

## RAW AND FRESH

GF DF **Taylor Shellfish PNW Fresh Oyster\***

served half shell on ice with champagne mignonette and citrus mojo

**half dozen 27 | full dozen 54**

GF **Wild Salmon Mosaic\* 19**

lemon-dill creme fraiche, green oil and pickle asparagus

**Fresh Catch of the Day\* MP**

check what our chefs have created using the best of what the PNW has to offer. Subject to availability

## SNACKS

Veg GF DF **Marinated Olives and Spicy Nuts 9**

variety of seasoned olives and Spanish cocktail mix of almonds, fava, garbanzo and corn

Veg **Bread Board & Butter Flight 9**

demi baguette with 3 varieties of flavored butter

**Crab Toast 11**

grilled baguette, crab, arugula and pickled shallots

GF DF **Wild Salmon Tartare\* 19**

lightly cured sockeye salmon, spicy pickle green beans, shallots, lemon and black garlic nori aioli

GF DF **Chicken Lollies 15**

 chicken drummets lollipop style and fried choice: orange harissa or maple mustard glaze

DF **Corn and Bacon Fritter 11**

green onions and Old Bay remoulade

## LARGER PLATES

GF DF **PNW Seafood Paella 49**

bomba rice cooked with a rich broth and served with chorizo, smoked salmon, mussels and shrimp

GF **Pan-roasted Wild Salmon\* 39**

tomato, garlic, fennel and white wine broth with olives, and charred broccolini

**Lobster Fettucine 47**

garlic, tomato, white wine, preserved lemon, finished with lobster butter and fresh herbs

DF **Fish and Chips 25**


 fresh fillets of local Cod panko crusted with fries and Old Bay remoulade sauce

**Fettucine Alfredo 19**

creamy parmesan and butter sauce served with lemon herb breadcrumbs

**add: chicken 10 | salmon 12 | steak 15 | shrimp 10**

**The Jetty Burger\* 24**

 8oz beef patty, smoked gouda, bacon, pickles, roasted garlic aioli on a sourdough burger bun. Served with regular or sweet potato fries.

**sub: garlic parmesan truffle fries, side salad or soup 4**  
**sub: vegan black bean patty 2 | vegan cheese 4**

## SMALL PLATES


**Puget Sound Mussels 23**

 mussels sauteed with Spanish chorizo, garlic, white wine, finished with butter and with sourdough bread

GF **Crab Dip 17**

cream cheese, parmesan, fresh herbs, roasted garlic and preserved lemon with tortilla chips


**Tenderloin Skillet 27**

 garlic, onion and white wine finished with mushroom butter and parmesan cream sauce with a baguette

**Shrimp Scampi 21**

garlic, white wine, butter sauce, fresh herbs, chili flakes with 1/2 grilled baguette  
add fresh pasta 5

GF DF **Mahi Tacos\* 29**

 blackened Mahi Mahi, chipotle slaw, avocado, pickled shallots and citrus mojo on corn tortilla

**add to any salad:**

**chicken 10 | salmon 12 | flat iron 15 | shrimp 10**

**Caesar Salad 13**

 sweet gem lettuce, croutons, shaved parmesan, and caesar dressing

Veg GF **Farmer's Market Salad 13**

sweet Gem lettuce, pickled pear, candied walnuts, Humboldts Fog, and walnut-brown butter dressing

V GF DF **Northwest Harvest Salad 13**

winter mixed salad, strawberries, quinoa, red onion, pepitas and vanilla vinaigrette

GF **Lummi Island Smoked Salmon Chowder cup 9 | bowl 17**

yukon gold potato, celery, onion, thyme and dill  
**toasted baguette 4**

## FROM THE GRILL

choice of sauce: green pepper mushroom, wild berry red wine compote or Spanish salsa verde

**8 oz American Wagyu Bavette\* (Kuro) 49**

**12 oz Striploin\* (Carmen Ranch) 47**

**8 oz Pork Chop (Salmon Creek) 21**

**6 oz Blackened Mahi Mahi\* 27**

## SIDES

Veg GF **Brussels Sprouts 11**

pickled shallots and pumpkin seeds

GF **Grilled Broccolini 11**

with brown-butter walnut emulsion

V GF DF **Harissa Glazed Carrots 9**

orange-harissa glaze

V GF DF **Crispy Potatoes 9**

truffle salt and rosemary

Veg GF **Mashed Potatoes 9**

brown-butter and chives

**Side Salad 7**



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BAR &  
GRILLE

A 2% service charge on the bill is added to all checks and goes directly to our culinary team members. A 20% taxable service charge will be added to parties of 8 or more and goes directly to our service personnel.

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

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

## SEASONAL COCKTAILS

### Old Havana 18

Planteray 5yr Grand Reserve rum, Gran Marnier, Lillet Blanc dry vermouth. Barrel aged in house for 28 days and shaken with a dash of house made grenadine. Orange twist.

### Starshine 14

House made starfruit liqueur, La Marca prosecco. Club soda, house made grenadine float. Fresh starfruit buddy.

### Improvised Whiskey Cocktail 25

Doc Swinson's Solera rye, Doc Swinson's Triple Cask bourbon, BroVo American Forest liqueur, Chuckanut's Krampus herbal liqueur. House made demerara syrup, Peychaud's Barrel Aged bitters. Scorched lemon twist.

### Berry Berry Sour 15

Tito's vodka. Cappelletti's aperitivo, blackberry puree, blueberry puree, house made strawberry syrup, acid adjusted ugli fruit super juice, egg white. Angostura bitter swirl.

### Shrubby Smash 21

Astraea Ocean gin, house made blackberry lavender shrub, Combier ginger liqueur, muddled blackberry and lavender, Seagram's tonic. Edible orchid, blackberry skewer.

### Caipirinha Caribe 15

Novo Fogo Silver cachaca barrel aged in house for 14 days. Acid adjusted Jamaican Ugli fruit super juice, house made demerara syrup. Muddled lime.

### Grecian Pinarita 17

Espolon Blanco tequila infused with fresh pineapple and fat washed with traditional Greek yogurt, BroVo Orange liqueur. Acid adjusted pineapple juice, agave syrup. Smoked Maldon salt rim, dehydrated lime wheel, dried flower petals.

### Sunset in Oaxaca 16

Banhez Espadin & Barril Joven mezcal infused with hibiscus flowers and dried chipotle peppers. Orange juice, lime juice, house made grenadine. Black cherry, orange wedge.

## DRAFT

### Rotating Locals 8

### Stella Artois 8

### Voodoo Ranger IPA 8

### Soundbite Cider 11

## BOTTLE & CANNED

### Athletic Brewing NA 7

### Bud Light 6

### Blue Moon 7

### Corona 6

### Guinness 8

### Rainier 6

### Truly Seltzer 6

## SPARKLING 6oz

### Piper Sonoma Brut 14

Sonoma County, CA

### La Marca Prosecco 11

Prosecco, IT

## WHITE 6oz / 9oz

### Infamous Goose Sauv Blanc 13 / 19

Marlborough, NZ | 2024

### Gilbert Unoaked Chardonnay 12 / 17

Horse Heaven Hills, WA | 2024

### Kind Stranger Rose 10 / 14

Yakima Valley, WA | 2024

### King Artisan Pinot Gris 14 / 20

Willamette Valley, OR | 2023

## RED 6oz / 9oz

### Alki Merlot 12 / 17

Columbia Valley, WA | 2018

### Canvasback Red Mtn Cab Sauv 16 / 23

Red Mountain, WA | 2022

### Lyric by Etude Pinot Noir 13 / 19

Monterey County, CA | 2023

### Sleight of Hand Spellbinder's Red 14 / 20

Columbia Valley, WA | 2022

## DESSERTS

### GF Veg Vanilla Basque Cheesecake 10

House made basque style cheesecake, topped with blueberry-mint compote

### GF Veg Pistachio Creme Brulee 12

Pistachio cream custard with crunchy caramelized sugar, confit cherries and whipped cream

### Veg Warm Cookie and Ice Cream 12

White chocolate chip lemon cookie with vanilla ice cream and butterscotch sauce

### V GF Dark Chocolate Tart 9

Almond crust, shredded coconut, chocolate and coconut cream ganache with blood orange coulis

## DIGESTIFS

### Cuban Espresso 7

double shot fresh espresso  
sweetened condensed milk cinnamon stick

### Cafe Affogato 8

vanilla ice cream | double shot fresh espresso

### Coffee Nudge 10

brandy | Kahlua | creme de cocoa fresh whipped cream

### Sazerac 19

Sazerac rye | Hennessy VS | simple | Peychaud's bitters  
orange peel | Chuckanut Madame's absinthe rinse

### Espresso Martini 12

Titos | Chuckanut Old Busker coffee liqueur  
vanilla simple | chilled espresso

### Meneres 10yr Tawny Port 14

### Fonseca Ruby Port 8



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BAR &  
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Happy Hour every day from 3pm to 5pm

2 off draft | 2 off wells | 10 glass of house wine | 10 cocktail special | 3 off food

