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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** 17  
house smoked salmon, white wine, celery root, romesco gratin toast
- GF **Pesto Calamari** 18  
sautéed calamari, pesto, lemon, garlic
- Fresh Steamer Clams** 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 **Scallop Risotto** 37  
scallops, mushrooms, mascarpone, pea purée, parmesan, pea shoots
- Steak au Poivre & Frites** 58  
12 oz new york steak, fries, dijon, green peppercorn, and parmesan rub
- Seared Chicken Breast** 29  
creamy orzo alla puttanesca
- 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 **Grilled Wild Alaskan Salmon** 43  
sockeye filet, cherry tomatoes, quinoa, kalamata olives
- DF **Pacific Cod Fish and Chips** 25  
panko-crusted fresh fillets of alaskan cod, veggie coleslaw, fries, remoulade sauce
- Veg **Summer Ravioli** 29  
cheese ravioli, asparagus, cherry tomatoes, corn, garlic and white wine butter sauce
- Indigo Burger** 23  
chuck angus patty, peppered bacon, egg, swiss cheese, smoked paprika aioli, pretzel 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 Veg **Watermelon Salad** 14  
watermelon, basil, feta cheese crumble, balsamic glaze
- Steak Wedge Salad** 29  
flat iron steak, cherry tomatoes, corn, pickled onions, blue cheese crumble, ranch
- GF V **Farmer's Market Salad** 17  
shaved rainbow carrot, watermelon radish, and red radish, apple shallot vinaigrette

SWEET ENDINGS

- Veg **Strawberry Shortcake** 11  
house-made white cake, macerated strawberries, chantilly whipped cream
- GF V **Bourbon Chocolate Mousse** 12  
100% vegan chocolate mousse, coffee caramel, candied hazelnuts
- GF Veg **Mexican Flan** 8  
chantilly whipped cream
- Veg **Cannoli** 11  
cherry and ricotta filling, pistachio, chocolate sauce, powdered sugar
- Veg **Washington Apple Crisp** 11  
butter bourbon sautéed granny smith apples, ice cream, mixed nut crumble

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.