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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** 15
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 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

LUNCH FAVORITES

- GF **Scallop Risotto** 37
scallops, mushrooms, mascarpone, pea purée, parmesan, pea shoots
- Veg **Spaghetti Alfredo** 23
creamy parmesan and butter sauce served with 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 pancetta, black garlic aioli
- Veg **Summer Ravioli** 29
cheese ravioli, asparagus, cherry tomatoes, corn, garlic and white wine butter sauce

QUICK BITES

- Avocado BLT** 21
bacon, lettuce, tomato, black garlic aioli, toasted sourdough, fries
- Indigo Grilled Cheese** 19
toasted sourdough with brie cheese, wild arugula, sundried tomato, french fries
add: prosciutto 4 | bacon 3
- Bacon Cheeseburger** 21
5 oz patty, tillamook cheddar, sliced red onion, bacon, N°12 house sauce, cornbread bun
- DF **Pacific Cod Fish and Chips** 25
panko-crusted fresh fillets of alaskan cod, veggie coleslaw, fries, remoulade sauce
- Indigo Burger** 23
chuck angus patty, peppered bacon, egg, swiss cheese, smoked paprika aioli, pretzel bun

SOUS CHEF
ALEX AMSTUTZ

SOUS CHEF
LUIS GUERRERO

LUNCH

SOMETHING LIGHT

- Indigo Caesar Salad** 12 | 17
romaine hearts, cherry tomatoes, croutons, shaved parmesan, and 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 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.