

CENTRAL CINEMA

Welcome to Central Cinema,
Seattle's only Dinner and
a Movie Theater
Enjoy good food and drinks
at your table during the show

Have a seat. Your server
will be with you shortly
You may continue to order
throughout the show

STUFFED DATES \$6

Sweet Dates filled with
Chevre and wrapped in
Thick Sliced Bacon

MINI BAKED FIVE CHEESE MACARONI \$6

With Beecher's Cheddar Curds,
Provolone, Parmesan,
Fresh Mozzarella and
Grated Asiago

PIG IN A BLANKET

Wrapped in Rosemary Dough
Served with choice of:
Ketchup, Mustard, Chipotle Aioli

Turkey Dog - \$4
Kosher Beef Dog or Vegan Apple Sage
Field Roast Sausage - \$6

LEADERS

MINI ME \$6.50

Mini baked Meatloaf made with
Painted Hills Beef, Leeks and
Walla Walla Onions topped with
Creamy Mashed Potatoes

PICKLED NIBBLES \$5

An assortment of fresh
Vegetables or Fruits pickled in
our own Spicy Vinegar

SOUP

Soup of the Day with Bread
Cup \$4 Bowl \$6

SOUP & SALAD COMBINATION \$8

A Half Salad of your choice
with a Cup of Today's Soup

CORN FRITTERS \$5.50

Savory baked Corn Fritters
served warm with Maple Butter

STUFFED ZUCCHINI \$5.50

Zucchini Boats stuffed with a blend
of Parmesan, Ricotta Cheese and
Fresh Herbs

CROQUETTES \$5.50

Sweet Potato Croquettes with
Cream Cheese Scallion Sauce

POPCORN \$3

Topped with your choice of:
Real Butter, Brewer's Yeast,
Curry Powder, Garlic Powder
or Cinnamon Sugar

BARLEY CONFETTI SALAD

Half \$4.50 Full \$6.50
Barley with Pickled Fennel,
Currants, Apples, and a White
Pepper Parmesan Vinaigrette

SALADS

CENTRAL HOUSE SALAD

Half \$5 Full \$7
Savoy Spinach with Apple
Chiffonade and Cranberry
Vinaigrette

RAINBOW CHARD SALAD

Half \$5 Full \$7
Rainbow Chard with Roasted
Golden Beets, Bleu Cheese and a
Sweet Bacon Dressing

Add Bacon to any Salad \$1.50

There is no parking on the East side of 21st
Avenue. You may be ticketed if you parked
your car there.

If you have any questions or comments
please let us know. We are here to help.
Central Cinema reserves the right to refuse
service to anyone so play nice and have fun.

Central Cinema has been bringing the
fun with good food and beer to the
Central District since 2005.
Central Cinema is available to rent for
your next party or event. Visit our
rental page on our website at
www.central-cinema.com/rentals

Parties of 6 or more will have an automatic
gratuity of 18% added. Forgotten credit cards will
have an automatic gratuity of 18% added.

*Hamburgers cooked rare, medium rare or pink in
the middle may be undercooked and are served
only upon request. consumption of raw beef may
result in foodborne illness.

BBQ BEEF BRISKET \$10

BBQ Pulled Beef with Caramelized Onions, Horseradish Aioli and Cheddar on a Brioche Bun

FIELDROAST LENTIL PANINI \$9

Fieldroast Lentil-Sage Loaf with Garlic Aioli, Grilled Yellow Onions, Tomatoes, and Havarti on a Toasty Crisp Sourdough Panini

SANDWICHES

All Sandwiches served on Grand Central Bakery Breads and come with a cup of Soup, House Salad, Chard Salad or Barley Confetti
With Soup and Salad: Add \$2

GRILLED CHEESE & SOUP \$7.50

A Grilled Cheese Panini with fresh Herb Bechamel on Sourdough Bread served with a Cup of Today's Soup

GRILLED PORTOBELLO & CHEESE \$9

Slabs of Portobello Mushroom, Sauteed Leeks, and Havarti Cheese with Garlic Aioli on Toasty Sourdough

CINEMA BURGER* \$9.50

Painted Hills Grass Fed Beef with Butter Lettuce, Tomato, Red Onion, Pickle and Garlic Aioli

Add Bacon or Swiss Gruyere - \$1.50

Add Tillamook Cheddar or Danish Bleu - \$1

BLUE PLATE ENTREE \$11

Check the Specials Board or ask your Waiter for Today's Dinner Special

SPECIALS

Specials are served with a Cup of Today's Soup or your Choice of Salad:
House Salad
Rainbow Chard
Barley Confetti

CALZONE \$11

Chef's Choice of Ingredients rolled into our Pizza Dough with Herb Ricotta and Zesty Marinara

WILD MUSHROOM \$9.50

Local Wild Mushrooms with Rainbow Chard and Garlic over Ricotta Base and Cheese

CHARD \$9

Rainbow Chard grilled Yellow Onions and Gorgonzola over Marinara and Cheese

ZUCCA \$9.50

Thin slices of roasted Butternut Squash with Sage and Herbed Walnuts over a base of Chevre

PIZZAS

Our personal pizzas are hand made to order and baked crisp directly on stone.

We make our dough from Shepherd's Grain flour grown organically and sustainably here in the Northwest.

CHEESE TRIO \$7.50

Mozzarella, Provolone and Asiago over Marinara.
Add Pepperoni \$1.50
Add Zoe's Coppa \$2.50

ZOE'S \$11

Zoe's Coppa and Pepperoni with Green Olives over Marinara and Cheese

MANZO \$11

BBQ Pulled Beef and sauteed Leeks drizzled with Crème Fraiche and Cheese

FIRENZA \$9

Thin sliced Yukon Gold Potatoes and fresh Rosemary with Oil Cured Olives over Marinara and Cheese