

SPARKLING WINE | DRINK TIX

Redeem at Theory or Turbine Hall Bar

Chemistry Blanc de Blancs

This non-vintage sparkling wine offers warm brioche, green apple, and wet-stone aromatics with a soft, lively mousse that reveals candied pineapple, juicy mandarin, and a touch of vanilla, creating a bright, balanced sparkling wine.

Varnum Vinters Brut Zero NA

An award-winning, Gold Medal non-alcoholic wine made from old-vine grapes, spontaneously fermented, lees-aged in neutral French oak, gently dealcoholized, and carbonated to create fine bubbles, fresh texture, and classic greenapple, bread-crust, and subtle tropical notes.



COCKTAIL SPECIALS | ALL BARS

Peach Ginger Sparkler

Bourbon, Peach Puree, Ginger Beer | 13

Cherry Sparkle

Portland Potato Vodka, Cherry Juice, Lime Juice and Cherry Bubly | 13

Cherry Limeade Fizz NA

Cherry Juice, Lime Juice, Cherry Bubly | 3



MARKET GRILLI THEORY

Glam Chicken Crunch Wrap

Grilled Chicken, Lettuce, Pico de Gallo, Cheddar, & Chipotle Crema with house Chips | 14.95

Sparkle Pulled Pork Slider

BBQ Pulled Pork on brioche sliders, Crispy Onions & Turmeric Honey Aioli with House Chips | 15.95

Glitz & Glam Veggie Confetti Salad

Cabbage, Carrots, Roasted Corn, Black Beans, Cotija, Cilantro, Lime Crema | 12.95

Blinged-Out Street Corn Nachos

Tortilla chips topped with warm queso, elote-style corn, tajín, cotija, cilantro, lime crema | 10.95

Golden Crunch Taquito

Rolled Beef Tacos, Cheese, Lettuce Cotija, Sour Cream, Avocado Crema, Pico de Gallo 10.95



STONE HEARTH OVEN | THEORY

Calamari Pie

Fried Calamari, Red Pepper Coulis, Red Sauce, Mozzarella | 14.95

Bacon Cheeseburger Pizza

Ground Beef, Bacon, Cheddar Sauce, Mozzarella, Ketchup and Mustard Drizzle | 14.95

Fig and Goat

Balsamic Vinegar Poached Figs, Goat Cheese, Arugula, Pesto and Lemon | 14.95



OYSTER BAR | TURBINE HALL

Oysters on the Half Shell

One | 4

Three | 9

Six | 12

Fresh Mignonette Sauce

Tide Point Oysters Sustainably Farmed - WA