$14.0	TRAVEL
PYRAT XO	\$15.0	CARROTS
MYERS	\$12.0	WHITE RICE
RON CARTAVIO	\$10.0	CHICKEN
RON ZACAPA, 23 YR.	\$14.0	APPLE
		CORN
These types of dishes are		FRUIT
being served		WATERMELON

THE SE

SALAD
DESSERTS
APPETIZER

PORK CHOP

COD

STEAK

SOUP

ICE CREAM

BURGER

Dishes are prepared with



BROCCOLI
BRUSSELS SPROUTS
BEEF

WE HAVE

KALE

HALIBUT

PORK MEAT

FETA

CHEESE

MEAT

POTATOES

DUCK

Uncategorized

WOODINVILLE BOURBON

BRUT, WATERBROOK, CA

MOON WALK

CHAMPAGNE BRUT, PERRIER JOUET, NV, FR	\$80.0
RIESLING, DR. LOOSEN, DR. L., GER	\$40.0
PINOT GRIS, WATERBROOK, COLUMBIA VALLEY, WA	\$40.0
SAUVIGNON BLANC, LE CHARMEL, FR	\$40.0
CHARDONNAY, JANUIK, COLD CREEK VYD, WA	\$70.0
WHITE BORDEAUX, BLANC DE BIROT, FR	\$14.0
PINOT NOIR, PRIMARIUS, WILLAMETTE, OR	\$52.0
PINOT NOIR, DOMAINE DROUHIN, OR	\$90.0
MERLOT, WATERBROOK, COLUMBIA VALLEY, WA	\$40.0
RED BLEND, JM CELLARS BRAMBLE BUMP RED, COLUMBIA VALLEY, WA	\$58.0
CIEL DU CHEVAL, MARK RYAN, DEAD HORSE, RED MOUNTAIN, WA	\$95.0



MALBEC, NOVELTY HILL,	\$52.0	MERLOT, WATERBROOK, WA	\$10.0
COLUMBIA VALLEY, WA		BLEND, JM CELLARS, BRAMBLE	\$13.0
RED BORDEAUX, CHATEAU DE BIROT, FR	\$15.0	BUMP, WA	
SPARKLING WATERROOK		CHARDONNAY, DOMAIN DROUHIN, OR	\$35.0
BRUT, WA	2 \$10.0		
PINOT GRIS, WATERBROOK, WA	\$10.0	PINOT NOIR, RAPTOR RIDGE BARREL SELECT, OR	\$30.0
RIESLING, DR. LOOSEN, GER	\$10.0	GEORGETOWN ROGER'S PILSNER	\$8.0



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Opening Hours: Thursday 17:30-20:00 Saturday 17:30-20:00

