



LUNCH

SHAREABLES AND SMALL PLATES

CRISPY BRUSSELS SPROUTS 12
Sesame, smokey vinaigrette

ROASTED BEETS 13
Arugula, tahini, pine nut crumble

ARTISAN CHEESE & CHARCUTERIE PLATE 18
Seeded crackers, seasonal accompaniments

GLAZED PORK RIBS 15
Quince, chili, lime

SIDE OF SEASONED FRIES 9
House-made aioli

MIXED GREENS 12
Asian pear, lemon olive oil, balsamic

MAIN COURSES

AMERICAN WAGYU BEEF BURGER 19
Brioche bun, cheddar, shredded lettuce & onions, pickles *

PNW FISH & CHIPS 24
Fresh Lingcod, yuzu aioli, malt vinegar fries*

FRIED CHICKEN SANDWICH 18
House-made chili oil, brioche bun, shredded lettuce & onion, pickles

GRILLED BAVETTE STEAK SALAD 23
Baby gem lettuce, marinated carrot, pickled shallot, blue cheese*

BUTTER ROASTED CAULIFLOWER 26
Mushroom & cauliflower purée, mushrooms

*May contain raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.