

SEA. MARIN WA.

LUNCH

SMALL PLATES

- Smoked Trout Dip*** 19
crème fraîche, dill, chives, potato chips, smoked trout roe
- Mezze Plate** 14
muhammara, tzatziki, green garbanzo 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
- Steak Tartare*** 23
rose harissa, slow roasted yolk, potato chips
- 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, 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
rigatoni, tomato, fennel soffrito, summer savory, pecorino
- Clams Vongole** 32
bucatini, cherry tomatoes, preserved lemons, garlic, parsley



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



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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, 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

St. Vincent, Domaine Saint Vincent **Brut**, Albuquerque, NM 15/75

Estelado, **Brut Rosé**, Maule Valley, Chile 15/75

WHITE

Attems, **Pinot Grigio**, Friuli, IT 2022 15/75

Le Paradou “Rolle”, **Vermentino**, Méditerranée, FR 14/70

☞ Efeste "Feral", **Sauvignon Blanc**, Columbia Valley, WA 2023 17/85

☞ Pacific Rim "Solstice Vineyard", **Riesling**, Yakima Valley, WA 2016 16/80
Michael David, **Chardonnay**, Lodi, CA 2022 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

