



## LUNCH

### SHAREABLES AND SMALL PLATES

CRISPY BRUSSELS SPROUTS 15  
Chive yogurt, chili harissa, preserved lemon,  
fresh herbs

ARTISAN CHEESE & CHARCUTERIE PLATE 18  
Seeded crackers, seasonal accompaniments

BBQ PORK RIBS 18

SIDE OF SEASONED FRIES 9  
Served with housemade aioli

### MAIN COURSES

AMERICAN WAGYU BEEF BURGER 19  
Brioche bun, cheddar, shredded lettuce & onions,  
pickles \*  
*add heirloom tomato 2*

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

FRIED CHICKEN SANDWICH 18  
Housemade chili oil, brioche bun, shredded  
lettuce & onion, pickles

MIXED GREENS 12  
Lemon olive oil & aged balsamic vinegar  
*Add Bavette Steak 11*

ROASTED CAULIFLOWER 26  
Mushroom & cauliflower purée, wild 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.