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BAR &  
GRILLE

BREAKFAST FAVORITES

**Avocado Toast 15**  
fried egg | wild arugula | pickled onion | pepitas  
whole wheat

**American Breakfast 16**  
two eggs your way | toast | breakfast potatoes  
choice of : ham steak | chicken sausage | bacon

**Snoqualmie Falls Oats 9**  
brown sugar | cinnamon | fruit | candied pecans

**Breakfast Sandwich 17**  
tillamook cheddar | scrambled egg | bacon  
croissant | breakfast potatoes

**Sweet Cream Pancakes 14**  
stack of three pancakes | syrup | honey butter  
add : strawberry or chocolate chip 3

SOUP & SALAD

add to any salad : grilled chicken 10 | roasted salmon 12 | sautéed prawns 10 | flat iron 15

**Caesar Salad 12 | 17**  
romaine heart | cherry tomato | shaved parmesan  
crouton | lemon

**Cobb Salad 19**  
grilled chicken | smoked pork belly | hard-boiled egg  
heirloom tomato | avocado | capers | house ranch

**Watermelon Salad 14**  
watermelon | basil | feta | balsamic glaze

BURGERS & SANDWICHES

served with french fries or sweet potato fries | sub : garlic truffle fries, cup of chowder, side salad, or fruit 4  
add to any burger or sandwich : egg 3 | bacon 4 | avocado 4

**The Jetty Burger\* 24**  
1/2 lb prime beef | char siu pork belly  
tillamook cheddar | caramelized onion  
garlic aioli | kaiser bun  
sub : vegan black bean patty | vegan cheese 2

**Chicken Sandwich 16**  
breaded chicken breast | mozzarella | parmesan  
lettuce | tomato | garlic aioli | toasted baguette

**Avocado BLT 21**  
bacon | lettuce | tomato | garlic aioli  
toasted sourdough

LUNCH FAVORITES

**Wild Alaskan Cod & Chips 25**  
panko breaded | house coleslaw | tartar sauce  
lemon | french fries  
extra piece 8

**Baja Fish Tacos 20**  
panko breaded cod | pineapple salsa | cotija  
cilantro | pickled red onion | lime crema

**Coconut Prawns 16**  
panko breaded | sweet chili sauce

SIDES

Eggs (2)	5	Ham Steak	7	Hollandaise	3
Bacon or Sausage	6	Toast	4	Breakfast Potatoes	5

Alex Amstutz, Sous Chef | Martin Casella, Sous Chef

**Jetty Benny**  
poached egg | hollandaise | smoked paprika | parsley  
english muffin | breakfast potatoes  
choice of : ham steak 19 | smoked salmon 29  
prosciutto 21 | crab 35

**Build Your Own Omelet 18**  
choice of three :  
bell pepper | onion | tomato | spinach | mushroom  
ham | sausage | bacon | tillamook cheddar | swiss  
served with breakfast potatoes  
add item 2

**Bagel & Smoked Salmon Lox 23**  
onion and chive cream cheese | wild arugula  
pickled red onion | fried shallot

**Breakfast Burrito 19**  
scrambled egg | cheddar | breakfast potatoes  
choice of : ham | prosciutto | chorizo | bacon

**Farmer's Market Salad 12 | 17**  
spinach | strawberry | red onion | pecan  
honey lavender vinaigrette

**Peach Panzanella 16**  
arugula | toasted brioche | spiced peaches | goat cheese  
fresh basil | white balsamic vinaigrette

**Lummi Island Smoked Salmon Chowder  
cup 9 | bowl 17**  
yukon gold potato | celery | onion | thyme | dill  
toasted baguette 4

**Cheese Burger\* 20**  
1/2 lb prime beef | tillamook cheddar | lettuce | tomato  
red onion | garlic aioli | kaiser bun  
sub : vegan black bean patty | vegan cheese 2

**Club Sandwich 16**  
ham | turkey | bacon | tillamook cheddar | lettuce  
tomato | garlic aioli | toasted sourdough

**Pastrami Sandwich 21**  
roasted pastrami | smoked provolone | coleslaw  
russian dressing | toasted marble rye

**Indigo Mac 15**  
tillamook cheddar | cavatappi pasta  
old bay breadcrumbs  
add : crab 12 | chicken 10 | bacon 4 | salmon 12

**Pan Roasted Vegetables 15**  
baby zucchini | patty pan | artichoke  
heirloom tomato | artichoke puree

**Ahi Tuna Poké\* 18**  
soy | radish | cucumber | carrots | scallion  
spicy aioli | house tortilla chips

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.