STARTERS

Crispy Chicken Wings17Tossed in your choice of buffalo, garlic honey,
chipotle BBQ, or naked. Served with celery and
ranch or bleu cheese.

Blackened Tacos

Choice of blackened chicken or shrimp, cilantro slaw, pickled red onion, cotija cheese, chipotle aioli, mini grilled flour tortillas

Four Cheese Margarita Flatbread 19

Rustic flatbread, smoked gouda, fresh mozzarella, fontina, goat cheese, pomodoro sauce, basil, truffle salt, balsamic drizzle

House French Fries

garlic lemon aioli sub truffle fries 2

SOUP & SALAD

add to any salad: blackened chicken 6 | shrimp 7 | salmon 8 | steak 9

18

9

23

Classic Caesar Salad Half 9 | Full 14

Chopped romaine with shaved parmesan, house-made croutons, grilled lemon, Caesar dressing

Summer Cobb Salad

Diced chicken breast, organic greens with bacon, charred corn, tomatoes, egg, radish, blue cheese crumbles, honey lemon vinaigrette

Chicken Tortilla Soup Cup 6 | Bowl 9

House-made with chicken breast, crispy tortilla chips, fresh cilantro

SANDWICHES & BURGERS

served with fries, house-made seasoned chips or substitute a starter salad for 5

Turkey Club Sandwich

Classic triple-decker toasted turkey sandwich with bacon, lettuce, tomato, cheddar cheese and mayonnaise

Hot Honey Fried Chicken Sandwich 21

Crispy fried chicken tossed in hot honey, greens, red onion, pepper jack cheese, bacon mustard aioli, soft telera roll

Urban Burger

22

22

25

20

½ pound grilled wagyu beef, cheddar cheese, crispy onion strings, dill remoulade, toasted brioche bun

add bacon 4 | fried egg 3 sub Impossible™ patty at no extra charge

RENDITION FAVORITES

Pacific Fish & Chips

Beer-battered haddock, sweet summer slaw, remoulade, tartar sauce, lemon, fries

Pappardelle Primavera Pasta 24

Sautéed squash, peas, tomatoes, and asparagus with fresh pappardelle pasta, lemon garlic cream sauce **add chicken 8**

Tuscan Grilled Chicken

Grilled chicken breast topped with tomato basil bruschetta, herbed risotto, balsamic glaze

Artisan Cheese Board

Chef's seasonal selection of artisanal cheeses, toasted nuts, balsamic fig jam, quince paste, fresh fruit, assorted crackers

ENDIT

20

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PNW Crab Cakes

Lightly pan-fried, sweet summer slaw, garlic lemon aioli

Steak and Potato Bites

Pan-seared Tri-Tip, rosemary garlic potatoes, red wine demi glaze, pickled red onion

Rendition Salad Half 9 | Full 14

Baby greens with tomatoes, goat cheese, radish, honey lemon vinaigrette or your choice of house dressing

Shrimp Avocado Salad

Pan-seared garlic jumbo shrimp with baby greens, cucumber, pickled red onion, avocado, cotija cheese, cilantro vinaigrette

Bleu Cheese Royale Burger

¹/₂ pound grilled wagyu beef, roasted mushrooms, Danish bleu cheese, pickled red onion, organic greens, garlic lemon aioli, toasted brioche bun

bacon 4 | fried egg 3 sub Impossible™ patty at no extra charge

The BOB Burger "Bacon on Bacon" 24

1/2 pound grilled wagyu beef, peppered bacon, bacon mustard aioli, caramelized onion, bacon jam, toasted brioche bun

add EVEN more bacon 4 | fried egg 3 sub Impossible™ patty at no extra charge

Pacific Northwest Salmon

Pan-seared coho salmon, wild rice pilaf, roasted red pepper mango relish, French garlic green beans, lemon

10 oz Ribeye Steak

52

28

Grilled aged ribeye, asparagus, smoked Beecher's flagship cheese mashed potatoes, rosemary-thyme burgundy reduction

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.