

ORDER AS A TABLE, PLATES INTENDED TO BE SHARED

BREAD	bolillo roll, seasonal butter	5.
OYSTERS*	half dozen, mignonette, horseradish, cocktail, lemon GF, DF	24.
CHEESE PLATE	idiazabal sheep's milk cheese, quince paste, marcona almonds, castelvetrano olives, house lavash	15.
AHI TARTARE*	nam cham, daikon, cilantro, peanuts, lime, toasted rice, sesame, egg yolk, shrimp rice cracker GF, DF	20.
STEAK TARTARE*	gruyere grilled cheese, shallot, chive, lemon oil, dijon, cornichona	18.
CAULIFLOWER	almond romesco, eggplant relish GF, DF	18.
PARSNIPS	mole, matcha seca, peanuts, pepitas, queso fresco GF	17.
BOK CHOY	chinese-braised pork belly, green onion, shallot DF	18.
CARROTS	sweet potato carrot purée, whipped goat cheese thyme pangrattato, coriander honey GFO	18.
CRISPY RICE	iberico pork sausage, nam jaew, mint, basil, peanuts, cilantro, shallots GF, DF	25.
PASTA	tagliatelle, sundried tomato pesto, marinated burrata, mortadella, spinach, cashew	36.
STURGEON	fried yakama nation sturgeon, gribiche, potato rösti DF	40.
PORK CHOP*	smoked double bone-in pork chop, j&m oyster mushroom, pepita slaw, shallot meyer lemon mustard GF	50.
STEAK*	rotational cut galloway cattle co. steak, cuban chickpea stew, za'atar honey yogurt	47.
ZABUTON STEAK*	14oz snake river farms steak, dungeness crab raviolo, ricotta, egg yolk, pork jowl	65.

CHEF'S MENU	seven sharable courses, entire table participation required	95pp.
	with a maximum of two hours SOLO DINER	105. WINE PAIRING
		45.

DUE TO OUR SHARABLE MENU, ONE CHECK (OR EVENLY SPLIT CHECKS) IS REQUIRED. 20% GRATUITY ADDED TO ALL PARTIES 8 OR MORE.

*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.

PECAN OLD FASHIONED

Pecan Bourbon, Apricot, Bitters, Orange Peel. Served on a rock.

WAKE-UP CALL

Gin, Campari, Cold Brew Infused-Sweet Vermouth. What else do you really need?

THE ROQUETTE

Gin, Arugula, Fennel, Pear, Strega

EH, WHAT'S UP, DOC?

Tequila, Aperol, Carrot Apple Juice, Lime, Thyme.

CARRIBEAN 'SNOW DAY'

Goslings Black Rum, House Allspice Dram, Vanilla Bean Syrup, Egg White, Ginger Beer, Lime.

If a restaurant in the Islands closes for a staff boat trip, they call it a 'Snow Day'.

ABSINTHE MINDED

Pisco, Apricot, Lime, Falernum, Absinthe, Served Up.

TE ENAMORE

Whiskey, Mezcal, Amaro, Lime, Tamarind Syrup, Bitters. A citrusy smooth sipper served on a big rock. A couple of these and you may fall in love.

BOOZY HORCHATA

Tequila, Dark Rum, Kahlua, House Horchata

MOCKTAILS

GOODBYE, EARL N/A 8.

Earl Grey, Grapefruit, Lemon

BEACH, PLEASE N/A 10.

Lime, Pineapple, Cinnamon

DRAFT BEER 7.

SINGLE HILL 'Adams' PILSNER

COWICHE 'Fickle' Blonde

BALE BREAKER 'Day Break' PALE ALE

VALLEY BREWING CO. 'Juice Got Loose' HAZY

VARIETAL 'Twine Climber' IPA

CANS

MONTUCKY Lager 4.

BALE BREAKER Dormancy Stout 7.

TEN PIN 'Angle' Amber Ale 5.

TIETON Peach Bourbon Cider 6.

YONDER Dry Hard Cider 8.

ATHLETIC BREWING CO. N/A IPA N/A 6.

VARIETAL 'HOWL' SPARKLING HOP WATER N/A 5.

MAKE IT A SHIFT DRINK 5.

Add a shot of well whiskey with your beer.

SODA, ETC.

HOUSE HORCHATA 6.

HOUSEMADE GRAPEFRUIT SODA –DRAFT 5.

SPRING CREEK LAVENDER LEMONADE 6.

FEVER-TREE GINGER BEER 6.

TOPO CHICO SPARKLING WATER 12oz 4.

COCA COLA PRODUCTS 3.

BUBBLES by the glass (OR CHAMBONG)

ADAMI Prosecco Italy 10.

TIRRIDDIS Blanc de Blanc Columbia Valley 11.

TIRRIDDIS Rosé Columbia Valley 12.

LAURENT-PERRIER Champagne (375mL) France 36.

WHITE WINES by the glass

FAMILLE LIEUBEAU Muscadet France 12.

SAGE RAT Ratto Blanco (White Blend) 13.

MATTHEWS Sauvignon Blanc Columbia Valley 13.

FORTUITY Béton (Rhône White Blend) Yakima Valley 12.

ELIZABETH Chardonnay Walla Walla 14.

ROSÉ by the glass

GILBERT CELLARS Rosé Columbia Valley 14.

RED WINES by the glass

WESTMOUNT Pinot Noir Willamette Valley 14.

SAGE RAT Barbera Yakima Valley 13.

FREEHAND CELLARS Cabernet Franc Yakima Valley 15.

JB NEUFELD Cabernet Sauvignon Yakima Valley 17.

NARRATIF Red Wine Yakima Valley 15.

WINE PAIRING

CHEF'S MENU WINE PAIRING 45.

4 wines, 4 ounces, paired along with your chef's menu.

