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BAR &
GRILLE

TO SHARE

- GF DF Shrimp Ceviche Tostada 17**
avocado, pickled onions, roma tomatoes, cucumber, lime juice, fried corn tortilla
- Mediterranean Flatbread 19**
salami, garlic, artichoke, ricotta, arugula, kalamata olives, parmesan
- GF DF Crispy Pork Belly 15**
deep fried crispy pork belly bites, hot honey glaze
- GF Veg Elote Dip 14**
fire-roasted corn, peppers, cilantro, cotija, lime aioli, house-made tortilla chips
- Brussels Sprouts 15**
pancetta, apple shallot vinaigrette

HEARTIER BEGINNINGS

- Smoked Salmon Chowder 9 | 17**
house smoked salmon, white wine, celery root
- Fresh Steamer Clams 27**
garlic, guanciale, white wine cream sauce, fresh herbs, 1/2 grilled baguette
add: pasta
- Shrimp Scampi 19**
garlic, white wine cream sauce, fresh herbs, chili flakes with 1/2 grilled baguette
add: pasta 7

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

MAINS

- GF Lobster Risotto 43**
lobster tail, pumpkin, mascarpone, asiago cheese, pepitas, fried sage
- Surf and Turf 56**
6 oz flat iron steak, lobster tail, garlic dill butter, fries
- Double Bone-in Pork Chop 38**
14 oz pork chop, mustard tarragon sauce, broccolini, baked potato
load potato with bacon, sour cream, cheddar, green onions 3
- Veg Spaghetti Alfredo 23**
creamy parmesan and butter sauce, lemon herb breadcrumbs
add: chicken 5 | salmon 9 | steak 15 | shrimp 8 | clams 9
- DF GF Grilled Octopus 37**
marinated white bean and baby potato succotash with guanciale, black garlic aioli
- GF Grilled Wild Alaskan Salmon 43**
sockeye filet, cherry tomatoes, quinoa, kalamata olives
- DF Pacific Cod Fish and Chips 22**
panko-crusted fresh fillets of alaskan cod, veggie coleslaw, fries, remoulade sauce
additional piece of fish 6

Burgers

- Cheeseburger 18** **Mushroom 21** **Sunrise 22**
- angus patty, tillamook cheddar, house sauce, red onion, lettuce, tomato, potato bun
- angus patty, swiss sauteed mushrooms, lettuce, garlic aioli, potato bun
- angus patty, swiss, peppered bacon, egg, smoked paprika aioli, pretzel bun

Make it a double 5

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

SOMETHING LIGHT

- Indigo Caesar Salad 12 | 17**
romaine hearts, cherry tomatoes, croutons, shaved parmesan, caesar dressing
*add: chicken 5 shrimp 8
salmon 9 steak 15*
- Steak Wedge Salad 29**
flat iron steak, cherry tomatoes, corn, pickled onions, blue cheese crumble, ranch
- GF V Farmer's Market Salad 12 | 17**
shaved rainbow carrot, watermelon radish, and red radish, apple shallot vinaigrette

SWEET ENDINGS

- Veg Brownie S'mores Skillet 12**
brownie, toasted marshmallow, butterscotch, graham cracker crumble, vanilla ice cream chocolate sauce
- GF V Bourbon Chocolate Mousse 12**
100% vegan chocolate mousse, coffee caramel, candied hazelnuts
- GF Veg Mexican Flan 8**
chantilly whipped cream
- Veg Washington Apple Crisp 11**
butter bourbon sautéed granny smith apples, ice cream. corn flake topping, golden raisin compote

SOUS CHEF
ALEX AMSTUTZ

SOUS CHEF
LUIS GUERRERO

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.

