

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* 19**
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
- 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, pita chips
- Steak Frites* 43**
8oz 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* 17**
radish, parmigiano, olive oil croutons
- Northwest Chopped Chicories 18**
arugula, radicchio, frisée, local apples, dates, Oregon blue cheese, pickled shallots, toasted hazelnuts, honey vinagrette

FLATBREADS

- Burrata 21**
mortadella, pistachio pesto, arugula, lemon
- Tomato and Eggplant 18**
feta cheese, calabrian chili, mint

PASTA AND RICE

- Beef Short Rib Sugo 29**
pasta forchetta rigatoni, tomato, fennel soffrito, parmesan
- Clams Bucatini 32**
cherry tomatoes, preserved lemons, garlic, parsley
- Mushroom Risotto 27**
foraged local mushrooms, snap peas, saffron, chèvre



SIDE PLATES

- Charred Local Carrots 12**
harissa yogurt, pickled golden raisins, pepitas, coriander
- Delicata Squash 16**
lemon ricotta, aleppo pepper, pomegranate molasses, pistachio, herbs
- House Fries* 10**
crispy fried WA potatoes, sheeps 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

Japanese Lager, pFriem Family Brewers, Hood River, OR (4.9%) 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

English Bitter, Obec Brewing, Seattle, WA (7.9%) 10

BOTTLES AND CANS

Athletic Brewing Golden Ale (N/A) 7

Seattle Dry Cider 10

White Claw Hard Seltzer 7

Rainier Lager 8

Bud Light 6

Miller Lite 6

Modelo Especial 8

Stella Artois 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

Black Fig Manhattan

black mission fig infused Larceny bourbon, ramazzotti,
cherry bitters

WINE BY THE GLASS

BUBBLES

Castello del Poggio, **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

Maysara, **Pinot Gris**, McMinnville, OR 2024 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

♀ Owen Roe, “Dubrul Vineyard”, **Chardonnay**, Yakima Valley, WA 2020 19/95

ROSE

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

RED

♀ Argyle, **Pinot Noir**, Willamette Valley, OR 19/95

J. Lohr “Pure Paso”, **Red Blend**, Paso Robles, CA 2021 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