

BAR BITES

Smoked Salmon Croquette 17

creamy house smoked salmon croquettes served with a lightly spicy romesco sauce

Bread & Butter 13

toasted baguette, garlic herb butter, honey mushroom miso butter, olive tapenade

Tomato Bruschetta 15

sourdough bread with tomato three ways, parmesan and basil

Roasted Corn & Cheese Dip 15

gratin with parmesan cheese and fresh herbs, served with grilled baguette bread

Dungeness Crab Panzanella 29

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

Bacon Cheeseburger 21

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

Fried Fresh Catch & Chips 33

fresh catch of the season, panko breaded and served with veggie coleslaw and remoulade sauce

Indigo Burger 2.0 21

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





COCKTAILS

PIRATE-TINI 12

tito's vodka, spiced pear purée,
orange juice, cinnamon sugar rim

DRUNKEN DUTCHMAN 14

brown butter washed buffalo trace
whiskey, amaro averna, house-made
cinnamon syrup, orange peel

MARINA MEZCALITA 13

los vecinos mezcal, mandarin juice,
house-made rosemary simple syrup, cointreau,
smoked sea salt rim, burnt rosemary sprig

BARREL-AGED COCKTAIL

jetty's house-made barrel-aged cocktail

ask your server for the current cocktail

JETTY BEE 12

bombay sapphire gin,
fig-honey simple syrup, lemon juice

URSULA'S POTION 13


espolon tequila, cointreau, spiced hibiscus
syrup, lime juice, egg white, hibiscus

SAILOR'S CIDER 12

bacardi spiced rum with warm
house-made mulled cider

TWISTED JELLYFISH 12

leblon cachaca, muddled lime, sugar,
fresh pomegranate



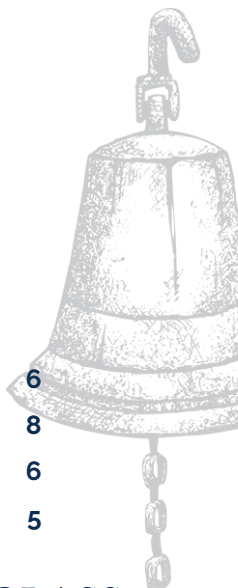
DRAFT BEERS 8

| | | |
|------------|------------|-----------|
| Blonde Ale | Hefeweizen | Pale Ale |
| Pilsner | Kolsch | Lager |
| Hazy IPA | IPA | Amber Ale |
| Seasonal | | |

8 available ask server for current selections.

BOTTLED & CANNED

| | | | |
|-----------|---|---------------------|---|
| Bud Light | 5 | Rotating Seltzers | 6 |
| Rainier | 5 | Rotating Cider | 8 |
| Heineken | 6 | Stella Artois | 6 |
| Corona | 6 | Athletic Brewing NA | 5 |



WINES BY THE GLASS

SPARKLING

| | |
|--------------------------------------|------|
| Domaine Ste. Michelle Brut WA | 9/36 |
| La Bella Prosecco IT | 8/28 |

ROSÉ

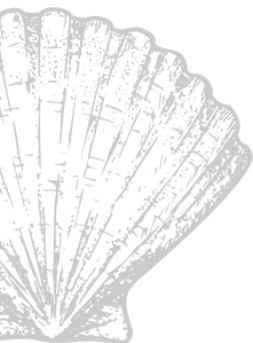
| | |
|----------------|-------|
| Lulu WA | 11/38 |
|----------------|-------|

WHITE WINES

| | |
|---|-------|
| Boomtown Chardonnay WA | 12/42 |
| Evergreen Pinot Gris WA | 10/36 |
| Eroica Riesling WA | 12/46 |
| Chateau Ste. Michelle Sauvignon Blanc WA | 12/42 |

RED WINES

| | |
|-----------------------------------|-------|
| Alki Cabernet Sauvignon WA | 12/42 |
| Golden West Pinot Noir WA | 13/44 |
| Canoe Ridge Malbec WA | 12/42 |
| Milbrandt Merlot WA | 11/38 |
| 1889 Red Blend WA | 11/38 |



MOCKTAILS

ORANGE FIZZ 6

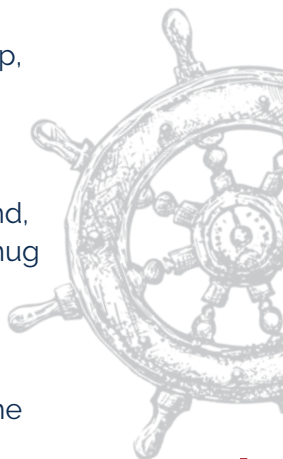
orange juice, vanilla simple syrup,
egg white, soda water

MULLED CIDER 6

unfiltered apple cider, spice blend,
maple syrup, served in a warm mug

HIBISCUS MOJITO 6

spiced hibiscus syrup, mint,
rosemary syrup, soda water, lime



NON-ALCOHOLIC BEVERAGES

COKE PRODUCTS 4

ICED OR HOT TEA 4

RED BULL 5

REGULAR, SUGAR FREE, SEASONAL

HOUSE-MADE GINGER BEER 4

SAN PELLEGRINO 3.5/8

AVAILABLE IN SINGLE SERVE OR 750ML

REAL FRUIT LEMONADE 5

MANGO, RASPBERRY, STRAWBERRY,
OR GUAVA



JETTY
BAR & GRILLE