

LUNCH

SMALL PLATES

- Smoked Trout Dip* 19

crème fraîche, dill, chives, potato chips, smoked trout roe
- Mezze Plate 14

muhammara, tzatziki, fava hummus, warm pita
- Warm Marinated Olives 8

extra virgin olive oil, citrus, bay leaf
- Oregon Albacore Tuna Tartare Crostino* 18

lemon aioli, cornichon, chives, tillamook sharp white cheddar
- House Fries * 10

crispy fried WA potatoes, sheep's milk feta, oregano, lemon aioli
- Warm Pita 6

olive oil, za'atar

SANDWICHES AND WRAPS

SERVED WITH HOUSE CHIPS
+ FRIES OR SALAD 4

- Fried Pacific Oyster Roll* 20

shredded lettuce, tomato, caper-dill tartar sauce, house pickles, soft roll
- Chickpea Falafel Wrap 16

green garbanzo falafel, pomegranate molasses, tahini sauce, pickled onions, mint, lavosh
- Grilled Chicken Shawarma 18

shawarma spice marinated local chicken, tomatoes, lettuce, pepperoncini, tzatziki, lavosh
- Anderson Ranch ½ Lb. Lamb Burger* 25

halloumi, pickled red onion, ras el hanout, tahini aioli, arugula
- Painted Hills ½ Lb. Beef Burger* 22

tillamook sharp white cheddar, walla walla onions, house-made pickles, secret sauce

FLATBREADS

- Burrata 18

mortadella, pistachio pesto, arugula, lemon
- Tomato and Eggplant 18

ricotta salata, calabrian chili, mint

SALADS

- Little Gem Caesar* 16

radish, egg yolk, anchovy, garlic, parmigiano, olive oil croutons
- Northwest Chopped Chicories 17

arugula, radicchio, frisée, local apples, dates, oregon blue cheese, pickled shallots, spiced hazelnuts, honey
- Summer Tomato Salad 18

sheep's milk feta, cucumbers, peppers, kalamata olives, oregano
- Protein Add-Ons

Shawarma Spiced Chicken 8

5oz Flat Iron Steak* 12

Green Garbanzo Falafel 7

Grilled Salmon Fillet 15

Fried Pacific Oysters 9

PLATES AND MAINS

- Turkish Eggs 20

spiced browned butter fried eggs, beet labneh, warm pita
- Rainier Beer Battered Fish and Chips 27

cod, caper-dill tartar sauce, lemon, fennel slaw
- Beef Short Rib Sugo 28

pasta casalinga rigatoni, tomato, fennel soffrito, summer savory, pecorino



DESSERTS

- Flourless Chocolate Torte 11

whipped cream, sea salt
- Vanilla Bean Panna Cotta 11

strawberry-rhubarb compote
- Loukoumades 10

honey, cinnamon syrup
- Ice Cream and Sorbet 8

seasonal sorbet, vanilla, chocolate, pistachio

+ affogato 4

+ sea salt and EVOO 2



SEA. MARIN WA.

LUNCH

SHIFTING PATTERNS 12

SEASONAL INSPIRATIONS, SANS ALCOHOL

Misty Mountain Mule

mint tea, pomegranate, ginger, lime, soda

HALF PROOF BRUCATO WOODLANDS AMARO +4 FULL PROOF VODKA OR MEZCAL +7

Rainforest Spritz

calendula tea, orange-saffron cordial, lime, tonic

HALF PROOF LUSTAU MANZANILLA SHERRY +3 FULL PROOF GIN +6

Soundscape

fennel and greek mountain tea, verjus blanc, lemon

HALF PROOF LUSTAU AMONTILLADO SHERRY +3 FULL PROOF BOURBON +6

Fog and Fire

cucumber, sweet peppers, habanero, citrus, ras el hanout rim

HALF PROOF AQUAVIT +4 FULL PROOF TEQUILA OR MEZCAL +7

BEER

DRAFT

- Moon Berries Hard Cider, Schilling Hard Cider, Seattle, WA (5.2%) 9
- Mexican Lager, pFriem Family Brewers, Hood River, OR (4.4%) 8
- German Style Pilsner, Stoup Brewing Co., Seattle, WA (5.2%) 9
- Hefeweizen, Dru Bru, Snoqualmie Pass, WA (5.1%) 9
- Ginger Rye Harvest Saison, Obec Brewing, Seattle, WA (7.9%) 10
- African Amber, Mac & Jack's Brewing Co., Seattle, WA (5.8%) 10
- Manny's Pale Ale, Georgetown Brewing Co., Seattle, WA (5.4%) 9
- Bodhizafa American Style IPA, Georgetown Brewing Co., Seattle, WA (6.9%) 10
- West Coast IPA, pFriem Family Brewers, Hood River, OR (6.8%) 9
- Coconut Porter, Metier Brewing, Seattle, WA (5.5%) 8

BOTTLES AND CANS

- Athletic Brewing Golden Ale (N/A) 7
- Seattle Dry Cider 10
- White Claw Hard Seltzer 7
- Rainier Lager 6
- Bud Light 6
- Miller High Life 6
- Modelo Especial 8
- Stella Artois 8
- New Belgium Fat Tire 8
- Elysian Space Dust IPA 10
- Lagunitas IPA 9
- Deschutes Black Butte Porter 9

TIMELESS TESSELLATIONS 18

CLASSIC COCKTAILS, REMIXED

Marin Martini

browne northwest gin, mastiha liqueur, thyme, oregano

Marigold Negroni

calendula-infused brovo pretty vermouth, gin, aperol

Midnight Mystery

vodka, borghetti coffee liqueur, cardamom, vanilla, espresso

Olympic Old Fashioned

rye whiskey, nux alpina walnut, kalamata-date demerara, angostura

WINE BY THE GLASS

BUBBLES

- Bartenura, **Moscato d'Asti**, Piedmont, IT 14/70
- Roederer Estate, **Brut**, Anderson Valley, CA 18/90
- Jeio, **Prosecco Rosé**, Veneto, IT 15/75

WHITE

- Attems, **Pinot Grigio**, Friuli, IT 2022 15/75
- Le Paradou "Rolle", **Vermentino**, Méditerranée, FR 2021 14/70
- ♀ Efeste "Feral", **Sauvignon Blanc**, Columbia Valley, WA 2023 17/85
- ♀ Pacific Rim "Solstice Vineyard", **Riesling**, Yakima Valley, WA 2016 16/80
- ♀ Owen Roe "Dubrul Vineyard", **Chardonnay**, Columbia Valley, WA 2020 19/95

ROSE

- Fleurs de Prairie, **Grenache/Syrah Blend**, Languedoc, FR 2022 14/70

RED

- ♀ Argyle, **Pinot Noir**, Willamette Valley, OR 15/75
- Famille Gras "Les Vieilles Vignes", **Grenache Blend**, Côtes du Rhône, FR 14/70
- ♀ Golden Cluster Vinous Oscura "Baroque", **Italian Red Blend**, Willamette Valley, OR 20/100
- ♀ Gramercy Cellars "Lower East", **Cabernet Sauvignon**, Columbia Valley, WA 18/90
- ♀ Owen Roe "Ex Umbris", **Syrah**, Columbia Valley, WA 16/80



♀ Denotes a product made locally in the PNW

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH, OR DAIRY COULD INCREASE YOUR RISK OF FOODBORNE ILLNESS.
A 20% GRATUITY WILL BE ADDED TO THE CHECK FOR PARTIES OF SIX OR MORE.