

7.10.23

6TH ANNIVERSARY WEEKEND!

ORDER AS A TABLE, PLATES INTENDED TO BE SHARED

BREAD	viera's bakery bolillo roll, housemade butter	5.
OYSTERS*	half dozen on the half shell, champagne granita <small>GF, DF</small>	20.
TOAST	dagdagan farm English peas, fava beans, ricotta, chili crisp, local duck egg, mint	20.
TATAKI*	snake river farms bavette, cherry relish, red wine reduction, spiced almonds <small>GF, DF</small>	15.
CRUDO*	hamachi, pickled rainier cherries, serrano peppers, pickled shallots, fried onion, mint oil, oleum sacrum <small>GFO, DF</small>	17.
BEEF RIBS	smoked galloway cattle co. beef ribs, bao buns, nam cham	28.
CARROTS	braised rainbow carrots, garlic hummus, pine nuts, carrot top chermoula <small>GF, DF</small>	15.
ZUCCHINI	bautista farms zucchini, feta, walnut fennel dukkah, sun-dried tomato muhammara <small>GF</small>	18.
BOK CHOY	kimchi focaccia, gochujang aioli, togarashi, sweet soy	16.
MUSHROOMS	marinated J&M mushrooms, soil to sky spinach, chinese five spice, tamari <small>GF, DF</small>	17.
PASTA	housemade casarecce pasta, tomato harissa, spring onion, local squash and zucchini, whipped lemon black pepper ricotta	25.
SCALLOPS*	creamy polenta, garlic scape pesto, sunflower dukkah, chorizo <small>GF</small>	34.
FRIED STURGEON	kimchi-marinated yakama nation sturgeon, cherry korean bbq, pickled turnips, peaches, basil	32.
OCTOPUS	grilled spanish octopus, tzatziki, fried garbanzo beans, calabrian chili vin. <small>DF</small>	32.
BAVETTE STEAK*	snake river farms steak, gochugaru, fried garlic, tahini, green beans <small>GF, DF</small>	38.

CHEF'S MENU

7-COURSE SHARABLE MENU FOR YOUR WHOLE TABLE TO ENJOY 85 ea.

Full table participation required, 2-person minimum (\$100 for solo diners)

Add Wine Pairing 40. (NOT REQUIRED FOR WHOLE TABLE)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. AUTOMATIC GRATUITY MAY BE ADDED FOR LARGE PARTIES OR UNSIGNED CHECKS.

COCKTAILS 14.

AGGRESSIVELY TEQUILA

Reposado Tequila, Drambuie, Mezcal, Pretty Vermouth, Angostura Bitters, Orange Peel, Served up.

PECAN OLD FASHIONED

House-Infused Pecan Bourbon, Apricot Brandy, Bitters, Orange Peel. Stirred and served on a rock.

PASSION AT PICCHU

Pisco, Habanero, Passionfruit, Ciantro, Banana Liqueur, Lime.

ROOFTOP KITTENS

Brandy, Cognac, House Raspberry Cordial, Citrus, Cumin

"CUKE AND RALLY"

Vodka, St. Germain, Cucumber Basil Lemon, Celery Bitters. Served on the rocks and is chuggable.

JURASSIC FIZZ

Yakima Berry Co, Strawberry-Infused Cachaça, Coriander, Mint, Black Pepper, Balsamic, Egg White, Soda.

SHRUB IS A GUY WHO THINKS HES FLY

"And is also known as a busta'." This drink is fly though -- House Rhubarb Shrub, Citrus-Infused Gin, House Grapefruit Soda.

BOOZY HORCHATA

Tequila, Dark Rum, House Kahlua, House Horchata

HOUSE MICHELADA with Modelo Especial

BUBBLES by the glass (OR CHAMBONG)

ADAMI Prosecco Italy	10.
TIRRIDDIS Blanc de Blanc Columbia Valley	11.
TREVERI Rosé Columbia Valley	12.

WHITE WINES by the glass

ANJOS DE PORTUGAL Vinho Verde Portugal	8.
SYNCLINE Picpoul Columbia Gorge	12.
FORTUITY Viognier Yakima Valley	13.
AIRFIELD ESTATES Sauv. Blanc Yakima Valley	11.
GILBERT Unoaked Chardonnay Columbia Valley	14.

ROSÉ by the glass

GILBERT CELLARS Rosé Horse Heaven Hills	13.
OWEN ROE Rosé Columbia Valley	13.

RED WINES by the glass

BENTON-LANE Pinot Noir Willamette Valley	14.
SONDER Field Blend Columbia Valley	13.
CULTURA 'CHRONOS' Bordeaux Blend Yak Valley	17.
NOVELTY HILL Cabernet Sauvignon Columbia Valley	15.
JB NEUFELD Cabernet Sauvignon Yakima Valley	17.

WINE PAIRING

CHEF'S MENU WINE PAIRING	40.
4 wines, 4 ounces, paired along with your chef's menu.	

DRAFT BEER 7.

SINGLE HILL 'Adams' PILSNER	
COWICHE 'Fickle' BLONDE	
BALE BREAKER 'Day Break PALE ALE	
VALLEY 'Juice Got Loose' HAZY IPA	
VARIETAL "Twine Climber" IPA	

CANNED BEER

MONTUCKY COLD SNACK Lager	4.
MODELO Especial	5.
ICICLE 'Crosscut' Pilsner	5.
WANDERING HOP '369 Damn She Fine' Hazy	8.
TEN PIN 'Angle' Amber Ale	5.
TIETON 'Wild Apple' Cider	5.

MAKE IT A SHIFT DRINK 5.

Add a shot of well whiskey with your beer.

ALCOHOL-FREE

HOUSEMADE GRAPEFRUIT SODA -DRAFT	5.
FIZZCRAFT GINGER BEER	5.
TOPO CHICO SPARKLING WATER 12oz	4.
HOUSEMADE HORCHATA	6
SPRING CREEK LAVENDER LEMONADE	6.
COCA COLA PRODUCTS	3.
CASAMARA 'SERA' AMARO CLUB SODA	6.