



apps & starters

ARTICHOKE CRAB DIP artichoke hearts, crab meat, smoked gouda, peppers, parmesan, toasted baguette	19	CHICKEN ACHIOTE TACOS citrus achiote marinated chicken, pineapple lime slaw. cilantro. lime crema, chipotle mayo	19
CALAMARI BITES hand breaded fried calamari strips, lemon garlic aioli	17	SW CHICKEN EGG ROLLS southwest seasoned chicken eggrolls, chipotle aioli, lime crema	14
CHARRED BRUSSEL SPROUTS roasted mushrooms blood orange reduction	14	FIRECRACKER SHRIMP lightly tossed fried shrimp with sweet chili garlic sauce, house slaw, charred lemon	17
FRIED CHICKEN WINGS served with ranch or blue cheese, celery, & choice of sauce: classic buffalo, ancho barbecue, sweet and spicy	16		

salads & soups

add to any salad: grilled chicken 6 | shrimp 8 | flat iron steak 10 | coho salmon 12

SPRING RENDITION SALAD arugula, romaine, mandarin oranges, roasted grapes, dried fruit, sea-salted Marcona almonds, crumbled goat cheese	20	PANZANELLA SALAD toasted house focaccia, heirloom tomatoes, fresh basil, shaved parmesan and herbed white balsamic vinaigrette on bed of wild arugula	18
STRAWBERRY SALAD wild arugula, fresh mozzarella, farm fresh strawberries, marcona almonds, blood orange glaze	19	CHICKEN TORTILLA SOUP roasted chicken, onion, mixed peppers, carrots, crispy tortilla strips	8 15
CAESAR SALAD romaine, parmesan, croutons, lemon	14	NORTHWEST CHOWDER northwest salmon, clams, corn, celery, toasted sliced baguette	8 15

handhelds & favorites

handhelds served with house french fries | side salad 4 | soup 4
add to any burger or sandwich: egg 3 | bacon 4 | avocado 3

THE URBAN BURGER* 1/2 lb wagyu, aged white cheddar, bacon, crispy onions, dill remoulade	24	CHICKEN CAPRESE SANDWICH grilled chicken breast, mozzarella cheese, sliced tomatoes, fresh basil, pesto aioli, balsamic drizzle, brioche bun	23
RENDITION VEGGIE BURGER arugula, pickled red onion, aged white cheddar, chimichurri aioli	20	FISH & CHIPS hand battered haddock, house made coleslaw, dill remoulade, lemon	24
SALMON BLT SANDWICH grilled Coho salmon, peppered bacon, sliced tomatoes, fresh lettuce, garlic parmesan aioli, brioche bun	23	SMOKED GOUDA MAC & CHEESE smoked gouda and cheddar cheese, topped with toasted house bread crumbs	17

entrées

MUSHROOM TRUFFLE RISOTTO garlic mushroom risotto with truffle oil. grilled asparagus, pickled onion, chive oil add: chicken 6 shrimp 8	22	GRILLED TOP SIRLOIN STEAK* grilled 7oz top sirloin steak, spring mixed rainbow potato hash, grilled asparagus, garlic burgundy thyme reduction	39
STROZZAPRETTI CHICKEN pan-seared chicken breast, fresh-made strozzapretti pasta, slow-roasted tomato, garlic cannellini beans, wild arugula	26	WILD MAHI MAHI grilled mahi, creamy risotto, roasted wild carrots, pineapple mango pepper relish	30

asian rendition

INDONESIAN BEEF SATAY sweet soy, garlic, & ginger-marinated beef with spicy peanut dipping sauce	16	CHICKEN POTSTICKERS fried chicken and mixed vegetables in wonton wrappers, sweet chili sauce	12
ASIAN CHICKEN SALAD grilled soy sesame chicken, mixed romaine, cabbage, carrots, mandarin oranges, salted cashews, crispy noodles, sesame ginger dressing	24	BEEF MIE GORENG * classic Malay-Indo stir-fried egg noodles, sirloin beef, seasonal fresh vegetables, house Mie Goreng sauce, scallions <i>vegetarian option available</i>	26

executive chef like rinard

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness.
A 20% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.