

crafted**10.09.20**

- oysters on the half shell* 13.
HALF DOZEN, SOY-CURED SALMON ROE, TAMARI. GF
- sesame seared ahi tuna* 19.
GINGER SOY, YUZU WASABI, SOY-CURED SALMON ROE,
PICKLED GINGER, PICKLED DAIKON, GF, DF
- chipotle chickpeas 14.
PICKLED RED ONIONS, PECORINO ROMANO, HOUSE
LAVASH, LIME WEDGE, OREGANO-CILANTRO YOGURT,
ZA'ATAR
- brick oven roasted carrots 15.
WALNUT MUHAMMARA, GOLDEN RAISIN AGRODOLCE,
LEMON, GF
- spicy cucumber salad 13.
PEANUTS, JAPANESE DRIED CHILI, GOCHUGANG VIN
- roasted butternut squash 14.
LOCALLY FORAGED CHANTERELLE MUSHROOMS, SHALLOT,
MANCHEGO CHEESE, BLACK GARLIC VIN
- roasted parsnip 15.
CARROT GOCHUJANG VIN, GOMASHIO, HONEYCRISP APPLES,
PICKLED GINGER
- roasted delicata squash 14.
J&M MUSHROOMS, SWEET ONIONS, GF PANGRATTATO,
BLACK GARLIC ROMESCO, GF, VEGAN
- wood-fired smashed potatoes 16.
ANCHOVY AIOLI, HOUSEMADE CHILI CRISP,
PORK SUNG, PARMESAN. GF. DFO
- housemade campanelle 24.
BUTTERNUT SQUASH PUREE, SAGE RICOTTA,
PANGRATTATO, LEMON-ROASTED ALMONDS
- sweet potato culurgiones 25.
SWEET SOY-BRAISED PORK BELLY, CARMELIZED
ONION SOUBISE
- wood-fired salmon bake 20.
YAKAMA NATION WILD KING SALMON, JASMINE
RICE, KEWPIE MAYO, SRIRACHA, UNAGI SAUCE,
GREEN ONION, GF
- fried sturgeon 27.
YAKAMA NATION FISHERIES STURGEON, FRIED BASIL,
MINT, CAULIFLOWER, TAHINI MISO
- alaskan weathervane scallops* 28.
ROASTED BEETS, BEET PUREE, RAISIN & RED WINE
AGRODOLCE
- masala-braised lamb shank 29.
BUTTERNUT SQUASH, MINT CHIMICHURRI, NAAN BREAD,
GFO
- grilled pork chop* 28.
DIJON ONION SOUBISE, POTATO STRAWS, PICKLED
PEPPERS
- snake river farm flat iron* 29.
GOCHUGANG, KIMCHI, D'ANJOU PEARS, KOREAN
BBQ, GF

our chef's menu**65/person.**

MULTI-COURSE MENU FOR YOUR WHOLE TABLE TO SHARE*, CHOSEN BY
OUR CHEF DAILY. A FUN WAY TO TASTE THROUGH OUR MENU
WITHOUT HAVING TO CHOOSE!

*PARTICIPATION BY THE ENTIRE TABLE IS REQUIRED

*RAW FOODS ARE DELICIOUS BUT MAY BE HARMFUL TO YOUR HEALTH.

crafted cocktails

fig manhattan	14.
HOUSE-INFUSED FIG BOURBON, HOUSE BITTERS, ORANGE PEEL	
earl greyhound	11.
HOUSE-INFUSED EARL GREY VODKA, GRAPEFRUIT JUICE, LEMON	
crafted gibson	13.
GIN, DOLIN DRY VERMOUTH, COCCHI AMERICANO, HOUSE CELERY BITTERS, HOUSE BRINED ONION	
cat's pajamas	14.
MONKEY SHOULDER SCOTCH, LEMON, GARAM MASALA SYRUP, EGG WHITE, FLAMED BITTERS	
air mail	12.
CRUZAN DARK RUM, LIME, HONEY, PROSECCO	
soggy dollar	12.
AGED RUM, FRESH PINEAPPLE & ORANGE JUICES, SHAKEN WITH COCONUT CREAM, TOPPED WITH NUTMEG	

wines by the glass

adami PROSECCO	9.
treveri cellars BLANC DE NOIRS	11.
treveri cellars ROSÉ SEC	10.
upsidedown wines 'Rescue' ROSÉ	11.
domaine beauregard MUSCADET	9.
stelina de note PINOT GRIGIO	9.
lobo hills SAUVIGNON BLANC	12.
gilbert cellars UNOAKED CHARDONNAY	10.
freehand cellars OAKED CHARDONNAY	12.
cloudline PINOT NOIR	12.
dv catena MALBEC BLEND	12.
the collaboration red SYRAH BLEND	13.
reinger CABERNET SAUVIGNON	14.
jb neufeld CABERNET SAUVIGNON	16.
crafted RED WINE	15.

draft beer

single hill 'CERVEZA' BLONDE	5.
dru bru KOLSCH	5.
cowiche creek FICKLE BLONDE	6.
varietal 'PICKING WINDOW' FRESH HOP IPA	7.
balebreaker 'CROCOLIDE TEARS' HAZY IPA	6.
balebreaker 'TOP CUTTER' IPA	5.

canned beer

single hill 'ROCKET PUNCH' SOUR 16 oz	5.
two towns 'BRIGHT' CIDER 16 oz	5.
montucky cold snack LAGER 12 oz	4.

non-alcoholic

housemade ginger beer 12 oz	5.
housemade grapefruit soda 12 oz	5.
san pelligrino sparkling water 250 ml	3.