



half dozen oysters* 13.
ON THE HALF SHELL FRESNO HOT SAUCE, PICKLED KUMQUAT, GF, DF

wood-fired brie 11.
HOUSE LAVASH, CARAMELIZED ONION CHUTNEY,
TOASTED MACADAMIAN NUTS, SMOKED HONEY

beef tataki * 15.
SNAKE RIVER FARMS, COSMIC CRISP APPLE, ENGLISH CUCUMBER,
MEYER LEMON PONZU, THAI BASIL, SERRANO, DF, GF.

poached prawns * 13.
PICKLED CHINESE CELERY, CARAMELIZED ONION SOUBISE,
CHILI JAM, PAPRIKA OIL, CRISPY SHALLOT, GF, DF

yakima asparagus 14.
SOUS VIDE MCILRATH FARM ASPARAGUS, FRIED GARLIC, MISO AQUAFABA, TAHINI VERDE, GF, V.

wood-fired yakima asparagus 14.
MCILRATH FARM ASPARAGUS, BALSAMIC REDUCTION, GORGONZOLA, BACON LARDON, SMOKED APPLE
MUSTARD. GF.

compressed jicama 12.
MINT VINAIGRETTE, GOCHUGARU, KUMQUAT, BREAKFAST RADISH, GF, DF.

smoked sweet potatoes 15.
CRÉME FRAÎCHE, HOT HONEY, TOASTED PECANS. GF

pan-seared napa cabbage 14.
WHITE MISO PUREE, TOASTED NORI, SESAME SEEDS, GARLIC CHIVES, GF. VEGAN

roasted baby carrots 13.
PINE NUT, ROASTED RED ONION, FENNEL PUREE, BALSAMIC, GF.

wood-fired broccolini 13.
SMOKED GRIBICHE, MAMA LIL'S PEPPERS, FRIED LEEKS. GF. DF

beet chitarra pasta 24.
HOUSEMADE NOODLES, BACON LARDONS, BRUSSEL SPROUTS, CHIMICHURRI, DFO

pimentón bucatini pasta 23.
HOUSEMADE NOODLES, ALMOND ROMESCO, FRIED LEEKS, PINE NUTS, PECORINO, GREEN ONION OIL

fried lingcod 25.
GINGER SOY, SHISHITO PEPPERS, PORK FLOSS, BASIL, DF

alaskan weathervane scallops* 27.
CHILI CRISP, GRILLED GARLIC CHIVE, GUAJILLO PEPPER POWDER, LIME, SESAME, GF, DF

pan-fried snapper 25.
THAI HERB SALAD, NAM CHAM, FRESNO CHILI, FRIED GARLIC, FRIED ONION, DF.

wood-fired short rib 26.
YUKON MASHED POTATOES, PICKLED MUSTARD SEEDS, GREEN PEPPERCORN, GF

braised lamb birria 27.
FRIED MASA PUFFS, RADISH, CILANTRO, LIME, RED ONIONS, OREGANO VINAIGRETTE. GF, DF

grilled picanha steak* 28.
SNAKE RIVER FARM, AVOCADO CHIMICHURRI, YAKIMA ASPARAGUS, PINE NUTS, LEEKS, GF, DF.

Our Chef's Menu 65/person.

'Hands-free' 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, 8 persons maximum, *please allow 2 hours to enjoy.*

Wine Pairing 35/person.

(NOT REQUIRED FOR THE WHOLE TABLE)

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).

crafted cocktails

fig manhattan 14.
HOUSE-INFUSED FIG BOURBON, HOUSE BITTERS, SERVED UP WITH A ORANGE PEEL.

corpse reviver #2 14.
GIN, ORANGE LIQUEUR, COCCHI AMERICANO, LEMON, ABSINTHE RINSE, SERVED UP. AN OLDIE BUT GOODIE.

jurassic fizz d 12.
STRAWBERRY-INFUSED CACHAÇA, BASIL, BLACK PEPPER, BALSMAIC, EGG WHITE, SODA.

mollie's manhattan 14.
THE GOOD STUFF, SERVED ON THE ROCKS.
BULLEIT BOURBON + ANTICA SWEET VERMOUTH + A CHERRY.

resting batch face 12.
COGNAC, ORANGE CURAÇO, LEMON, PISTACHIO CARDAMOM SYRUP, GREEN CHARTREUSE. SERVED ON A ROCK. LOOKS GROUCHY, BUT IT'S JUST HIS FACE.

passively tequila 13.
BLANCO TEQUILA, PINEAPPLE, LIME, CINNAMON. SERVED ON A ROCK.

aggressively tequila 12.
REPOSADO TEQUILA, DRAMBUIE, MEZCAL, PRETTY VERMOUTH, ANGOSTURRA BITTERS, ORANGE PEEL, SERVED UP.

bangkok mule 12.
HOUSEMADE INFUSED KAFFIR LIME VODKA, LIME JUICE, AND HOUSEMADE GINGER BEER. SPICY, LIME-Y, GOOD.

wines by the glass

B U B B L E S

Adami Presecco ITALY \$9
Treveri Cellars Brut Blanc de Noirs YAKIMA \$11
Treveri Cellars Rosé Sec YAKIMA \$10

W H I T E W I N E

loimer lois GRUNER VELTLINER AUSTRIA \$10
Allan Scott SAUVIGNON BLANC NEW ZEALAND \$11
Gilbert Cellars VIN DE LA VALEE YAKIMA \$14
Gilbert Cellars UNOAKED CHARDONNAY YAKIMA \$10
Freehand Cellars CHARDONNAY YAKIMA \$12

R O S É

Long Shadows 'Julia's Dazzle' ROSÉ COLUMBIA GORGE \$13
Whoa Nelly ROSÉ WILLAMETTE VALLEY \$9
Gilbert Cellars ROSÉ YAKIMA \$12
Upsidedown Wines ROSÉ YAKIMA \$10

R E D W I N E

Cloudline PINOT NOIR WILLAMETTE VALLEY \$12
The Collaboration Red SYRAH BLEND RED MOUNTAIN \$13
Fortuity Cellars 50/50 BLEND YAKIMA \$12
Matthews Estate CABERNET SAUVIGNON COLUMBIA VALLEY \$14
JB Neufeld CABERNET SAUVIGNON YAKIMA VALLEY \$16
CRAFTED Red Wine YAKIMA \$15

draught beer

single hill 'ADAMS' PILSNER 7.
ten pin 'GROOVE' PINEAPPLE WHEAT 6.
wandering hop "RAIN RAIN GO AWAY" IPA 7.
cowiche creek "TYNAMITE" HAZY IPA 7.
bale breaker MASHTUN KUTCHER IPA 6.
bale breaker "TOP CUTTER" IPA 5.

canned beer

montucky cold snack lager - MONTANA 4.
tieoton 'wild wa apple' cider -YAKIMA 6.

make it a shift drink 5.
ADD A SHOT OF WELL WHISKEY TO YOYUR CAN

