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BAR &
GRILLE

TO SHARE

- GF **Chicken Tinga Tostada** 17
salsa verde, pickled red onion, crema, shredded lettuce and queso fresco.
- Chicken Bacon Ranch Flatbread** 19
pesto marinated chicken, ranch, bacon, parmesan, mozzarella
- DF GF **Crispy Pork Belly** 15
deep fried crispy pork belly bites, hot honey glaze
- GF **Crab and Artichoke Dip** 18
crab, marinated artichokes, parmesan garlic cream cheese, herbs and garlic crostinis.
- GF **Brussels Sprouts** 15
cipolloni onions, demi, spiced pepitas, butter

HEARTIER BEGINNINGS

- Smoked Salmon Chowder** 9 | 17
house smoked salmon, white wine, celery root
- GF **Miso Butter Clams** 27
miso butter, green onion, shallots, herbed crostini
add: pasta 7
- Shrimp Scampi** 19
garlic, white wine sauce, fresh herbs, chili flakes with 1/2 grilled baguette
add: pasta 7

GF: Gluten Free
DF: Dairy Free
V: Vegan
Veg: Vegetarian

MAINS

- GF **Lobster Risotto** 43
lobster tail, pumpkin, mascarpone, asiago cheese, pepitas, fried sage
- Surf and Turf** 56
6 oz flat iron steak, lobster tail, garlic dill butter, fries
- GF **Braised Pork Shank** 42
pork shank, garlic mash potatoes, ruby choucroute, braise glaze.
- Veg **Spaghetti Alfredo** 23
creamy parmesan and butter sauce, lemon herb breadcrumbs
add: chicken 5 | salmon 9 | steak 15 | shrimp 8 | clams 9
- DF GF **Seafood Boil** 42
octopus, potatoes, andouille sausage, salmon, shrimp, clams, tomato broth, fennel seed, corn, crostinis
add: lobster tail 15 | pasta 7
- GF **Wild Alaskan Salmon Plate** 46
salmon, creamy farroto, garlic asparagus, beurre blanc.
- DF **Pacific Cod Fish and Chips** 22
panko-crusted fresh fillets of alaskan cod, veggie coleslaw, fries, remoulade sauce
additional piece of fish 6

Burgers

- Cheeseburger** 18 **Mushroom** 21 **Sunrise** 22
- angus patty, tillamook cheddar, house sauce, red onion, lettuce, tomato, kaiser bun
- angus patty, swiss sauteed mushrooms, lettuce, garlic aioli, kaiser bun
- angus patty, swiss, peppered bacon, egg, smoked paprika aioli, pretzel bun

Make it a double 5

add: bacon 2 | egg 2 | avocado 2 | extra cheese 1

SOMETHING LIGHT

- Indigo Caesar Salad** 12 | 17
romaine hearts, cherry tomatoes, croutons, shaved parmesan, caesar dressing
*add: chicken 5 shrimp 8
salmon 9 steak 15*
- GF **Steak Wedge Salad** 30
flat iron steak, cherry tomatoes, drill ranch, marinated steak, pickled red onions, bacon bits.
- GF V **Farmer's Market Salad** 12 | 17
shaved rainbow carrot, watermelon radish, and red radish, apple shallot vinaigrette

SWEET ENDINGS

- Veg **Red Velvet Cookie Skillet** 14
red velvet cookie, tillamook vanillia ice cream and candied pecans.
- GF V **Bourbon Chocolate Mousse** 12
100% vegan chocolate mousse, coffee caramel, candied hazelnuts
- GF Veg **Mexican Flan** 8
chantilly whipped cream
- Veg **Washington Apple Crisp** 11
butter bourbon sautéed granny smith apples, ice cream. corn flake topping, golden raisin compote

SOUS CHEF
ALEX AMSTUTZ

SOUS CHEF
LUIS GUERRERO

We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain. A 2% service charge on the entirety of the bill is added to all checks and goes directly to our kitchen team members. A 20% taxable service charge will be added to parties of 8 or more and goes directly to our service personnel. Please note there is a \$3 split plate fee. *Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.