

COLD ZAKUSKI/ХОЛОДНЫЕ ЗАКУСКИ

PERLOVKA SALAT 13
pearled barley, king oyster mushrooms, compressed apples, dill, sorrel, and hazelnut pistou.

CAVIAR & ROE *
yeasted blini, chive, butter, sieved egg. all offerings are 28 grams (1 oz).

house cured mcfarland springs trout 26

wild mississippi river hackleback 50

giaveri siberian 68

tsar nicoulai select white sturgeon 73

kaluga queen amur hybrid 78

kaluga queen russian osetra 92

selection of all 327

COD LIVER BUTERBRODI* 10

the foie gras of the sea. served on borodinsky toast with carrot & druzhba cheese pashtet, pickled onions, and freshly shaved horseradish.

HERRING 'UNDER A FUR COAT'* 12

sorta like 7 layer dip - but russian - and actually a salad: herring, potatoes, onions, carrots, beets, mayo, eggs.

BALTIC SPRAT BUTERBRODI* 10

tiny smoked fish. parsley mayo. egg. rye toast.

FISH BOARDS*

selection of all 38

cod liver pashtet 7

beet cured salmon 9

crimean clams 9

hot smoked black cod 8

mackerel and tvorog 8

MEAT & CHEESE ASSORTI* 26

rotating selection of charcuterie, artisan cheeses and breads. served with kyrgyz apricots, spicy mustard and paprika spiced walnuts.

HOUSE CURED SALO* 11

slices of cured heritage pork fatback. garlic. local honey. spicy mustard. coriander. barrel-fermented pickles.

PICKLES & THINGS/СОЛЕНЬЯ И МЕЛОЧИ

ASSORTED PICKLES

selection of all 10

sauerkraut 3

malosolnye cucumber 3

yellowfoot chanterelles 5

turmeric pickled cauliflower 4

pickled beets 4

BREAD BOARD

two styles of house-made breads served with a whole scallion, flake salt, and a spread of your choice.

house made smetana butter 6

*dill and garlic whipped salo** 6

ukrainian toasted sunflower oil 5

BRINDZA PASHTET 8

grilled-to-order uzbek bread. soft sheep cheese spread.

the ruskie zakuski experience

HOW TO EAT LIKE A RUSSIAN:

step one

cover every square inch of your table with zakuski.

step two

fill everyone's glasses with their beverage of choice.

(like vodka, or maybe vodka)

step three

search your soviet soul for a spirited toast. when in doubt, a toast to friends, to life, or simply "voodym"!

step four

clink. drink. eat. repeat.

THE RUSKIE ZAKUSKI EXPERIENCE \$45/person

sit back and let us fill your table with an array of cold zakuski to start your meal off right! full table participation is required.

THE VODKA \$5/30g per person

add on our famous horseradish vodka for the full experience.

HOT ZAKUSKI/горячие закуски

PELMENI & VARENIKI DUMPLINGS

boiled and dressed with butter & vinegar. topped with smetana. add fancy or garlic broth: +\$2 or pan fry: +\$1

tvorog vareniki 14

chiye, farmer's cheese. garnished with scallions.

siberian pelmeni 15

beef, pork, veal, and onion. fines herbes.

potato vareniki 45

caviar beurre blanc. chive. baller.

sour cherry vareniki 12

a ukrainian specialty! mint and basil chiffonade

QISTIBI 12

tatarstan's craveable flatbread. ours is stuffed with velvety mashed potatoes and porcini laced farmers cheese before being grilled and brushed with garlic butter.

SPINACH AND CRAB PUDDING 20

a rich yet delicate spinach souffle garnished with butter-poached oregon coast crab.

S'PAS 12

traditional armenian warm yogurt and wheatberry soup. walnut-sumac oil. mushroom kuftah.

MAINS/второе блюдо

MUSHROOM SHILA PLAVI 30

a risotto-esque georgian dish so comforting, it's known as 'funeral rice' for uplifting those in mourning. loaded with a bounty of local mushrooms and smoked sulguni cheese.

ROCKFISH SHASHLIK 28

pelutski cabbage. tartar sauce. lepyoshka. dacha salat.

PORK NECK SHASHLIK 20

apple kvas marinated. apple narsharab. sumac onions. lepyoshka

RABBIT IN A CLAY POT 36

hindquarter braised in smetana. porcini, sour cherries, garlic. crispy draniki.

GOLUBTSI 25

mama luba's sweet 'n sour cabbage rolls with beef & lamb. but also with pork, because everything is better with pork.

KACHKA

vodka • zakuski • pelmeni



many dishes contain allergens even when not listed. consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. *contains raw egg, meat or seafood

equitable wage initiative

in lieu of a voluntary tip line, kachka adds an automatic service fee of 22% to all checks which is shared among all hourly team members. additional tipping is not expected or offered.

this policy is part of a larger initiative to offer our employees living wages, free health insurance, and profit sharing.

the culture of tipping is outdated, inequitable, and perpetuates discrimination. tipping creates a huge disparity between the salaries of front and back-of-house employees. with this new model, all kachka staff earn at least \$25 per hour, a living wage.

thank you for supporting our team and our business

FAQS

WHY NOT JUST INCREASE YOUR PRICES?

we wish we could! and maybe one day that will be the model. as a society we have grown accustomed to paying for service outside of the price of the items we consume.

WHAT HAPPENS WHEN I HAVE A BAD EXPERIENCE?

we hope that you notify management when anything at kachka is not up to our standards. mistakes and misunderstanding are inevitable, but withholding money in retribution for these mistakes isn't right either.

AM I EXPECTED TO TIP ON TOP OF THE SERVICE FEE?

nope. we have eliminated that option. please do not leave additional money.

WHERE DOES THE MONEY FROM THE SERVICE CHARGE GO?

it is used to pay all employees who contributed to the meal you enjoyed a wage of at least \$25 per hour.

WHY IS THERE A SERVICE FEE ON MY TAKEOUT ORDER?

takeout orders are prepared with as much care and attention as meals for here. in actuality, takeout meals are more complex and costly to prepare for restaurants than ones for dining in. some food for thought!

AS OWNERS, WHY WOULD YOU SHARE YOUR PROFITS?

we want to create an environment where we all work towards the same goal. if the business profits, we should all profit. this is a part of creating an equitable model, which we see as sensible capitalism.