

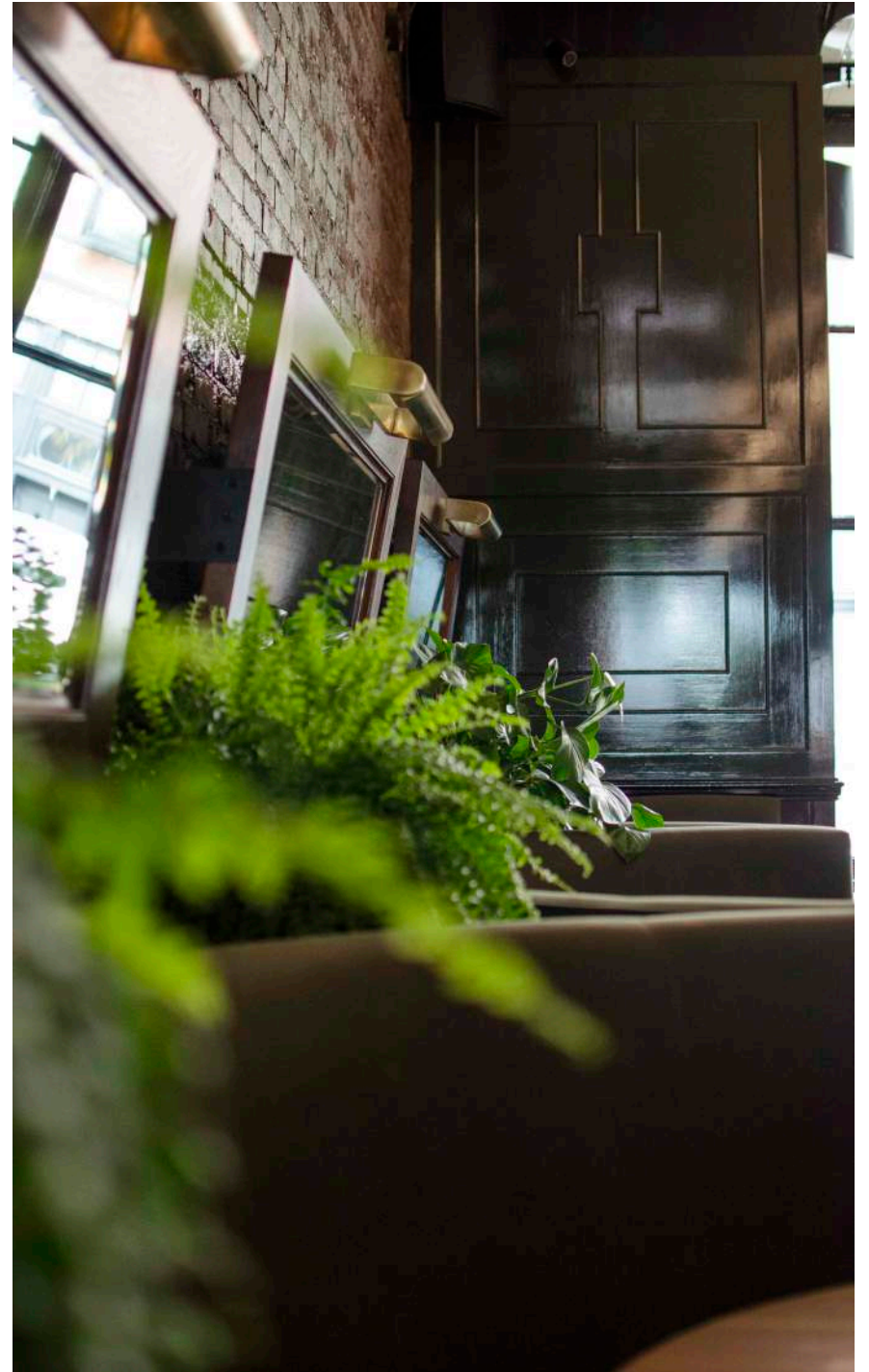
PERCY'S and CO.

5233 BALLARD AVE NW

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Hello Friend,

Percy's & Co. is proud to announce the arrival of Chef Derek May, and with him, our new menu. May comes to us after working as Chef de Cuisine at Quinn's Pub, How to Cook a Wolf, and Anchovies & Olives. Joining May in our kitchen is his right arm, Sous Chef Sam West. May and West have worked with Bar Directors Joe Petersen and Kyle Taylor to create the new winter menu.

May's take on the menu has a distinctive Southern and Creole flavor; a great fit with Joe and Kyle's apothecary inspired cocktail program. Stop by and taste for yourself. In the meantime, here's a sneak peek of the changes happening at Percy's.

Sincerely,
Percy's & Co.



Chef Derek May
(with his Shrimp + Grits)

Meet Chef Derek May:

May's passion for food was clear from an early age. Raised by a family of bar and restaurant owners, he grew up in an Italian kitchen, cooking polenta and shrimp with his grandmother. He then went on to cut his teeth in San Francisco Michelin star restaurants AQUA and Sushi Ran before moving to Seattle to explore less fussy and more approachable food.

May has joined the team at Percy's & Co. after many years working in some of our favorite Seattle kitchens.



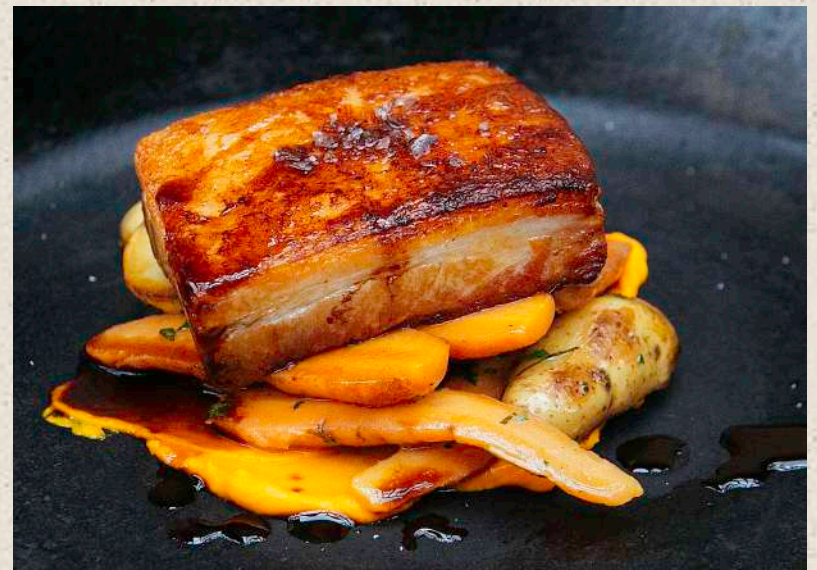
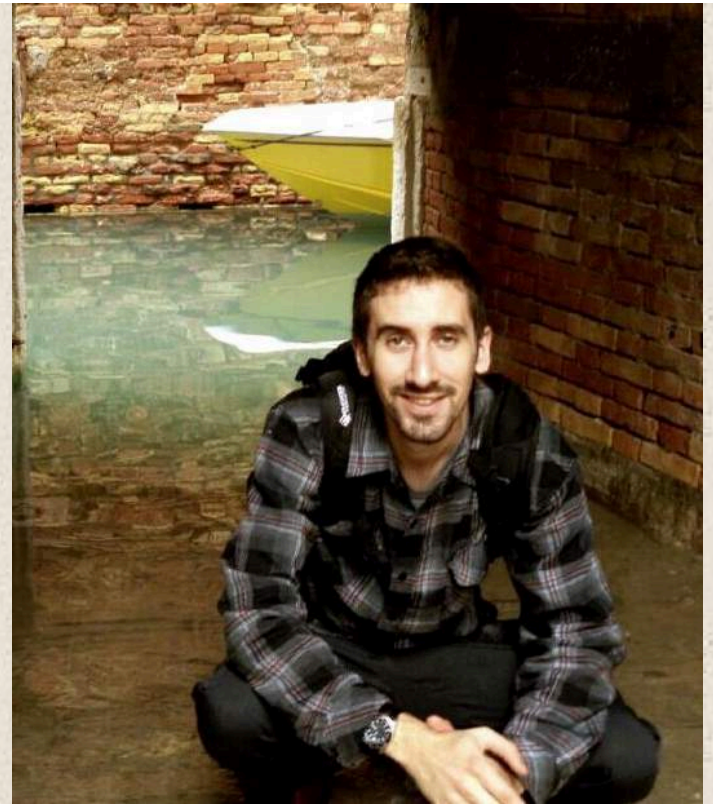
**Chef May's favorite Southern Dish?
A hearty chicken and andouille sausage gumbo.**

“I saw Percy's as the bar and kitchen that old Percy opened when he moved here from the South. There's such an amazing New Orleans feel to the place—the rooftop garden, the apothecary style bar with house-made tinctures and remedies—I wanted to make food that fit Percy's, to take it beyond bar food and small plates, and build on the amazing cocktail program. I was really excited to work with Joe & Kyle in pairing food with their drinks. I love the idea of long, boozy dinners in those big booths. I'm inspired by the no-nonsense menus of Southern restaurants. They don't take themselves too seriously, and that fits Percy's.” - Chef Derek May



Joining Chef May in the kitchen,
meet his Sous, Sam West:

Sam West grew up in a Seattle restaurant family. "Some of my earliest memories were at work with my dad, folding napkins, stacking chairs and watching the kitchen. I feel like I've been doing this my whole life, but only started getting paid at 16." West did his stagiare at Brooklyn restaurant and butchers Marlow & Sons and Marlow & Daughters before spending six months traveling and cooking in Italy. Returning to Seattle, West worked at Staple & Fancy and Oddfellows Café before joining Chef May at Anchovies & Olives. The rest is history.



Percy's & Co. Winter Menu:

May's winter menu will utilize produce from our rooftop garden and farm south of Seattle (because everything tastes better when you grow it yourself). In creating the menu, May was inspired by classic southern dishes and comfort food; building on Joe and Kyle's unique cocktails and herb infusions.



You'll find hearty winter dinners and nibbles to share a drink over at the bar. Joe and Kyle will be pairing cocktails with everything on the menu, if you'd like to take the boozy tour.

Some menu highlights include shrimp remoulade, pickle fried okra, fried chicken with red beans and rice, Derek's gumbo, and the bourbon bacon fried green tomato BLT.... Or as we like to call it the BBLFGT!

(try saying that three times fast.)




Our commitment to local produce is legit—
have you seen our rooftop herb garden?

Fresh herbs and produce are a major part of our food and cocktail menus at Percy's. Whether it's coming from our rooftop herb garden or our farm, Edgewood Grown, south of Seattle, we strive to use the freshest products possible in everything we serve. (You should've tasted the tomatoes we grew on the farm last summer!) The farm provides us with eggs, honey, and some very special produce. Chef May is already planning for his first planting this spring, and we can taste summer already.

Behind our bar, we infuse spirits with the fresh herbs we grow right upstairs; thyme, mint, cilantro, rosemary, basil, and oregano, to name a few. Our house-made tinctures are prepared with more exotic ingredients that come from our neighborhood Ballard apothecary, Dandelion Botanical, and a few, very special items coming from Joe's secret Chinatown source in New York.





Ballard was once home to more bars than any city west of the Mississippi, and legend has it that bar owners were required to build a church for every new bar.

Our building was built in 1893 by pioneer businessman Percy Sankey. He and partner Alexander Grub operated Sankey and Grub Dry Goods in the space for the next 20 years. In 1915 Percy and wife Mabel changed the business to Percy's Men's Furnishings, which operated through prohibition and was rumored to have run a speakeasy out of its back doors. He certainly wasn't selling dry goods anymore...

After prohibition, the space became The Silver Spot Beer Parlor, and later Enger's Fish Knot Inn. The Old Town Alehouse occupied the space for almost 10 years before the building was sold and restored in 2012. Percy's & Co. opened its doors in 2013, continuing the 116-year tradition that Percy Sankey started.



Percy's & Co. is located at 5233 Ballard Ave NW, in Old Ballard.

We are open daily from 4pm - 2am, with brunch on Sundays from 10am - 3pm.

Our happy hour runs from 4 - 6pm daily, and all day Monday. We offer small plates and \$2 off cocktails, beer, and wine. All bottled wine is half off during happy hour!

Find us on the internet:

<http://percysseattle.com/>

<https://www.facebook.com/percys.seattle>

Inquiries? We've got the answers, and lots of hi-res images. Feel free to contact:

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