

6.20.26

ORDER AS A TABLE, PLATES INTENDED TO BE SHARED



BREAD	bolillo roll, rotating butter	5.
OYSTERS*	half dozen, preserved meyer lemon curd GF,DF	24.
OLIVES	warm marinated castelvetro olives, citrus, herbs GF, DF	9.
HAMACHI CRUDO*	tioga cherry gastrique, marinated shallots, cherry pedals GF, DF	16.
BEEF TATAKI*	nam jim jaew, tamarind, cilantro, puffed rice DF	18.
SQUASH BLOSSOMS	meyer lemon and basil ricotta, red curry, coconut cream (contains shellfish)	27.
CHERRY TOAST	sumac cherries, lemon whipped feta, garlic parmesan crumble, candied walnuts, sherry vin reduction	20.
SALAD	pleasant hill farm greens, herb caesar, house bacon, boquerones, parmigiano-reggiano, corn nut pangrattato	24.
PEAS	snap peas and snow peas, black pepper citrus goat cheese, chipotle vin, shallots, mint, basil, parsley, hazelnut dust GF, DFO	16.
SQUASH	bautista farms squash, sundried tomato pistou, parmesan foam, spiced-pistachio GF	17.
CAULIFLOWER	yellow curry, madras curry oil, marcona almonds, aleppo pepper, gremolata GF, DF, V	18.
MUSHROOM SISIG*	marinated porcini mushrooms, crispy rice, red onion, cilantro, ginger lemongrass, jalapeno, mayonesa GF, VO	30.
PASTA	braised house-raised pork shoulder, salsa verde, pecorino romano	40.
PORK BELLY	tioga cherry and caramelized onion chutney, turnip radish slaw, hawaiian jaew GF,DF	38.
BLACK COD*	basil herb crema, sesame roasted kale, mama lil peppers, fried shallots, sweet soy GFO	42.
SALMON*	feta tzatziki, pistachio dukkah, bautista farm snow pea salad, honey dijon vin, red onions GF	48.
BRAISED BEEF	bulgogi-braised galloway cattle co. beef, pear kimchi mashed potato, pickled daikon, sharp cheddar	58.
STEAK*	snake river farms picanha steak, charred beets & bautista farms squash, gremolata, toum, fried shallot oil GF, DF	55.

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CHEF'S MENU seven sharable courses, entire table participation required 105pp.  
with a maximum of two hours SOLO DINER 115. WINE PAIRING 50.

DUE 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 17.

### PASSIVELY TEQUILA

Tequila, Pineapple, Lime, Cinnamon. Think pool-side, vacay-mode, thirst-quencher.

### AGGRESSIVELY TEQUILA

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

### GOLDEN HOUR DAQUIRI

Rum, Lime, Brovo Falernum, Bonal. An evening take on a warm weather favorite.

### BOULEVARDIER (BUT, LIKE, SUMMER-Y)

Rye, Brovo Aperitivo, Brovo Sweet Vermouth & Pink Vermouth. Served on a rock with an orange twist.

### CROP TOP

Strawberry-Pineapple Pisco, Grapefruit, St. Germaine, Lemon, Mint.

### "CUKE AND RALLY"

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

### FLUFFY RHUBARB

Gin, Rhubarb Dolin Dry Vermouth, Lemon, Bay Leaf, Egg White. Served Up.

### BOOZY HORCHATA

Tequila, Dark Rum, Kahlua, House Horchata

HOUSE MICHELADA with Modelo Especial 10.

## MOCKTAILS

A NIGHT IN SHANGHAI N/A 12.

Chilled Mint Tea, Fennel, Chinese Long Pepper, Lemon

BEACH PLEASE N/A 12.

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 7.50

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 5.

TEN PIN 'Angle' Amber Ale 6.

TIETON Peach Bourbon Cider 7.

YONDER Semi-Dry Hard Cider 8.

MODELO Especial 5.

ATHLETIC BREWING CO. N/A IPA N/A 7.

MAKE IT A SHIFT DRINK 7.

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 5.

## 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

DAY WINES 'Isla' Vermentino Applegate Valley, OR 12.

J BELL CELLARS 'Le Blanc' Rhône Blend Yakima Valley 14.

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 / ORANGE WINE by the glass

CRAFTED Rosé Columbia Valley 11.

VEGAS ATLAS Orange Wine Spain 10.

## RED WINES by the glass

WESTMOUNT Pinot Noir Willamette Valley 14.

NORTHSTAR Merlot Horse Heaven Hills 14.

SAGE RAT Barbera Yakima Valley 15.

GILBERT Allobroges (Grenache, Syrah, Mourvedre) Yakima 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 50.

4 wines, 5 ounces, paired along with your chef's menu.

