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BAR &  
GRILLE

## TO SHARE

- Tomato Bruschetta** 15  
sourdough bread with tomato three ways, parmesan, basil
- Salmon Carpaccio\*** 21  
lightly cured wild salmon crusted in leek ash, citrus segments, dill mustard
- Fresh Clams** 23  
garlic, white wine cream sauce, fresh herbs, grilled baguette
- Mini Crab Cake** 27  
smoked tomato coulis, wild arugula, pickled radish, basil oil
- Roasted Corn & Cheese Dip** 15  
gratin with parmesan cheese, fresh herbs, served with grilled baguette bread
- Smoked Salmon Croquettes** 19  
creamy house smoked salmon croquettes served with a lightly spicy romesco sauce

## HEARTIER BEGINNINGS

- 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

## LUNCH FAVORITES

- Hot-Smoked Salmon Risotto** 42  
house-made hot-smoked wild caught sockeye risotto, asparagus, lemon, crispy shallots
- Pasta Fregola with Wild Mushrooms** 38  
blistered cherry tomatoes, onions, crumbled goat cheese, crispy leeks
- Crispy Pork Belly** 33  
sautéed farro, green peas, corn, fennel citronette, mango dijon mustard sauce
- Spaghetti Alfredo** 27  
creamy parmesan and butter sauce served with lemon herb breadcrumbs  
*add:* chicken 5 | salmon 9 | steak 12

## QUICK BITES

- 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

EXECUTIVE CHEF  
LUIZ JACOB

SOUS CHEF  
ALEX AMSTUTZ

## LUNCH

## SOMETHING LIGHT

- Indigo Summer Caesar Salad** 12 | 17  
romaine hearts, grilled corn, cherry tomatoes, croutons, caesar dressing  
*add:* chicken 5 | shrimp 8  
salmon 9 | 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

## SWEET ENDINGS

- Creamy Cheesecake** 9  
house topped with berry coulis
- Cremified Dark Chocolate** 11  
hazelnut and coconut crumble
- Corn Brulée** 7  
eggless corn based crème brulée
- Italian Mille Foglie** 11  
mascarpone cream and espresso toffee
- Baked Meringue** 11  
vanilla crème, balsamic glazed strawberries, orange crème anglaise

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.