

SANS

- SEASONAL SHRUB house soda 5
- MEXICAN COKE, SPRITE, OR JARITTO 5
- BOYLAN'S root beer 5
- BUNDABURG GINGER BEER 5
- SAN PELLEGRINO AND ACQUA PANNA 500ml 5
- BITTBURGER DRIVE non-alcoholic beer 5

DRAFT

- HOLY MOUNTAIN WHITE LODGE WIT 7
Seattle
- BAVIK PILSNER 7
Belgium
- STOUP CITRA IPA 7
Seattle
- GREENWOOD DRYHOPPED CIDER 8
Seattle
- ROTATING TAP 8

WINE BY THE GLASS

BUBBLES

- KIR-YIANNI "AKAKIES" ROSÉ SEC 17 14/58
Amyndeon, GR
- TENUTE RUBINO "LIBENS" VERMENTINO NV 12/48
Puglia, IT
- LAURENT-PERRIER LA CUVÉE BRUT NV 22/115
Champagne, FR

ROSÉ

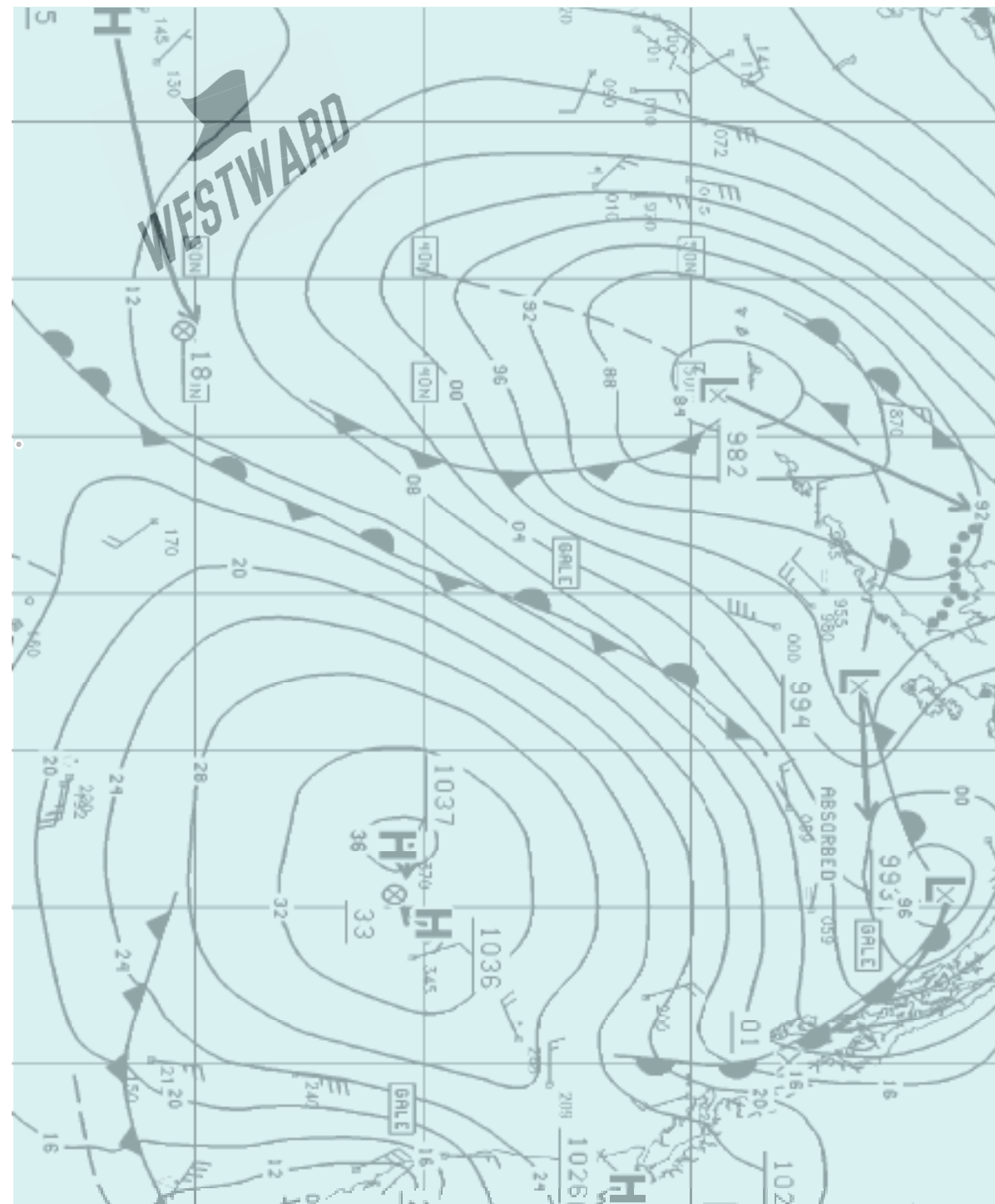
- LE GRAND BALLON 18 Touraine, FR 10/ 40
- CHATEAU HENRI BONNAUD "TERRE PROMISE" 18 13/ 55
Provence, FR
- GRAN MORAINÉ 17 Willamette Valley, OR 16/ 70

WHITE

- LAPORTE "SAUVIGNON BLANC LE BOUQUET" 17 15/65
Loire Valley, FR
- SOHM & KRACHER "LION" GRUNER VELTLINER 17 13/55
Niederösterreich, AT
- SCHIEFERKOPF SILVANER TROCKEN-SEC 17 12/48
Franken, GE
- COOPER MOUNTAIN CHARDONNAY 17 14/58
Willamette Valley, OR
- DOMAINE DU MONFAUCON VIOGNIER 17 11/45
Rhône Valley, FR

RED

- KUENTZ-BAS PINOT NOIR 16 15/ 65
Alsace, FR
- DOMAINE POUILLON "KATYDID" GSM 14 13/55
Horse Heaven Hills, WA, US
- CHATEAU LE BERGEY BORDEAUX ROUGE 18 11/45
Bordeaux, FR
- ALVARO PALACIOS "CAMINS DEL PRIORAT" 17 14/58
Priorat, SP
- LOWER EAST CABERNET SAUVIGNON 15 18/ 80
Columbia Valley, WA, US



SMALLER

MARINATED OLIVES 6

CRUDITÉS 12

raw and pickled things

CHIPS & DIP 14

tonnato, house-made chips, capers

*BLUE PRAWN CRUDO 15

micro cilantro, aquachile, persian cucumber

BURRATA 15

rhubarb, basil, grilled levain

LETTUCES & HERBS 14

pepitas, fromage blanc

STEAMED MANILA CLAMS 19

saffron fish broth, pimenton butter, grilled bread

CRISPY OCTOPUS SALAD 20

cauliflower, giardiniera, soft herbs

LARGER

STINGING NETTLE RISOTTO 23

spring onion, roasted garlic, whipped goat cheese

PAN SEARED HALIBUT 35

tahini yogurt, pearl cous cous, walnut-cilantro relish

COPPER RIVER SOCKEYE 45

chermoula, watermelon radishes, sea beans

FIRE ROASTED PORK CHOP 27

green garlic, chickpea, taggiasca olives

WOOD FIRED HALF CHICKEN 27

english peas, pickled fresno, mint

BRAISED SHORT RIBS 37

turnips, fava beans, horseradish creme

SIDES

ASPARAGUS 13

brown butter, harissa creme fraiche, cured egg yolk

*FRIED POTATOES 10

preserved lime, spicy aioli, scallion

WOOD FIRED BRUSSEL SPROUTS 12

oregano vinaigrette, slivered almond, pecorino

*while delicious, we must advise that consumption of raw, under cooked, or unpasteurized foods may increase food borne illness risk.

KEEP YOUR SHIP TOGETHER

