



BAR & GRILLE

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



## **MORNING BITES**

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

### **Indigo Breakfast Sandwich**

cheddar scrambled eggs, bacon, croissant bun, breakfast potatoes

**DF** Avocado Toast

wheat bread, fried egg, arugula, pickled onions, pepitas

**Yogurt Parfait** 

greek yogurt topped with granola, fresh fruit

Veg Snoqualmie Falls Oats

brown sugar, cinnamon, fresh fruit, candied pecans

# **BREAKFAST FAVORITES**

### **Bagel & Smoked Salmon Lox**

onion and chive cream cheese, wild arugula, pickled onions. fried onions

# **Cheesy Kurobuta Pork Hash Skillet**

corn, bell peppers, spinach, cheddar cheese, potatoes. sour cream, a fried egg

## **Biscuits & Gravy**

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 | crab 35

### **American Breakfast**

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

#### **Build Your Own Omelet**

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**

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

# LIGHT LUNCH

23

21

19

16

13

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17	Indigo Caesar Salad romaine hearts, cherry tomatoes, croutons, caesar dressing add: chicken 5   salmon 9   shrimp 8   steak 15	12   17	Eggs (2) Bacon or Sausage
<b>17</b> <sub>G</sub>	Steak Wedge Salad marinated steak, blue cheese, tomatoes, dill ranch, pickled red onion, bacon by	<b>30</b> oits	Kurobuta Ham Toast/Biscuit
<b>15</b>	Farmer's Market Salad rainbow carrot, watermelon radish, and red radish, apple shallot vinaigrette	12   17	Breakfast Potatoes Fresh Fruit
11	Smoked Salmon Chowder house smoked salmon, white wine, celery root	9   17	CAFFEINE Starbucks Brewed Coffee
9	Shrimp Scampi garlic, white wine cream sauce, fresh herbs, chili flakes, 1/2 grilled baguette add: pasta 7	19	Specialty Coffees Latte/Mocha/Chai
G	Chicken Tinga Tostada salsa verde, pickled red onion, crema, shredded lettuce and queso fres	<b>17</b>	JUICE Apple, Orange, Cranberry
3	Chicken Bacon Ranch Flatbread pesto marinated chicken, ranch, bacon, parmesan, mozzarella	19	Grapefruit, Pineapple BRUNCH COCKTAILS
1	LUNCH FAVORITES Indigo Grilled Cheese toasted sourdough with brie cheese, wild arugula, sundried tomato add: prosciutto 4   bacon 3	19	Bloody Mary vodka, seasoned tomato juice, pickled veggies, salted rim
9 DF	panko-crusted fresh fillets of alaskan cod,veggie coleslaw, fries, remoulade	22	Irish Coffee irish whiskey, coffee, whipped cream Coffee Nudge
	<ul> <li>add: additional piece of fish 6</li> <li>Avocado BLT</li> <li>bacon, lettuce, tomato, black garlic aioli, toasted sourdough, fries</li> </ul>	21	brandy, kahlua, creme de cacao, coff whipped cream
Ve	Spaghetti Alfredo	23	Mimosa

#### **Burgers** 18

Mushroom Cheeseburger angus patty, tillamook cheddar, red onion, lettuce, tomato, house sauce, kaiser bun

chicken 5 | salmon 9 | steak 15 |shrimp 8 | clams 9

angus patty, swiss, sauteed mushrooms, lettuce, garlic ailoli, kaiser bun

**Sunrise** 22 angus patty, swiss, peppered bacon, egg, smoked paprika aioli, pretzel bun

glass

flight

bottle

21

**BRUNCH** 

4 | 7

12

12

12

12

22

34

cacao, coffee,

**SIDES** 

Make it a double | 5

add:

creamy parmesan and butter sauce, lemon herb breadcrumbs

bacon 2 | egg 2 | avocado 2 | extra cheese 1

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.