

STARTERS

Arancini 16

pickled onions, parmesan, smoky tomato basil compote

Shrimp Scampi 14

lemon, wine, butter, chili flakes, herbs, grilled baguette

Calamari 18

garlic, lemon, remoulade

Ahi Tuna Poké* 16

soy, radish, cucumber, carrots, cilantro, scallion, spicy aioli, furikake, wonton chips

Clam Steamers 20

garlic, shallots, white wine-butter sauce, cured chorizo, fine herbs, grilled baguette

Spinach Artichoke Dip 14

parmesan, cream cheese, herbs, grilled naan

Grilled Octopus 22

gigante beans, castelvetrano olives, chorizo, chimichurri, arugula, romesco

Grilled Baguette 8

herbed garlic butter, sea salt,

SOUP & SALADS

**Smoked Salmon Chowder
cup 7 / bread bowl 16**

yukon gold potatoes, celery, onion, thyme, tomato, dill

**Caesar Salad
half 7 / full 14**

romaine, heirloom tomatoes, white anchovies, parmesan, brioche croutons, lemon

Rye Panzanella 20

smoked salmon lox, rye croutons, shaved fennel, beets, beet vinaigrette

**Tomato Basil Soup
cup 7 / bowl 10**

fire-roasted tomato, bell pepper, basil, garlic, smoked crema, herbs

**Farmer's Market Salad
half 7 / full 14**

mixed greens, pepitas, farro, pickled beets, fennel, lemon-thyme vinaigrette

Grilled Flank Steak Salad* 26

arugula, cucumbers, tomatoes, pine nuts, radish, smoked blue cheese, mint chimichurri, balsamic vinaigrette

ENTREES

The Indigo Burger* 24

1/2 lb. wagyu, char siu pork belly, tillamook cheddar, grilled onions, garlic aioli, brioche bun

Wild Alaskan Cod & Chips (3) 22

beer-battered cod, house made coleslaw, tartar sauce, lemon

Linguini Carbonara* 26

guanciale, spring peas, hen egg bottarga, pea tendrils

Smoked Salmon Mac & Cheese 28

gemelli pasta, old bay crumbs

Fall Prawn Risotto 34

prawns, diced pumpkin, mixed mushroom, mascarpone, parmesan

Pan Roasted Wild Caught Salmon* 38

braised half baby beets, green beans, farro, beurre monte

8 oz. Filet Mignon* 58

sweet potato garlic mash, rainbow carrots, moscatel beurre monte, demi-glace

Chefs

Jayd Johnson, Executive Alex Amstutz, Sous