

WELCOME TO CENTRAL CINEMA

Please seat yourself and your waiter will be with you shortly.

Sit back and enjoy the show. Let us bring it all to you.

For your convenience and enjoyment we will be having a short featurette before the main show and an intermission part way through.

Order what you would like from your waiter at any time throughout the show.

Open a Tab with your card for an easy get away at the end.

Your waiter will drop your check before the show is over.

Our schedule changes often so check back soon.

www.central-cinema.com

WHITE WINE

BOIRÁ - PINOT GRIGIO

minerals and sea salt on the nose of this organic wine with a nice tingle. 8/25

DOMAINE MIRAIL - COLOMBARD BLANC SEC

a gold medal bright citrus white made from 100% old-vine colombard. 7.50/23

BLANQUETTE DE LIMOUX

a dry bottle conditioned bubbly from France. by the bottle 26

RED WINE

JOUCLARY - cabardes rouge

a rustic, earthy terroir driven red. the nose is rich and powerful with spicy floral dark fruit aromas. 7.25/23

TERRA ANDINA - cabernet sauvignon

bright ruby colour, with aromas of intense black currants. 6.75/21

LES GENESTAS - côtes du rhône

grenache, syrah, and mourvèdre grapes are fermented with their natural yeasts, the vinifications are without sulfur, and the wines are bottled unfiltered. 8/25

BEER

pint 4.50 pitcher 13.75

MANNY'S PALE ALE

ROGER'S PILSNER

HALE'S CREAM ALE

MAC & JACK'S AFRICAN AMBER

HALE'S NITROGEN STOUT

(Stout Float add 1.50)

ROTATING TAP

APPETIZERS

POPCORN 3.00

with choice of topping:

plain - real butter - brewer's yeast - curry powder - garlic powder

TAPAS PLATTER - 8.50

assorted olives, pickled & roasted vegetables and legume spread with flatbread

HUMMOUS PLATTER - 7.00

hummoos and olives with flatbread

PIG IN A BLANKET - 3.75

turkey frank or tofu dog baked in fresh bread dough and baked. dip it in your choice of mustard, ketchup or chipotle aioli.

make it a big kosher beef dog - add 1.75

fieldroast smoked apple sage - add 1.75

EDAMAME - 4.75

steamed & salted soybeans in the pod

SOUP

our own soup made fresh, served with bread
Bowl 5.75 Cup 4.00

SALAD

MISTA

baby greens tossed with reggiano, lemon and extra
virgin olive oil. 6.50

TERRA ROSSA

citrus marinated beets, mustard green frisee, feta
8.50

CALABAZA

spinach, roasted delicata squash and bacon with
balsamic reduction 8.00

CAESAR

made fresh with romaine, anchovies, lemon, and
croûtons. 8.00

*caesar dressing contains eggs that are less than fully cooked.

PLATES

with side salad of the day

SALMON BURGER line caught wild salmon
with fresh greens & chipotle aioli 9.25

BOHNEN BURGER our own veggie bean
burger on focaccia with hot sauce 9.75

CORBA hot ham and cheese sandwich
with thyme bechamel on focaccia 9.75

BLUE PLATE please ask your waiter about
today's special 11.50

Join us for Late-Nite Happy Hour
Sunday thru Thursday starting at 9:00pm
Four cheese pizza 5.00
Beer special 3.00 pint and 10 pitcher
Wine special 5.00 glass and 18 bottle
Popcorn for a Buck!

STONE OVEN PIZZAS

10" personal size

QUATTRO FORMAGGI - mozzarella, parmesan, provolone, & asiago on red sauce 7.50
add pepperoni for 1.50

MAIALE - italian sausage & pepperoni with crimini mushrooms over cheese & marinara 9.75

FIRENZA - potato, fresh rosemary and oil cured olives over cheese & marinara 9.75

DIABOLO - spicy italian sausage with spicy greens and fresh garlic over marinara and cheese 9.75

RATATOUILLE - roasted zucchini, eggplant, sweet onions, tomatoes over red sauce and cheese 10

AMANTI - spinach, roasted garlic, mushrooms over marinara and cheese 9.25

COURGETTE - ham with roasted zucchini, sweet onions, and chevre over marinara and cheese 9.75

BACIO - artichoke hearts, bacon, spinach over marinara and cheese 9.50

MUSCOLO - smoked mussels, sweet onions, spinach, thyme bechamel 10.50

BELLA LUNA - artichoke hearts and roasted tomatoes over thyme bechamel and cheese 9.25
add ham for 1.50

CALZONE

chef's daily special served with salad and marinara on the side 11.50

DESSERTS

CREME BRULEE a rich creamy classic steeped in fresh herbs and flowers 5.25

DELECTABLE CAKE of the day 6.75

FRUIT TART served warm 5.75

any dessert a la mode add 1.50

COFFEE

organic and fair-trade coffees
roasted by Victrola

FILTER COFFEE 1.75

FRENCH PRESS POT 2.65

KENYAN PEA BERRY

ETHIOPIAN HARARR

GUATAMALAN HERMOSA

TEA

POT 2.65

organic and fair-trade teas
by Serendipitea

FU MAN CHU serene jasmine, earthy
pu-erh, and pouchong.

KEEMUN renown for its orchid
bouquet and splendid red color.

IRRIDESCENCE deep and rich black tea
with crisp mint.

BOLIVIAN BLACK robusto black tea
from high in the andes.

LEMON DROP ceylon tea and lemon
myrtle is sweet and lemony.

BLACK VELVET ginseng, peppermint,
licorice, and china black tea.

NON-CAFFEINATED

ZZZ whole egyptian chamomile flowers
with french lavender.

RUBY SLIPPER blood orange and pear
will carry you to oz.

BEVERAGES

ORANGE FIZZ - fresh orange juice
with seltzer 2.75

SPARKLING WATER 1.25

SODAS 1.75

ROOT BEER - COKE - DIET COKE - SPRITE

Ice Cream Float add 1.50

**Central Cinema is available for party rentals
get all the details on our website www.central-cinema.com
movie times information at 206-686-MOVI**

Due to WA Liquor Board rules minors are not allowed in the theater after 11:00pm.
we reserve the right to refuse service to anyone.