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BAR &
GRILLE

TO SHARE

- GF Veg **Tapioca Halloumi Crisps** 13
deep fried bites of tapioca and halloumi cheese with mango habanero compote
- Veg **Fontina Artichoke Flatbread** 17
cream cheese, spinach, fontina cheese, artichoke quarters, toasted flatbread
- DF GF **Crispy Pork Belly** 15
deep fried crispy pork belly bites with apple and vanilla lightly spicy coulis
- Veg **Roasted Corn & Cheese Dip** 15
gratin with parmesan cheese, fresh herbs, grilled baguette bread
- Smoked Salmon Bites** 19
potato and house smoked salmon deep fried served with leek ash aioli

HEARTIER BEGINNINGS

- Smoked Salmon Chowder** 17
house smoked salmon, white wine, celery root, romesco gratin toast
- Veg **Cream of Kabocha Squash** 15
velvet like cream with a hint of ginger, a dollop of sour cream, and toast
- Fresh Clams Steamer** 27
garlic, guanciale, white wine cream sauce, fresh herbs, 1/2 grilled baguette
add: pasta 7
- 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 **Hot-Smoked Salmon Risotto** 35
wild caught sockeye risotto, brown butter butternut squash, hazelnut crumble
- GF **Fire Roasted Dry-Age Ribeye 10oz** 68
beechners cheesy mashed potato, orange glazed carrots, compound butter
- Braised Short Rib** 35
creamy cheese polenta, seasonal vegetables, pistachio-lemon gremolata
- Veg **Spaghetti Alfredo** 23
creamy parmesan and butter sauce, lemon herb breadcrumbs
add: chicken 5 | salmon 9 | steak 12 | shrimp 8
- DF GF **Grilled Octopus** 37
marinated white bean and baby potato succotash with guanciale, black garlic aioli
- GF **Pan Seared Black Cod** 45
celeriac puree, eggplant-miso caponata, sunchoke chips
- GF **Cedar Plank Wild Salmon** 39
sauteed lentils with washington apples, hibiscus sauce, shaved fennel
- DF **Pacific Cod Fish and Chips** 25
panko crusted fresh fillets of alaskan cod with veggie coleslaw, fries, and remoulade sauce
- Veg **Wild Mushroom Ravioli** 29
sherry cream sauce, sautéed mushrooms, butternut squash, goat cheese
- Indigo Burger 2.0** 21
5oz patty, brie, sliced red onion, roasted tomato, No12 house sauce, cornbread burger bun

CHEF DE CUISINE
TORU MASAI

SOUS CHEF
ALEX AMSTUTZ

SOUS CHEF
LUIS GUERRERO

SOMETHING LIGHT

- Indigo Caesar Salad** 12 | 17
romaine hearts, cherry tomatoes, croutons, shaved parmesan, caesar dressing
*add: chicken 5 | shrimp 8
salmon 9 | steak 12*
- GF DF **Albacore Tuna Nicoise Salad** 21
marinated potatoes, green beans, olives, cherry tomatoes, marinated albacore tuna
- DF **Flat Iron Steak Salad** 29
wild arugula, avocado, pickled fennel, aleppo pepitas, fried onions, lemon thyme dressing
- GF V **Farmer's Market Salad** 17
mixed leaves, butternut squash, pecans, sundried tomatoes, champagne vinaigrette

SWEET ENDINGS

- GF Veg **Basque Cheesecake** 10
house made basque style cheesecake topped with confit blueberry
- GF V **Impossible Chocolate Mousse** 12
100% chocolate mousse with candied hazelnut and coffee caramel
- GF Veg **Pistachio Brazilian Pudim** 8
a twist on a brazilian flan with pistachio and a touch of lemon zest
- Veg **Italian Mille Foglie** 11
pumpkin cheesecake mousse in between layers of crispy pastry sheets and pecans
- Veg **Washington Apple Crisp** 11
butter bourbon sautéed granny smith apples with mixed nut crumble and ice cream

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.