

crafted**12.27.20**

- oysters on the half shell* 13.
HALF DOZEN, CAPER SALSA VERDE, GF
- hamachi crudo* 16.
POMEGRANITE, ORANGE, JALAPENO, NUOC CHAM, GF
- prawn toast 10.
BUHRMASTER BRIOCHE, SHRIMP MOUSSE, KEWPIE MAYO,
PICKLED SHALLOTS
- roasted bok choy 15.
RAISIN-CILANTRO CHUTNEY, PEANUTS, TAMARI, DF, GF
- beets & farro 14.
INDIAN-SPICED BEETS, ZA'ATAR GOAT CHEESE, CURRIED
LENTIL FARRO, PISTACHIO DUKKAH
- heirloom cauliflower 15.
LABNEH, HONEY, RED ZA'ATAR, GF
- roasted carrots & parsnips 14.
MISO PARSNIP PUREE, MAPLE, SALTED WALNUTS. GF
- fried brussel sprouts 14.
PEPPER BACON JAM, LIME, CHICHARRON, GF, DF
- crispy rice salad 16.
MARINATED PORK SAUSAGE, MINT, BASIL, PEANUTS,
CILANTRO, DF
- housemade tagliatelle 24.
ROASTED MUSHROOMS, ONIONS, HOUSE BACON LARDONS,
VOLUTE, CHICKEN DRIPPINGS
- braised beef bucatini 27.
HOUSEMADE NOODLES, BUTTERNUT SQUASH,
ROASTED RED ONION, HERBED GOAT CHEESE
- steelhead a la plancha* 28.
GRILLED BOK CHOY, CONFIT CHERRY TOMATOES, PICKLED
SHALLOTS, ROASTED GARLIC AIOLI. GF, DF
- chinese sticky ribs 28.
SZECHUAN SOY GLAZE, HOUSE PICKLES, GREEN
ONION, SESAME SEEDS, DF
- steak frites* 29.
SNAKE RIVER FARMS HANGER STEAK, CARAMELIZED ONION
CREAM, FRIED POTATOES, GARLIC
- braised lamb shank 29.
BUTTERNUT SQUASH PUREE, HARISSA, PICKLED GRANNY
SMITH APPLES. 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

wine pairing 35/person.

IT IS TOUGH TO CHOOSE JUST ONE GLASS OR BOTTLE OF WINE TO GO
WITH A MULTI-COURSE MEAL! LET US PAIR WINES ALONG THE WAY
(USUALLY 3-4 THREE-OUNCE POURS TO GO WITH EVERY OTHER
COURSE, DEPENDING ON THE MEAL).

*RAW OR UNDERCOOKED FOODS, ALTHOUGH DELICIOUS MAY BE HARMFUL TO YOUR
HEALTH. PLEASE NO SUBSTITUTIONS, UNLESS IT'S A LIFE-THREATENING ALLERGY.

crafted cocktails

the influencer	14.
COGNAC, RYE, APPLE CIDER REDUCTION, WALNUT BITTERS, SERVED ON A BIG ROCK WITH A COSMIC CRISP APPLE SLICE	
rooibos toddy	12.
WARM UP WITH THIS HOT COCKTAIL! CHAI TEA, BOURBON, AVERNA, AND CREAM	
the pollinator	13.
SAGE-INFUSED-GIN, LEMON JUICE, YELLOW CHARTREUSE, HONEY, SERVED UP. IT'S THE BEE'S KNEES.	
fernet about it	13.
RYE, FERNET BRANCA, CARDAMOM SYRUP, AND REDUCED ORANGE JUICE!?!? FUHGEDDABOUTIT!	
earl greyhound	11.
HOUSE-INFUSED EARL GREY VODKA, GRAPEFRUIT JUICE, LEMON	
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.
loimer lois GRUNER VELTLINER	10.
fortuity cellars SAUVIGNON BLANC	12.
gilbert cellars UNOAKED CHARDONNAY	10.
freehand cellars OAKED CHARDONNAY	12.
cloudline PINOT NOIR	12.
the orcas project TEMPRANILLO	11.
the collaboration red SYRAH BLEND	13.
matthews estate CABERNET SAUVIGNON	14.
j b neufeld CABERNET SAUVIGNON	16.
crafted RED WINE	15.

draft beer

pfriem PILSNER	5.
wandering hop NE HAZY IPA	6.
cowiche creek FARMERS WAY IPA	6.
single hill 'CERVEZA' BLONDE	7.
balebreaker 'TOP CUTTER' IPA	5.
varietal 'WINDMILLS AT TWILIGHT' STOUT	7.

canned beer

tieton 'WILD WA APPLE' CIDER 12 oz	6.
single hill 'OSA MINOR' STOUT 16 oz	5.
montucky cold snack LAGER 16 oz	4.

non-alcoholic

housemade ginger beer 12 oz	5.
housemade grapefruit soda 12 oz	5.
san pellegrino sparkling water 500 ml	4.