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BAR &
GRILLE

MORNING BITES

- DF Veg **Energy Bowl** 17
acai sorbet with granola, strawberry, cacao nibs, coconut chips, honey
- Indigo Breakfast Sandwich** 17
cheddar scrambled eggs, bacon, croissant bun, served with breakfast potatoes
- Avocado Toast** 15
whole wheat bread, a fried egg, wild arugula, pickled onions, pepitas

LIGHT LUNCH

- Indigo Caesar Salad** 12 | 17
romaine hearts, cherry tomatoes, croutons, and caesar dressing
add: chicken 5 | salmon 9 | shrimp 8 | steak 12
- GF Veg **Watermelon Salad** 14
watermelon, basil, feta cheese crumble, balsamic glaze
- Steak Wedge Salad** 29
flat iron steak, cherry tomatoes, corn, pickled onions, blue cheese crumble, ranch
- GF V **Farmer's Market Salad** 17
shaved rainbow carrot, watermelon radish, and red radish, apple shallot vinaigrette

- Smoked Salmon Chowder** 17
house smoked salmon, white wine, celery root, and a romesco gratin toast

- GF **Pesto Calamari** 18
sautéed calamari, pesto, lemon, garlic

- Shrimp Scampi** 19
garlic, white wine cream sauce, fresh herbs, chili flakes with 1/2 grilled baguette
add: pasta 7

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

BREAKFAST FAVORITES

- Bagel & Smoked Salmon Lox** 23
onion and chive cream cheese, wild arugula, pickled fennel, fried onions
- Cheesy Kurobuta Pork Hash Skillet** 21
corn, bell peppers, spinach, cheddar cheese, potatoes, sour cream, a fried egg
- Biscuits & Gravy** 19
pork sausage gravy on a toasted split biscuit, herbed breakfast potatoes
- Jetty Benny**
split english muffin, poached eggs, hollandaise sauce, breakfast potatoes
choice of: kurobuta ham 19 | prosciutto 21
smoked salmon 29 | crab 35

- American Breakfast** 16
two eggs your way, toast, breakfast potatoes
choice of: kurobuta ham, chicken sausage, bacon

- Build Your Own Omelet** 18
choose three ingredients (\$1 each additional)
bell pepper, onion, tomato, spinach, corn, mushrooms, kurobuta ham, sausage, bacon, cheddar, served with breakfast potatoes

- Veg **Sweet Cream Pancakes** 13
stack of three pancakes, syrup, butter
add: strawberries or chocolate chips 3

BAKERY SELECTION

- Croissant, Pain au Chocolat** 4
- House Muffin** 3
- Chocolate or Raspberry Beignet** 3

CHEF DE CUISINE
TORU MASAI

SOUS CHEF
ALEX AMSTUTZ

SOUS CHEF
LUIS GUERRERO

LUNCH FAVORITES

- Indigo Grilled Cheese** 19
toasted sourdough with brie cheese, wild arugula, sundried tomato add: prosciutto 4 | bacon 3
- Bacon Cheeseburger** 21
5 oz patty, tillamook cheddar, sliced red onion, bacon, N°12 house sauce, cornbread bun
- DF **Pacific Cod Fish and Chips** 25
panko-crusted fresh fillets of alaskan cod, veggie coleslaw, fries, remoulade sauce
- Indigo Burger** 23
chuck angus patty, peppered bacon, egg, swiss cheese, smoked paprika aioli, pretzel bun
- Avocado BLT** 21
bacon, lettuce, tomato, black garlic aioli, toasted sourdough, fries

BREAKFAST COCKTAILS

Bloody Mary	Irish Coffee	Coffee Nudge	Mimosa
vodka, seasoned tomato juice, pickled veggies, bacon salt rim	dubliner irish whiskey, coffee, whipped cream	brandy, kahlua, creme de cacao, coffee, whipped cream	glass 10 flight 20 bottle 32
10	10	10	

SIDES

- Eggs (2)** 3
- Bacon or Sausage** 5
- Kurobuta Ham** 7
- Toast/Biscuit** 4
- Breakfast Potatoes** 5
- Fresh Fruit** 5

CAFFEINE

- Starbucks Coffee** 4
- Lattes** 5
- Mochas** 5
- Americano** 4
- Chai Latte** 5

JUICE

- Apple**
- Orange**
- Cranberry**
- Grapefruit**
- Pineapple**
- 4 | 7

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.