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BAR &
GRILLE

MORNING BITES

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 radish, pepitas

LIGHT LUNCH

Indigo Summer Caesar Salad 12 | 17

romaine hearts, grilled corn, cherry tomatoes, croutons, caesar dressing

add: chicken 5 | salmon 9 | shrimp 8 | steak 12

Dungeness Crab Panzanella 29

toasted bread, cherry tomatoes, fresh mozzarella, mixed herbs, white balsamic vinaigrette, seasoned crab meat

Flat Iron Steak Salad 21

wild arugula, avocado, pickled radish, spiced pecans, lemon thyme citronette

Smoked Salmon Chowder 17

house smoked salmon, white wine, corn, romesco gratin toast

Cold Cream of Parmesan 15

velvet like cream with sunken marinated cherry tomatoes, basil oil

Shrimp Roll 23

soft toasted roll with creamy shrimp filling, citrus supreme, sea bean powder

Dungeness Crab Roll 32

soft toasted roll with creamy crab filling, citrus supreme, sea bean powder

BREAKFAST FAVORITES

Bagel & Smoked Salmon Lox 23

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

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

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

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

LUNCH FAVORITES

Indigo Grilled Cheese 19

toasted sourdough with brie cheese, wild arugula, sundried tomato *add:* prosciutto 4

Bacon Cheeseburger 21

5oz patty, tillamook cheddar, sliced red onion, bacon, N°12 house sauce, cornbread bun

Fried Fresh Catch & Chips 33

fresh catch of the season, panko-breaded, veggie coleslaw, remoulade sauce

Indigo Burger 2.0 21

5oz burger, brie cheese, sliced red onion, roasted tomato, N°12 house sauce, cornbread bun

BREAKFAST COCKTAILS

Bloody Mary

vodka, seasoned tomato juice, pickled veggies, bacon salt rim

10

Irish Coffee

dubliner irish whiskey, coffee, whipped cream

10

Coffee Nudge

brandy, kahlua, creme de cacao, coffee, whipped cream

10

Mimosa

glass 10
flight 20
bottle 32

SIDES

Eggs (2) 3

Bacon or Sausage 5

Kurobuta Ham 7

Toast 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

EXECUTIVE CHEF
LUIZ JACOB

SOUS CHEF
ALEX AMSTUTZ

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.

BRUNCH