

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 19

shawarma spice marinated local chicken, tomatoes, lettuce, pepperoncini, garlic toum, lavosh
- Steak Frites\* 44

10oz flat iron, nori maître d' butter, smoked sea salt, aioli
- 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

seasonal fruit compote
- Loukoumades 10

honey, cinnamon syrup
- Ice Cream and Sorbet 8

seasonal sorbet, vanilla, chocolate, pistachio

+ affogato 4

+ sea salt and EVOO 2



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
- ♀ Art Den Hoed , **Viognier**, Yakima Valley, WA 2022 14/65
- ♀ 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

- Miraval “Studio”, **Provence Rosé**, Cinsault, Côtes de Provence, FR 16/80

RED

- ♀ Argyle, **Pinot Noir**, Willamette Valley, OR 19/95
- Argiano “Non Confunditur”, **Italian Red Blend**, Toscana, IT 22/110
- ♀ Owen Roe "Ex Umbris", **Syrah**, Columbia Valley, WA 16/80
- ♀ Nine Hats, **Malbec**, Columbia Valley, WA 20/100
- ♀ Gramercy Cellars “Lower East”, **Cabernet Sauvignon**, Columbia Valley, WA 19/95



♀ Denotes a product made locally in the PNW