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BAR &
GRILLE

SHAREABLES

Beer Vinegar Fries 7
dill, celery seed, remoulade

Chicken Wings 14
choice of buffalo or korean BBQ

Roasted Brussel Sprouts 10
smoked pork belly, pumpkin seeds, sherry
gastrique, fried egg

Boom Boom Shrimp 10
popcorn shrimp, boom boom sauce, scallion

Poutine 14
smoked brisket, battered fries, cheese curds, thyme
gravy

Lummi Island Smoked Salmon Chowder
cup 7 bread bowl 16
yukon gold potatoes, celery, onion, thyme,
smoked tomato crème, dill

BREAKFAST FAVORITES

Jetty Benny's
béarnaise, frisée, baby herbs
ham 14 crab cake (1) 24

American Breakfast 14
two eggs, choice of meat, breakfast potatoes

Build Your Own Omelet 16
choose 3 of your favorites:
bell pepper, onion, tomato, spinach, ham,
sausage, bacon, cheddar, swiss, wild mushrooms

Croissantwich 16
scrambled eggs, aioli, tillamook cheddar, bacon

Breakfast Burrito 14
farm eggs, choice of meat, tillamook cheddar

Buttermilk Pancakes 12
maple syrup, butter
add spiced apples 3 or chocolate chip 2

LUNCH FAVORITES

Wild Alaskan Cod & Chips 18
scuttlebutt beer-battered cod, tartar sauce,
lemon

Baja Fish Tacos 18
grilled cod, pineapple salsa, queso fresco,
cilantro, pickled red onion, lime crema

Mac & Cheese 12 add crab 12
gemelli pasta, old bay crumb

Mole Chicken Tacos 16
butternut, roast garlic, pickled red onion, fine
herbs, almonds

BURGERS & SANDWICHES

served with choice of french fries, sweet potato fries, tater tots, or fruit
sub garlic or truffle fries 2 / side salad 2 **add to any burger or sandwich: egg 2 / bacon 3 / avocado 3**

The Indigo Burger* 20
1/2 lb. wagyu burger, crispy char siu pork belly,
tillamook cheddar, grilled onions, garlic aioli

Club Sandwich 16
ham, turkey, bacon, tillamook cheddar, lettuce,
tomato, pesto aioli, focaccia

Grilled Chicken Sandwich 16
roasted apple, brie, arugula, garlic aioli

Autumn Focaccia 16
roast butternut, pork belly, honey-thyme ricotta,
mizuna, pickled onion, sherry vinaigrette



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SIGNATURE COCKTAILS

Shiver-Me-Timbers 12
Jetty's hot buttered rum made from scratch with our own inhouse recipe, perfect for a cold day

Mistletoe Margarita 13
blanco tequila, orange liqueur, cranberry thyme syrup, fresh sour mix

Festivus 14
empress gin, cranberry thyme syrup, prosecco, lemon

Sunset Sour 12
bourbon, fresh lemon, frangelico, spiced syrup, egg white topping

Captain's Carameltini 13
whipped vodka, sour apple pucker, caramel apple cider

Spiced Sailor 14
captain morgan's spiced rum, pear puree, ginger liqueur, ginger ale

BRUNCH COCKTAILS

Bloody Maria 12
mezcal, blistered jalapeño

Everett Mary 16
Oola Chili Pepper Vodka, bacon, beef stick, tenderloin bites, cured meat, cheese

Mimosas
glass 10 / bottle 32

WINES BY THE GLASS

Sparkling

Vandori	Prosecco	IT	8
Bottega Gold	Prosecco	IT	10

White

Alexandria	Sauvignon	WA	11
Nicole Horse	Blanc		
Heaven Hills			
Thurston Wolfe	PGV	WA	12
Chateau Ste. Michelle "Mimi"	Chardonnay	WA	12
Ryan Patrick	Riesling	WA	10

Rosé

Vandori	Pinot Grigio	IT	9
Disastrous	Rose	WA	11

Red

Geyser Peak	Cabernet	CA	12
	Sauvignon		
Sagelands Dark	Cabernet	WA	9
Shadow	Sauvignon		
The Velvet Devil	Merlot	WA	11
19 Crimes	Red Blend	CA	11
Erath	Pinot Noir	OR	13

BEER, CIDER, & SELTZERS

Bottled/Canned Beer

Coors Light	5
Corona	
Heineken	
Fremont Interurban IPA	6
Trumer Pilsner	
Scuttlebutt Amber	

Cider/Seltzer

San Juan Seltzer	5
Fuji Apple or Huckleberry	
Tieton Wild Washington Cranberry Cider	

16oz Tall Can

Rainier	5
Pabst Blue Ribbon	

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 22% taxable service charge will be added to parties of 8 or more. 100% of the service charge will be distributed to service personnel.

*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.