

MORNING STARTERS

DF Veg Avocado Toast* 15
whole wheat bread, fried egg, arugula, pickled shallots and pepitas

DF Veg Snoqualmie Falls Oats 9
brown sugar, cinnamon, fresh fruit and candied pecans

Breakfast Sandwich 17
tillamook cheddar scrambled egg and bacon on a square croissant bun and breakfast potatoes

BREAKFAST FAVORITES

American Breakfast 17
two eggs your way with toast and breakfast potatoes
choice of: ham | chicken sausage | bacon | sausage patty

Veg Sweet Cream Pancakes 14
stack of three pancakes | syrup | honey butter
add : strawberry or chocolate chip 3

Jetty Benny*
two poached eggs on split english muffin, hollandaise, smoked paprika with breakfast potatoes
choice of : ham steak 19 | smoked salmon 29
sausage patty 19 | crab 35

Veg Build Your Own Omelet 18
choice of three :
bell pepper | onion | tomato | spinach | mushroom
ham | sausage | bacon | tillamook cheddar | swiss
served with breakfast potatoes
add item 2 each

Bagel & Smoked Salmon Lox 23
whipped cream cheese with wild arugula pickled shallots and fried capers

Veg Mushroom Hash Skillet* 19
onion, bell peppers, spinach, potatoes, cheddar cheese, a fried egg with grilled corn tortillas
add : ham 4 | chorizo 4 | bacon 4

Bagel Sandwich* 19
everything bagel whipped cream cheese, sausage patty, smoked gouda, fried egg and tomato

BURGERS & SANDWICHES

served with french fries or sweet potato fries | sub : garlic truffle fries, cup of chowder, side salad, or fruit 4
add to any burger or sandwich : egg 3 | bacon 4 | avocado 4

The Jetty Burger* 24
1/2 lb prime beef, smoked gouda, bacon, pickles on a kaiser bun with roasted garlic aioli
sub : vegan black bean patty 2 | vegan cheese 2

Veg Chicken Sandwich 19
grilled chicken breast, smoked gouda, lettuce, tomato, pesto aioli on a kaiser bun

Avocado BLT 21
bacon, lettuce, tomato and avocado with garlic aioli on toasted sourdough

SOUP & SALAD

add to any salad : grilled chicken 10 | roasted salmon 12
sautéed prawns 10 | flat iron 15

Caesar Salad 13
sweet gem lettuce, shaved parmesan, crouton crumble and lemon wedge

GF Farmer's Market Salad 13
sweet Gem lettuce, pickled pear, candied walnuts, Humboldts Fog, and walnut-brown butter dressing

Chicken Pasta Salad 19
bell peppers, spinach and avocado with Manchego smoked paprika aioli topped with fried onions

V DF Northwest Harvest Salad 13
winter mixed salad, strawberries, quinoa, red onion, pepitas and vanilla vinaigrette

GF Lummi Island Smoked Salmon Chowder cup 9 | bowl 17
yukon gold potato, celery, carrot, onion, dill
toasted baguette 4

LUNCH FAVORITES

Fish & Chips 25
fresh fillets of Cod panko crusted with fries and Old Bay remoulade sauce
extra piece 8

GF DF Mahi Tacos* 29
blackened Mahi Mahi, chipotle slaw, avocado, pickled shallots and citrus mojo on corn tortilla

Veg House Mac n' Cheese 17
tillamook cheddar, parmesan, cavatappi pasta old bay breadcrumbs
add : crab 12 | chicken 10 | bacon 4 | salmon 12

Steak and Frites* 35
6oz Flat Iron steak with green peppercorn and mushroom sauce and crispy french fries

Cheese Burger* 20
1/2 lb prime beef, tillamook cheddar, lettuce, tomato and red onion with garlic aioli on a kaiser bun
sub : vegan black bean patty 2 | vegan cheese 2

Club Sandwich 19
ham, turkey, bacon with tillamook cheddar, lettuce tomato and garlic aioli on toasted sourdough

Veg Grilled Cheese 17
smoked gouda and cheddar cheese with wild arugula and tomato on toasted sourdough



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BAR &
GRILLE

A 2% service charge on the bill is added to all checks and goes directly to our culinary team members. A 20% taxable service charge will be added to parties of 8 or more and goes directly to our service personnel.

*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.

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

BREAKFAST COCKTAILS

Jetty Mary 13

Titos - or- Aloo Chili Pepper | house mix
smoked Maldon rim | charcuterie skewer

Irish Martini 13

Jameson | Bailey's | chilled espresso
vanilla simple

Cafe Canela 13

Hornitos plata | cinnamon simple
Chuckanut old busker coffee liqueur
hot coffee | fresh whipped cream

Peach Cobbler 17

Bacardi white rum | Myers dark rum
Cappelletti's | holiday simple
peach puree | fresh whipped cream

Bourbon for Breakfast 16

Doc Swinson's bourbon | Cointreau
lemon juice | orange marmalade
fee foam

Mimosas in Flight 20

La Marca prosecco
orange | grapefruit | pineapple | cranberry

Coffee Nudge 10

brandy | Kahlua | creme de cocoa
fresh whipped cream

Espresso Martini 12

Titos | Chuckanut Old Busker coffee liqueur
vanilla simple | chilled espresso

WINES BY THE GLASS

SPARKLING 6oz

Piper Sonoma Brut 14
California

La Marca Prosecco 11
Prosecco, IT

WHITE 6oz / 9oz

Infamous Goose Sauv Blanc 13/19
Marlborough, NZ | 2024

Gilbert Chardonnay 12/17
Horse Heaven Hills, WA | 2024

Kind Stranger Rose 10/14
Yakima Valley, WA | 2024

King Artisan Pinot Gris 14/20
Willamette Valley, OR | 2023

RED 6oz / 9oz

Alki Merlot 12/17
Columbia Valley, WA | 2018

Canvasback Cab Sauv 16/23
Red Mountain, WA | 2022

Inscription Pinot Noir 13/19
Willamette Valley, OR | 2023

Sleight of Hand Red 14/20
Columbia Valley, WA | 2022

COFFEE

Starbucks drip 4

Latte 5 / 6
caramel, dark or white chocolate

Mocha 6 / 7

Americano 4 / 5

Cappuccino 6

TEA

Chai Latte 5 / 6
Oregon chai steamed with milk

Hot Teavana 4
English breakfast | early gray | mint
green tea | chamomile | citrus
ginger peach | hibiscus

EXTRAS

Alternative Milk 1
soy | almond | oat | coconut

Syrup Flavors 1
vanilla | sugar-free vanilla | hazelnut
caramel | lavender

SIDES

Eggs (2) 5

Bacon or Sausage 6

Ham Steak 7

Toast 4

Hollandaise 3

Breakfast Potatoes 5

DRAFT

Rotating Local 8

Stella Artois 8

Voodoo Ranger IPA 8

Soundbite Cider 11

BOTTLE & CANNED

Athletic Brewing NA 7

Bud Light 6

Blue Moon 7

Corona 6

Guinness 8

Rainier 6

Truly Seltzer 6



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