

SEA. MARIN WA.
DINNER

SHARED PLATES

- Smoked Trout Dip*** 19

crème fraîche, dill, chives, potato chips, smoked trout roe
- Fava Hummus** 14

puréed yellow split peas, pickled red onion, capers, lemon, warm pita
- Tzatziki** 14

whipped labneh, cucumber, garlic, dill, warm pita
- Muhammara** 14

red peppers, aleppo chili, walnuts, olive oil
- 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
- Fried Pacific Oysters*** 19

caper-dill tartar sauce, lemon
- Grilled Baby Artichokes & Prosciutto*** 18

yakima valley buckwheat honey, preserved lemon, almonds
- Warm Pita Bread** 6

olive oil, za'atar
- Grilled Macrina Bakery Bread** 6

whipped honey butter, smoked sea salt

LAND AND SEA

- Grilled British Columbia King Salmon*** 42

summer vegetable ratatouille, basil pistou
- Steamed Local Manila Clams** 32

white wine, cream, yakima corn, fingerling potatoes, poached leeks, bacon
- Grilled Lan Roc Farms Pork Loin Chop*** 38

apricot mostarda, grilled spring onion, hazelnut gremolata
- Moroccan Roasted Chicken** 32

local chicken, ras el hanout, pickled onions, dates, apples, herb salad, chicken jus
- Steak Frites*** 44

10oz flat iron, nori maître d' butter, smoked sea salt, aioli
- Rainier Beer Battered Fish and Chips*** 28

cod, caper-dill tartar sauce, lemon, fennel slaw
- Painted Hills ½ Lb. Beef Burger*** 26

tillamook sharp white cheddar, walla walla onions, house-made pickles, secret sauce; fries or salad

SALADS

- Little Gem Caesar*** 16

radish, egg yolk, anchovy, garlic, parmigiano, olive oil croutons
- Summer Tomato Salad** 18

sheep's milk feta, cucumbers, peppers, kalamata olives, oregano

FLATBREADS

- Burrata** 18

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

ricotta salata, calabrian chili, mint

PASTA AND RICE

- Beef Short Rib Sugo** 29

pasta casalinga rigatoni, tomato, fennel soffrito, summer savory, pecorino
- Mushroom Risotto** 27

foraged local mushrooms, yakima asparagus, spring peas, saffron, chèvre



SIDE PLATES

- Charred Local Carrots** 12

harissa yogurt, pickled golden raisins, pepitas, coriander
- Grilled Yakima Valley Asparagus*** 12

pickled shallots, tarragon aioli, toasted almonds
- House Fries*** 10

crispy fried WA potatoes, sheep's milk feta, oregano, lemon aioli



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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, Mac & Jack’s Brewing Co., Seattle, 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.