



3 - 10 PM DAILY

SHARED PLATES

DUCK CONFIT PUPUSAS (3) 18
organic duck, fried corn cake,
pickled red onion,
roasted shishito salsa, crème fraîche

**CHIPOTLE APRICOT
STICKY WINGS**
6pc 14 | 12pc 26
lime zest, grilled lime

TRUFFLED FRIES (GF, V) 18
fried herbs, parmesan,
douglas fir truffle-infused
San Juan Island sea salt

**CRISPY BRUSSELS SPROUTS
(GF, V+) 16**
smoky romesco, balsamic glaze

FRIED CALAMARI 19
wakame salad, grilled lemon,
wasabi aioli, sweet chili sambal

SPINACH ARTICHOKE DIP (V) 18
ciabatta toast points, crudite,
toasted reggiano cheese

SOUPS AND SALADS

add to any soup or salad

toasted demi baguette +3, free range chicken breast +8, Beyond Burger +10, steelhead +15

CLAM CHOWDER
New England style, Kennebec potatoes,
peppered bacon, green onions
CUP 8 | BOWL 16

SOUP DU JOUR
please ask about our
soup of the day
CUP 8 | BOWL 16

CAESAR SALAD (V) 17
romaine, purple kale,
shaved parmesan, garlic parmesan,
croutons, creamy lemon dressing

FALL HARVEST SALAD (GF, V) 19
raddichio, little gems lettuce, Washington apples,
grilled persimmons, pomegranate, radishes,
marcona almonds, feta, white balsamic vinaigrette

FARRO SALAD (V+) 18
arugula, fennel, hot honey-glazed carrots,
roasted long-stemmed artichokes,
toasted walnuts, champagne vinaigrette

ENTREES

sub side salad, sub truffle fries +2, sub soup +3, sub GF bun +2

FRENCH DIP 28
shaved smoked prime rib,
creamed horseradish,
Beecher's flagship,
demi baguette, au jus, fries

ARCTIC BURGER* 26
8oz all beef patty, crispy prosciutto,
smoked onion and Beecher's cheese sauce,
marinated red peppers, tomato,
romaine, fries

CHICKEN BLT 25
free range chicken breast,
heirloom tomatoes, romaine,
peppered bacon, pesto aioli,
toasted ciabatta slipper, fries

BUTTERNUT RAVIOLI (V) 25
roasted butternut squash,
frizzled onions, brown butter
béchamel, fried sage,
freshly grated nutmeg

**CHILE-LIME
FISH AND CHIPS 30**
beer battered fresh Icelandic cod,
Washington apple slaw,
house tartar sauce, fresh lemon

CHIPOTLE TAMARIND STEELHEAD 35
glazed 6oz local caught steelhead,
charred broccolini,
toasted fregola,
brussels sprouts salad

DESSERTS

**CHOCOLATE-KAHLUA
MOUSSE TARTLET (V) 12**
dark chocolate ganache,
espresso powder, chantilly cream

WARM APPLE CRISP (GF, V+) 14
roasted apples, oatmeal crisp,
vanilla coconut milk ice cream,
spiced caramel drizzle

**BLACKBERRY GINGER
GALETTE (V) 12**
handmade sugared crust,
whipped mascarpone, mint-infused syrup

substitutions available upon request: beyond burger meatless patty, gluten free buns, organic tofu

(GF) GLUTEN FREE (V) VEGETARIAN (V+) VEGAN

*The state of washington would like you to know that consuming raw or undercooked proteins may increase risk of food borne illness.

A 20% taxable service charge is added to all guest checks. 98% of this service charge is distributed between our service staff's members. The remaining 2% is retained by the culinary staff members responsible for the meal experience.