

SEA. MARIN WA.

DINNER

SHARED PLATES

Smoked Trout Dip* 19
crème fraîche, dill, chives, potato chips, smoked trout roe

Green Garbanzo Bean Hummus 14
mint, lemon, agrumato, house made 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

Steak Tartare* 23
rose harissa, slow roasted yolk, potato chips

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, 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

Clams Vongole 32
bucatini, cherry tomatoes, preserved lemons, garlic, parsley

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

SEA. MARIN WA.

DINNER

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

Fresh Haze IPA, Deschutes Brewers, Portland, OR (6.5%) 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



♀ Denotes a product made locally in the PNW