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BAR &
GRILLE

BREAKFAST FAVORITES

Avocado Toast 15

whole wheat bread, a fried egg, wild arugula, pickled onion, pepitas

American Breakfast 16

two eggs your way, toast, breakfast potatoes
choice of meat: kurobuta ham, chicken sausage, bacon

Snoqualmie Falls Oats 9

brown sugar, cinnamon, poached fruits, candied pecans

Breakfast Sandwich 17

cheddar scrambled eggs, bacon, croissant bun, breakfast potatoes

Sweet Cream Pancakes 14

stack of three pancakes, syrup, butter
strawberries or chocolate chips 3

SOUP & SALAD

add to any soup or salad: grilled chicken 5 | salmon 6 | prawns 8 | steak 15

Caesar Salad 12 | 17

romaine hearts, cherry tomatoes, croutons, shaved parmesan, and caesar dressing

Cobb Salad 17

grilled chicken, hard-boiled egg, heirloom tomatoes, avocado, smoked pork belly, capers, tarragon blue cheese dressing

Watermelon Salad 14

watermelon, basil, feta cheese crumble, balsamic glaze

BURGERS & SANDWICHES

served with choice of french fries, sweet potato fries, or fruit sub for garlic fries, truffle fries 2 | cup of soup or half salad 3
add to any burger or sandwich: egg 3 | bacon 3 | avocado 3

The Jetty Burger* 22

1/2 lb. prime beef, char siu pork belly, tillamook cheddar, grilled onions, garlic aioli, brioche bun
sub Impossible™ patty at no extra charge

Chicken Sandwich 16

Breaded chicken, tomato, lettuce, mozzarella, parmesan, black garlic aioli, focaccia bread

Avocado B.L.T 21

bacon, lettuce, tomato, black garlic aioli, toasted sourdough

LUNCH FAVORITES

Wild Alaskan Cod & Chips 22

panko breaded Alaskan cod, house made coleslaw, tartar sauce, lemon
add piece 6

Baja Fish Tacos (3) 20

panko breaded Alaskan cod, pineapple salsa, queso fresco, cilantro, pickled red onion, lime creme

Coconut Prawns 16

house-made mango chutney

SIDES

Eggs (2)	3	Kurobuta Ham	7	House-made Biscuit	4
Bacon or Sausage	5	Toast	4	Breakfast Potatoes	5

Jetty Benny

split english muffin, poached eggs, hollandaise sauce, breakfast potatoes

choice of: kurobuta ham 19 smoked salmon 29
prosciutto 21 crab 35

Build Your Own Omelet 18

choose three ingredients (\$1 each additional)
bell pepper, onion, tomato, spinach, corn, mushrooms, kurobuta ham, sausage, bacon, cheddar cheese, swiss cheese
served with breakfast potatoes

Bagel & Smoked Salmon Lox 23

onion and chive cream cheese, wild arugula, pickled red onion, fried shallots

Breakfast Burrito 19

farm eggs, choice of meat, Tillamook cheddar
meat choices: kurobuta ham, prosciutto, chorizo

Farmer's Market Salad 12 | 17

spinach, strawberry, red onion, pecans, honey lavender vinaigrette

Peach Panzanella 16

toasted brioche, spiced peaches, arugula, goat cheese, fresh basil, white balsamic vinaigrette

Lummi Island Smoked Salmon Chowder cup 9 | bowl 17

yukon gold potatoes, celery, onion, thyme, smoked totamto creme, dill, bread

Cheese Burger* 20

1/2 lb. prime beef, tillamook cheddar, spicy aioli, lettuce, tomato, red onion, brioche bun
sub black bean or Impossible™ patty at no extra charge

Club Sandwich 16

ham, turkey, bacon, tillamook cheddar, lettuce, tomato, pesto aioli, sourdough bread

Pastrami Sandwich 21

toasted marble rye, pastrami, smoked provolone, coleslaw, and russian dressing

Mac & Cheese 12

tillamook cheddar, cavatappi pasta, old bay crumbs
add crab 12 | chicken 10 | bacon 3 | salmon 12

Pan Roasted Vegetables 8

baby zucchini, patty pan, artichoke, heirloom tomato, atrichoke puree

Ahi Tuna Poké* 18

soy, radish, cucumber, carrots, cilantro, scallion, spicy aioli, wonton chips

Alex Amstutz, Sous Chef | Martin Casella, Sous Chef

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 22% taxable service charge will be added to parties of 8 or more. 100% of the service charge will be distributed to service personnel. *Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.