

SHELLEY BUCHANAN



the
DRUNKEN
TOMATO
SEATTLE

A DEFINITIVE GUIDE TO THE BEST BLOODY MARYS IN SEATTLE

THE DRUNKEN TOMATO SEATTLE

*A Definitive Guide to the
Best Bloody Marys in Seattle*

Shelley Buchanan

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*To vodka,
For everywhere you've been
And everywhere you're going*

TABLE OF CONTENTS

NORTH

<i>9 Million in Unmarked Bills</i>	2
<i>Blue Star Cafe & Pub</i>	3
<i>Burgundian</i>	4
<i>Duke's Chowder House</i>	5
<i>Eureka!</i>	7
<i>Frank's Oyster House & Champagne Parlor</i>	8
<i>Ivar's Salmon House</i>	9
<i>Joule</i>	10
<i>The Maple Bar</i>	12
<i>Norm's Eatery & Ale House</i>	13
<i>Revel</i>	14
<i>RockCreek Seafood & Spirits</i>	15
<i>Stumbling Goat Bistro</i>	16
<i>Wayward Vegan Cafe</i>	17

BALLARD

<i>Ballard Annex Oyster House</i>	20
<i>Bastille Cafe & Bar</i>	21
<i>Bitterroot BBQ</i>	22

<i>EETBAR</i>	22
<i>Hattie's Hat</i>	24
<i>The Hi-Life</i>	25
<i>Kickin' Boot Whiskey Kitchen</i>	26
<i>King's Hardware</i>	27
<i>The Leary Traveler</i>	28
<i>Percy's & Co.</i>	29
<i>Porkchop & Co.</i>	30
<i>Ray's Cafe</i>	31
<i>Skillet Diner</i>	32
<i>Volterra</i>	33
<i>Zayda Buddy's</i>	34

CENTRAL

<i>Brave Horse Tavern</i>	36
<i>Cactus - Madison Park</i>	37
<i>Cafe Flora</i>	38
<i>Mecca Cafe</i>	40
<i>Peso's Kitchen & Lounge</i>	41
<i>Taylor Shellfish Oyster Bar</i>	43
<i>Toulouse Petit</i>	43

CAPITOL HILL

<i>Barrio Mexican Kitchen & Bar</i>	46
<i>Bimbo's Cantina</i>	47
<i>Canterbury Ale House</i>	48
<i>Capitol Cider</i>	49
<i>Coastal Kitchen</i>	50
<i>Grim's Provisions & Spirits</i>	51
<i>Linda's Tavern</i>	52
<i>Lost Lake Cafe & Lounge</i>	53
<i>Manhattan</i>	54
<i>Monsoon</i>	54

<i>Saint John's Bar and Eatery</i>	56
<i>Sam's Tavern</i>	58
<i>Sun Liquor Distillery</i>	60
<i>Terra Plata</i>	61
<i>Tallulah's</i>	62

DOWNTOWN

<i>The 5 Point Cafe</i>	66
<i>Bell + Whete</i>	67
<i>Delicatus</i>	68
<i>Etta's</i>	69
<i>Lola</i>	70
<i>Lowell's Restaurant</i>	71
<i>Matt's in the Market</i>	72
<i>Palomino</i>	73
<i>Seatown Seabar & Rotisserie</i>	74
<i>Tilikum Place Cafe</i>	75
<i>Twisted Pasty</i>	76

WEST SEATTLE & SOUTH

<i>The Bridge</i>	78
<i>Fresh Bistro</i>	79
<i>Georgetown Liquor Company</i>	80
<i>Hudson</i>	81
<i>Lottie's Lounge</i>	82
<i>Shadowland</i>	83
<i>Talarico's Pizzeria</i>	84
<i>West 5</i>	85

INTRODUCTION

A*FTER DRINKING OVER 100* of the best and worst bloody marys that Seattle has to offer, I've learned three things. First, Seattle snubs celery, second, infused vodka reigns supreme, and third, with the exception of a very few places, Seattle bloody marys are damn expensive.

But bloody mary woes aside, I've observed creativity, innovation, and an exhilarating inspiration from the surrounding Puget Sound. From locally grown herbs and spices to locally produced pepper vodka and freshly shucked Washington oysters, Seattle bloody marys epitomize Northwest cuisine and culture.

You, no doubt, want to know who serves up the absolute best bloody mary in Seattle. But the answer lies buried within a long list of variables, including what neighborhood you're in, your mood, the weather, and of course, how hungover you are. But I know you want what you want. So here is my top 10 list, right now, subject to drunken fluctuations and in no particular order. Now go forth, and drink bloody marys.

THE DRUNKEN TOMATO'S

10 BEST BLOODY MARYS IN SEATTLE

1. Percy's
2. Fresh Bistro
3. Sam's Tavern
4. Bell + Whete
5. Capitol Cider
6. Cactus
7. Seatown Seabar & Rotisserie
8. Hattie's Hat
9. Monsoon
10. RockCreek Seafood

HOW TO USE THIS BOOK

EACH CHAPTER IN THIS book is dedicated to one area of the city, and each cocktail-slinging establishment within that area is listed alphabetically. Bar and restaurant reviews include the name, address, phone number, and website of the establishment. Bloody mary prices are listed as well as a review of their savory tomato cocktails, and if a restaurant has multiple locations, each location is listed at the end of the chapter in a section titled “Additional Locations.”

Each review also contains a category icon and an answer to the question “Why go?” This allows you to quickly find the exact kind of bloody mary you crave.

Finally, as with many things in life, things change. Every effort has been made to verify the addresses, phone numbers, prices, and other information contained in this guide. However, before you begin your bloody mary filled journey, it is best to confirm the accuracy of this information.

It should go without saying, but be safe, drive safe, and drink safe.

CATEGORY KEY

BYO

BUILD YOUR OWN



MORE THAN ONE

AYCD

ALL YOU CAN DRINK



UNIQUE



BEER BACK



CHEAP



GARNISH

NORTH

**FREMONT, GREEN LAKE, MAPLE
LEAF, PHINNEY RIDGE, RAVENNA,
UNIVERSITY DISTRICT & WALLINGFORD**

9 MILLION IN UNMARKED BILLS

3507 Fremont Pl. N., Seattle, WA 98103
(206) 632-0880 | 9m-unmarked.com



BRIGHT, SUNNY, SUMMER DAYS are best started with boozy brunch-time drinks. Sure, you could go for a mimosa. But mimosas are for wussies, and thick, tomato paste-like concoctions just won't do. You need to roll out of bed, put on those sunglasses, and get yourself a refreshing vodka-loaded bloody mary. 9 Million in Unmarked Bills is exactly where you want to go. Effen Cucumber Vodka is muddled with fresh basil leaves and juicy lime wedges to create a bright, summery drink to match the bright summer sun. One bite of the mild cherry pepper garnish, and you know you've started your day off right.

Why go? A refreshing cucumber bloody mary. | Price: \$9



BLUE STAR CAFE & PUB

4512 Stone Way N., Seattle, WA 98103
(206) 548-0345 | bluestarcafeandpub.com



WITH *THREE DIFFERENT BLOODY* marys to choose from, Blue Star Cafe lets you be as garnish crazy as you want to be. The “Traditional” is a simple, straight forward Demitri’s bloody mary with no frills and just a hint of spice, the “Farmer’s” includes a colorful bouquet of assorted pickled vegetables, and the “Chihuahua” kicks up its garnish game with pickled vegetables, cheese cubes, a big shrimp, and even a meat straw. As for why it’s called the Chihuahua, I can only guess that the massive size of this bloody mary begins to approach the height of a small, yapping dog.

Why go? Garnish fun.

Price: Traditional \$6, Farmer’s \$7.50, Chihuahua \$10





BURGUNDIAN

2253 N. 56th St., Seattle, WA 98103
(206) 420-8943 | burgundianbar.com



M*R. & MRS. T'S* gets a bad rap, but I remember a time when it was pretty much as good as it gets for bottled mixes. With its robust flavor and salty juice, it was the perfect airport buddy and hangover-curing companion. Today, many mixes are vastly better, but I will always have a salty sweet spot in my heart for that groundbreaking mix. The “Burgundian House Bloody Mary” reminds me, in a good way, of a gourmet Mr. & Mrs. T’s. Keeping in all the good and throwing away all the pasty, processed bad, the light, smooth consistency and big, bold flavor make this bloody mary the perfect daytime drink to cure what ails you. The only choice you have to make is vodka, gin, or tequila.

Why go? Salty gourmet. | Price: \$9



DUKE'S CHOWDER HOUSE

7850 Green Lake Dr. N., Seattle, WA 98103
(206) 522-4908 | www.dukeschowderhouse.com



DUKE'S FAMOUS BLOODY MARY is described as "New Amsterdam vodka infused with roasted garlic and onions, black peppercorns, bell peppers, lemons and limes, mixed with Demitri's All-Natural Bloody Mary Seasoning, garnished with two jumbo prawns." And if that doesn't convince you, it's also tagged as "Our best selling Duketail ever." If you haven't tried Demitri's yet, I may just need to come slap some bloody mary sense into you. Demitri's Bloody Mary Seasoning is a unique product that, when combined with your choice of vodka and your favorite tomato juice, produces a perfectly mixed, perfectly balanced bloody mary that you can replicate with ease.

Why go? A kicked up Demitri's bloody mary. | Price: \$9.40

SPOTLIGHT SEATTLE: DEMITRI'S BLOODY MARY SEASONING

I asked Demitri Pallis, founder of Demitri's Gourmet Mixes, two very important bloody mary questions.

What makes your bloody mary mix great?

“Our fresh, zesty, unmatched flavor combined with our foolproof seasoning method makes Demitri's Bloody Mary Seasoning not just great but the most award-winning Bloody Mary on the planet. Our mixes are a gluten-free, kosher and contain 100% natural seasonings, and absolutely NO high fructose corn syrup, sulfites, MSG or anything artificial and unpronounceable.”

What's your secret ingredient?

“Demitri's Bloody Mary Seasoning *is* the secret ingredient. Fourteen all-natural ingredients are masterfully balanced to create a perfect Bloody Mary. No more worrying about inconsistent flavor or quality, because we've done the hard part for you. Just add a shot of liquor, a splash of tomato juice, and you've got the perfect Bloody Mary every time, in no time.”



EUREKA!

2614 NE 46th St., Seattle, WA 98105

(206) 812-9655 | www.eurekarestaurantgroup.com



I *IF YOU HAVE A* cold or allergies or any other nasal congestion problem, I'd suggest you skip that trip to the Walgreens and instead, head over to Eureka! Their bloody mary is not just spicy, it's an intense, sinus-clearing session of horseradish assault on the senses. And it's cheaper than a pack of Dayquil. After your burning joy subsides, don't forget to admire the smiling face garnish letting you know, you made the right choice.

*Why go? Horseradish assault.
Price: \$5 on weekends, \$10 on weekdays*



FRANK'S OYSTER HOUSE & CHAMPAGNE PARLOR



2616 NE 55th St., Seattle, WA 98105
(206) 525-0220 | www.franksoysterhouse.com

DESCRIBED SIMPLY AS “VODKA, classic ingredients,” you know exactly what you’ll be getting at Frank’s Oyster House. A healthy pour of vodka blends seamlessly with a classic tomato mix to create a spicy bloody mary that relies on quality ingredients instead of garnish hype. Order up a side of oysters with bloody mary granita to create the perfect brunch time combo.

Why go? A classic bloody mary. | Price: \$9



IVAR'S SALMON HOUSE

401 NE Northlake Way, Seattle, WA 98105
(206) 632-0767 | www.ivars.com

BYO

HERE ARE THE DIRECTIONS, straight from Ivar's Salmon House. "Step 1: Order up your favorite vodka, tequila or gin. Step 2: Start from scratch with tomato juice or J. Wilbur Bloody Mary Mix. Step 3: Spice it up with a selection of over a dozen hot sauces, wasabi or horseradish. Step 4: Garnish away with Hickory smoked bacon, jumbo prawns, pepperoni, pickled asparagus, spicy green beans, blue cheese stuffed olives, pepperoncinis, celery, onions, citrus or whatever else you can throw at it." In my case, that "whatever else" just happened to be an eggs benedict pulled off the buffet line.

Why go? A build-your-own bloody mary. | Price: \$8.50 and up

JOULE

3506 Stone Way N., Seattle, WA 98103
(206) 632-5685 | joulerestaurant.com



DEEP UMAME BASE SOUNDS like a Japanese techno band, but it's actually just the defining characteristic of Joule's bloody marys. A complex assortment of flavors are all perfectly blended so that not one ingredient stands out. It's the kind of bloody mary that you just can't quite put your finger on. If I had to guess, I'd say there was some sort of seaweed infusion, but I'd rather just leave you to hypothesize over your house beef jerky garnish.

Why go? Deep umame flavor. | Price: \$9





THE MAPLE BAR

AYCD

8929 Roosevelt Way NE, Seattle, WA 98115

(206) 402-6135 | [yelp.com/biz/the-maple-bar-seattle-3](https://www.yelp.com/biz/the-maple-bar-seattle-3)

THE MAPLE BAR SPECIFICALLY caters to all the boozy day drinkers out there in Seattle land. On Saturdays and Sundays till 2PM, you'll get bottomless mimosas and bloody marys for just \$14, and folks, this is one out of only two all-you-can-drink boozy brunch spots in the city. Sometimes, that means you're getting crappy drinks for a long period of time, but at Maple Bar, the quality of bloody mary stands tall, true and vodka-filled. With its chunky mix of horseradish, black pepper and cumin seed, Maple Bar's bloody mary provides full on flavor at a damn fine price.

*Why go? AYCD bloody marys.
Price: \$14 on weekends till 2:00 pm*



NORM'S EATERY & ALE HOUSE

460 N. 36th St., Seattle, WA 98103
(206) 547-1417 | normseatery.com



I'M JUST GOING TO come right out with it. On weekends from 10AM - 2PM, this bloody mary is just four freakin' dollars. That's not just cheap. That's the cheapest possible price you will find for a half-way decent bloody mary. Super savory, salty, and hella spicy, this morning cocktail is exactly what you'd expect from a local, neighborhood bar. At this price point, I wouldn't expect much garnish, but Norm's still goes all out with a small array of crunchy pickled veg.

*Why go? Cheap bloody marys.
Price: regularly \$7, \$4 on Sat. and Sun. 10-2pm*

REVEL

403 N. 36th St., Seattle, WA 98103
(206) 547-2040 | www.revelseattle.com



ONE WORD. *KIMCHI. SALTY*, sweet, spicy Kimchi. With an initial sweetness followed by an intense chili pepper flavor, Revel's "Kimchi Bloody Mary" envelopes your entire mouth with a biting, lingering spice. Nosh the burn away with a sweet, pickled green bean garnish, and pair it with a bacon donut and pork belly ramen for the perfect Asian fusion brunch.

Why go? Kimchi. | Price \$8.



ROCKCREEK SEAFOOD & SPIRITS

4300 Fremont Ave. N., Seattle, WA 98103
(206) 557-7532 | www.rockcreekseattle.com



ROCKCREEK NOT ONLY HAS killer, fresh brunch-time bites, it also has bloody marys that exude creativity and innovation. The “Big Sky Bloody” is served with dill and rosemary vodka, house mary mix, a pickled shishito pepper, and a house pickle, while the “Big Sky Caesar” comes with a satisfyingly salty house Caesar mix. But if you truly want to get your bloody mary win on, upgrade to the “Baller Bloody or Caesar,” served with a big ass poached prawn and oyster on the half shell.

Why go? Brunch. | Price: \$10



STUMBLING GOAT BISTRO

6722 Greenwood Ave. N., Seattle, WA 98103
(206) 784-3535 | www.stumblinggoatbistro.com



L*OADS OF FRESH CRACKED* black pepper plus big horseradish chunks give the “Stumbling Goat Mary” a gritty burst of bloody mary flavor. But it doesn’t stop there. A lemon-horseradish infused vodka provides big, bright citrus zest and even more horsey heat. A hint of dill and just a bit of spice bring it all together, and a delicately displayed pickled veg garnish finishes off this potent bloody mary.

Why go? Lemon-horseradish infused vodka.

Price: \$7 during happy hour



WAYWARD VEGAN CAFE

801 NE 65th St., Seattle, WA 98115

(206) 524-0204 | www.waywardvegancafe.com



VEGAN BLOODY MARYS ARE hard to find and even harder to get right. But Wayward Vegan Cafe gets it done with Dicul brand bloody mary mix. Featuring an organic, vegan, and gluten-free blend, this mix combines fresh heirloom tomatoes, New Mexico's Hatch chili peppers, habanero, and more. It's basically a spicy, chunky, farmer's market basket of delectable summer veg. And here's the kicker. The special, secret ingredient is, wait for it, orange juice. Just let that one sink in.

Why go? A delicious vegan mix. | Price: \$8





ABOUT THE AUTHOR

S*HELLEY BUCHANAN IS THE* author of The Drunken Tomato book series and the founder of DrunkenTomato.com. She is a former Portlander, New Yorker and Los Angeleno currently residing in a tiny, over-priced Seattle apartment. She enjoys writing, short walks on the beach and well-garnished bloody marys. If you want to know more, you'll have to buy her a drink first.

**ORDER THE DRUNKEN TOMATO: SEATTLE
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