

ORDER AS A TABLE, PLATES INTENDED TO BE SHARED

BREAD	bolillo roll, rotating oil	5.
OYSTERS*	half dozen, strawberry mint lime granita, jalapeño GF,DF	25.
HAMACHI CRUDO*	green curry aguachile, sweet peppers, red onion GF, DF	16.
ELK TARTARE	whole grain mustard, cornichon, caper, egg yolk, lavash DF, GFO	18.
BAKED CHEESE	truffle tremor goat cheese, house jam, phyllo, pistachio, hot honey, lavash	17.
ROOT VEGETABLE	shaved root vegetables, castelvetrano olives, marcona almonds, mint, herb vin, cabot clothbound cheddar, beet fluid gel GF, DFO	16.
RADICCHIO SALAD	caramelized onion vin, dill dressing, blue cheese, bacon, radish, roasted walnuts, roasted red onion GF	17.
ASPARAGUS	mcilrath asparagus, herb dressing, charred spring onion, gf black garlic pangrattato, mint, basil, lemon GF	18.
BEETS	citrus herb dressing, lemon pepper mascarpone, chioggia beets fried shallot, GF	16.
BROCCOLINI	bagna càuda, sourdough aleppo pangrattato, pickled red onion	16.
PASTA	prawns, sundried tomato chipotle cream, chili crisp, shrimp cracker, green onion	40.
STURGEON*	fried yakama nation sturgeon, creole relish, pickled peppers, fried garlic	42.
HALIBUT	spicy mayo, pangrattato, artichoke caulilini relish, citrus, parm	44.
LECHON	crispy pork belly, bok choy, ginger soy, fried onion, green onion	35.
BONE-IN PORK CHOP*	double bone-in pork chop, grilled cabbage, romesco, burnt carrot butter, pickled mustard seeds, parmesan crisp GFO	47.
STEAK*	achiote-marinated steak, green garlic pesto, potatoes, za'atar mushrooms, pepitas, fried garlic oil GF	50.
CHEF'S MENU	seven sharable courses, entire table participation required with a maximum of two hours SOLO DINER 110. WINE PAIRING	100pp. 45.

3DUE TO OUR SHARABLE MENU, ONE CHECK (OR EVENLY SPLIT CHECKS) IS REQUIRED. 20% GRATUITY ADDED TO ALL PARTIES 6 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 16.

DOMO ARIGATO, MR. ROBOTO

Sesame-Washed Japanese Whiskey, Blanc Vermouth, Orange Curacao, Makrut Lime, Lemongrass, Gochugaru flakes

SCARED MONEY DON'T MAKE MONEY

Mezcal, Amaro Averna, Verjus, Apricot, Orange Bitters. Served on a rock with an orange peel. Can't succeed if you don't try new things...start with this cocktail!

EARL GREYHOUND

A fan favorite. House-Infused Earl Grey Vodka, Grapefruit Juice, Lemon.

DAD JOKE

Scotch, Green Chartreuse, Updog, Mint, and Lime

GARDEN PARTY

Gin, Salted Celery Shrub, Lime, Tarragon

TEQUILA, HONEY

Tequila, Amontillado Sherry, Lime, Honey, Ginger

BECKY WITH THE GOOD HAIR

Gin, Rose Water, Citrus, Saffron, Egg White. Let's have a toast to the good life. Boy Bye!

BOOZY HORCHATA

Tequila, Dark Rum, Kahlua, House Horchata

HOUSE MICHELADA with Modelo Especial 10.

MOCKTAILS

A NIGHT IN SHANGHAI N/A 10.

Chilled Mint Tea, Fennel, Chinese Long Pepper, Lemon

BEACH PLEASE N/A 10.

Lime, Pineapple, Cinnamon

ST. AGRESTIS PHONY NEGRONI N/A 14.

N/A version of the Italian cocktail known for its bold, balanced, and bitter-sweet flavor.

DRAFT BEER 7.

SINGLE HILL 'Adams' PILSNER

BALE BREAKER '5 Star Dive Bar' LIGHT BEER

COWICHE CREEK 'Fickle' BLONDE

VALLEY BREWING CO. Juice Got Loose Hazy

VARIETAL 'Twine Climber' IPA

CANS

MONTUCKY Lager 4.

TEN PIN 'Angle' Amber Ale 5.

TIETON Peach Bourbon Cider 6.

YONDER Semi-Dry Hard Cider 8.

MODELO Especial 5.

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

MAKE IT A SHIFT DRINK 5.

Add a shot of well whiskey with your beer.

SODA, ETC.

HOUSEMADE HORCHATA 6.

HOUSEMADE GRAPEFRUIT SODA –DRAFT 5.

SPARKLING 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

ARCA NOVA Vinho Verde Portugal 11.

FORTUITY Viognier Yakima Valley 12.

SAGE RAT Ratto Bianco (Riesling, Pinot Grigio, Orange Muscat) 13.

JB NEUFELD Sauvignon Blanc Columbia Valley 14.

GILBERT Unoaked Chardonnay Horse Heaven Hills 14.

ROSÉ by the glass

CRAFTED Rosé Columbia Valley 11.

RED WINES by the glass

WESTMOUNT Pinot Noir Willamette Valley 14.

NORTHSTAR Merlot Horse Heaven Hills 14.

SAGE RAT Barbera Yakima Valley 15.

SYNCLINE Subduction Red Columbia Valley 14.

CRAFTED Red Blend (Merlot, Cab Sauv, Cab Franc) Yakima Valley 14.

JB NEUFELD Cabernet Sauvignon Yakima Valley 18.

WINE PAIRING

CHEF'S MENU WINE PAIRING 45.

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