16

18

13



LIGHT BITES

BREAKFAST FAVORITES

W
J
E
T
T
Y
BAR &

GRILLE

Fruit Delight 11

greek yogurt topped with granola, seasonal poached fruit, berries

Energy Bowl acai sorbet with granola, strawberry, cacao nibs, coconut chips, honey

Snoqualmie Falls Oats brown sugar, cinnamon,

Indigo Breakfast Sandwich cheddar scrambled eggs, bacon, croissant bun, breakfast potatoes

poached fruits, candied pecans

Avocado Toast 15 whole wheat bread, a fried egg, wild arugula, pickled radish, pepitas

BAKERY SELECTION

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

9

17

split english muffin, poached eggs, hollandaise sauce, breakfast potatoes choice of: kurobuta ham 19 prosciutto 21 smoked salmon 29

American Breakfast

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

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

Build Your Own Omelet 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

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

BREAKFAST COCKTAILS

Bloody Mary vodka, seasoned tomato juice. pickled veggies, bacon salt rim

5

Fresh Fruit

Irish Coffee dubliner irish whiskey, coffee, whipped cream

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

Coffee Nudge

Mimosa glass 10 fliaht 20 bottle 32

CAFFEINE

10 10 10

SIDES JUICE

Eggs (2) Apple, Orange, Starbucks Brewed Coffee 3 Cranberry, Grapefruit, **Bacon or Sausage** Lattes 5 5 Pineapple **Kurobuta Ham** 7 **Mochas** 5 **Toast Small Americano** 4 4 **Breakfast Potatoes 5** Large **Chai Latte** 7 5

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."