



## Dinner

MIXED CURED OLIVES 6

MARCONA ALMONDS 5  
Black garlic worcestershire glaze

WASHINGTON WHEAT FLATBREAD 8  
Danish butter

KALE & ARUGULA SALAD 14

Parmesan dressing, preserved lemon, crispy onions,  
herbs

ROASTED BEETS 13  
Arugula, Tahini, Pine Nut Crumble

GLAZED PORK RIBS 15  
Quince, chili, lime

CRISPY BRUSSELS SPROUTS 12  
Sesame, smokey vinaigrette

GRILLED BAVETTE STEAK SALAD 23

Baby gem lettuce, marinated carrot, pickled shallot, blue  
cheese\*

PNW FISH & CHIPS 24

Fresh lingcod, yuzu aioli, malt vinegar fries\*

AMERICAN WAGYU BEEF BURGER 19

Brioche bun, cheddar, shredded lettuce & onions,  
pickles \*

FRIED CHICKEN SANDWICH 18

Housemade chili oil, brioche bun, shredded lettuce &  
onion, pickles

ARTISAN CHEESE & CHARCUTERIE PLATE

Seeded crackers, seasonal accompaniments  
small 18 / large 32

SIDE OF SEASONED FRIES 9

Served with housemade aioli

*\*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.*