



small plates

<b>SPICY FRIED GREEN BEANS</b> house dipping sauce	<b>12</b>
<b>HOUSE BRINED CHICKEN WINGS*</b> served with ranch, blue cheese, celery, & choice of sauce: sweet & spicy, chili BBQ, classic buffalo (served on side)	<b>16</b>
<b>BEEF CARNE ASADA FRIES*</b> flat iron steak, shoestring fries, pico de gallo, cotija, cilantro, jalapeño	<b>19</b>
<b>MEDITERRANEAN PLATE</b> sliced cucumbers, tomatoes, mixed olives, crumbled feta, mixed greens	<b>18</b>

rendition favorites

<b>CHICKEN COBB SALAD*</b> mixed kale & romaine, grilled chicken breast, crumbled blue cheese, bacon, cherry tomatoes, hard boiled eggs, green goddess dressing <i>sub shrimp 4</i>	<b>18</b>
<b>CHICKEN CAESAR WRAP*</b> choice of grilled or fried chicken, romaine, shaved parmesan, caesar dressing, flour tortilla	<b>20</b>
<b>FISH &amp; CHIPS*</b> hand battered cod, housemade coleslaw, remoulade dipping sauce, lemon	<b>24</b>
<b>URBAN BURGER*</b> grilled 1/2 lb wagyu, melted cheddar, bacon, crispy onions, dill remoulade <i>sub house salad 3</i>	<b>24</b>
<b>PAPARDELLE PRIMAVERA</b> fresh pappardelle, lemon garlic cream sauce, zucchini, cherry tomatoes, spring peas, asparagus, parmesan	<b>24</b>
<b>NORTHWEST CHOWDER*</b> northwest salmon, clams, corn, celery, buttered sliced baguette	<b>8/15</b>

beverages

<b>COFFEE</b>	<b>4.5</b>
<b>AMERICANO</b>	<b>6</b>
<b>LATTE</b>	<b>6</b>
<b>ESPRESSO</b>	<b>5</b>
<b>TEA</b>	<b>4</b>
<b>JUICE</b>	<b>4</b>
<b>BLOODY MARY</b>	<b>14</b>
<b>MIMOSA</b> orange, grapefruit, or cranberry	<b>12</b>

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.