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BAR &  
GRILLE

MORNING BITES

- Energy Bowl** 17  
DF Veg acai sorbet with granola, strawberry, cacao nibs, coconut chips, honey
- Indigo Breakfast Sandwich** 17  
cheddar scrambled eggs, bacon, croissant bun, served with breakfast potatoes
- Avocado Toast** 15  
whole wheat bread, a fried egg, wild arugula, pickled fennel, pepitas

LIGHT LUNCH

- Indigo Caesar Salad** 12 | 17  
romaine hearts, cherry tomatoes, croutons, and caesar dressing  
add: chicken 5 | salmon 9 | shrimp 8 | steak 12
- Albacore Tuna Nicoise Salad** 21  
GF DF marinated potatoes, olives cherry tomatoes, green beans, and marinated albacore tuna
- Flat Iron Steak Salad** 29  
DF wild arugula, pickled fennel, fried onion aleppo pepitas, avocado, lemon thyme dressing
- Farmer's Market Salad** 17  
GF V mixed leaves, butternut squash, pecans, sundried tomatoes, champagne vinaigrette
- Smoked Salmon Chowder** 17  
house smoked salmon, white wine, celery root, and a romesco gratin toast
- Cream of Kabocha Squash** 15  
Veg velvet like cream with a hint of ginger, a dollop of sour cream, and toast
- Shrimp Scampi** 19  
garlic, white wine cream sauce, fresh herbs, chili flakes with 1/2 grilled baguette  
add: pasta 7

BREAKFAST FAVORITES

- Bagel & Smoked Salmon Lox** 23  
onion and chive cream cheese, wild arugula, pickled fennel, fried onions
- Cheesy Kurobuta Pork Hash Skillet** 21  
corn, bell peppers, spinach, cheddar cheese, potatoes, sour cream, a fried egg
- Biscuits & Gravy** 19  
pork sausage gravy on a toasted split biscuit, herbed breakfast potatoes
- Jetty Benny**  
split english muffin, poached eggs, hollandaise sauce, breakfast potatoes  
choice of: kurobuta ham 19 | prosciutto 21  
smoked salmon 29
- American Breakfast** 16  
two eggs your way, toast, breakfast potatoes  
choice of: kurobuta ham, chicken sausage, bacon
- Build Your Own Omelet** 18  
choose three ingredients (\$1 each additional)  
bell pepper, onion, tomato, spinach, corn, mushrooms, kurobuta ham, sausage, bacon, cheddar, served with breakfast potatoes
- Sweet Cream Pancakes** 13  
Veg stack of three pancakes, syrup, butter  
add: strawberries or chocolate chips 3

BAKERY SELECTION

- Croissant, Pain au Chocolat** 4
- House Muffin** 3
- Chocolate or Raspberry Beignet** 3

CHEF DE CUISINE  
TORU MASAI

SOUS CHEF  
ALEX AMSTUTZ

SOUS CHEF  
LUIS GUERRERO

LUNCH FAVORITES

- Indigo Grilled Cheese** 19  
toasted sourdough with brie cheese, wild arugula, sundried tomato add: prosciutto 4 | bacon 3
- Bacon Cheeseburger** 21  
5oz patty, tillamook cheddar, sliced red onion, bacon, N°12 house sauce, cornbread bun
- Pacific Cod Fish and Chips** 25  
DF panko crusted fresh fillets of alaskan cod with a veggie coleslaw, fries, and remoulade sauce
- Indigo Burger 2.0** 21  
5oz burger, brie cheese, sliced red onion, roasted tomato, N°12 house sauce, cornbread bun
- Avocado BLT** 21  
toasted sourdough with bacon, lettuce, tomato, and black garlic aioli with french fries

BREAKFAST COCKTAILS

Bloody Mary	Irish Coffee	Coffee Nudge	Mimosa
vodka, seasoned tomato juice, pickled veggies, bacon salt rim	dubliner irish whiskey, coffee, whipped cream	brandy, kahlua, creme de cacao, coffee, whipped cream	glass 10 flight 20 bottle 32
10	10	10	

SIDES

- Eggs (2)** 3
- Bacon or Sausage** 5
- Kurobuta Ham** 7
- Toast** 4
- Breakfast Potatoes** 5
- Fresh Fruit** 5

CAFFEINE

- Starbucks Coffee** 4
- Lattes** 5
- Mochas** 5
- Americano** 4
- Chai Latte** 5

JUICE

- Apple**
- Orange**
- Cranberry**
- Grapefruit**
- Pineapple**
- 4 | 7

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.