

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

**Burrata\* 23**  
prosciutto, pear, arugula, pistachio, sourdough toast

**Warm Pita Bread 6**  
olive oil, za'atar

**Grilled Macrina Bakery Bread 6**  
whipped honey butter, smoked sea salt

LAND AND SEA

**King Salmon Panzanella\* 44**  
roasted grapes, pickled serranos, olive oil croutons, greens, smoked eggplant hummus

**Steamed Local Manila Clams 32**  
white wine, cream, corn, fingerling potatoes, bacon

**Anderson Ranch Lamb Chops\* 46**  
roasted potatoes, asparagus, labneh, mint relish

**Roasted Chicken 36**  
couscous, sultanas, confit garlic, olives, and lemon.  
Calabrian honey, herb salad

**Steak Frites\* 52**  
6 oz tenderloin, shallot butter, smoked sea salt, aioli

**Rainier Beer Battered Fish and Chips\* 28**  
cod, caper-dill tartar sauce, lemon, coleslaw

**Painted Hills 1/2 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, apples, dates, Oregon blue cheese,  
pickled shallots, toasted hazelnuts, honey vinaigrette

FLATBREADS

**Foraged Mushrooms 19**  
goat cheese, pickled shallot, arugula, hazelnut

**Tomato and Eggplant 18**  
feta cheese, calabrian chili, mint

PASTA AND RICE

**Beef Short Rib Sugo 29**  
rigatoni, tomato, fennel soffrito, parmesan

**Carrot Risotto 27**  
roasted baby carrots, pickled fresnos, feta cheese, fried  
carrot tops

**Spring Vegetable Pasta 26**  
asparagus, confit garlic, artichoke, peas, chili flake,  
parmesan

**Falafel Mezze Bowl 19**  
wild rice, black lentils, olives, dates, cucumbers, house pickles,  
herb salad, tahini



SIDE PLATES

**Smashed Fingerlings\* 13**  
harissa aioli

**Asparagus\* 19**  
snap peas, cucumbers, radish, curry aioli

**Marin Fries\* 10**  
crispy fried WA potatoes, sheeps 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

**Japanese Lager**, pFriem Family Brewers, Hood River, OR (4.9%) 8

**German Style Pilsner**, Stoup Brewing Co., Seattle, WA (5.2%) 9

**Panther Lake Porter**, Silver City Brewery, Bremerton, WA (6.0%) 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 (4.5%) 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

♀ Pacific Rim "Solstice Vineyard", **Riesling**, Yakima Valley, WA 2016 16/80

Owen Roe, "Dubrul Vineyard", **Chardonnay**, Yakima Valley, WA 2020 19/95

♀ Truth Be Told, **Sauvignon Blanc / Semillon**, Columbia Valley, WA 2023 16/80

ROSE

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

RED

♀ Straight Shooter, **Pinot Noir**, Willamette Valley, OR 2023 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