

## starters

**HOUSEMADE SOURDOUGH** plugrá butter and sea salt · 6 *add herbed goat cheese spread* · 5

**WARM MEDJOL DATES** gorgonzola stuffing, crispy serrano ham, saba and crushed pine nuts · 9  
we paired it with | **San Lorenzo 'Di Gino'**:  
Rosso Piceno, Italy '13 · 10.00

**BAKED BRIE** apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers · 15  
we paired it with | **Domaine Pichot 'Le Peu de la Moriette'**:  
Vouvray, France '15 · 11.50

**GRILLED CAULIFLOWER** toasted almonds, golden raisins, greek yogurt, calabrian chiles, brown butter and cilantro · 13  
we paired it with | **Château Trébiac Blanc: Graves, France '15** · 10.00

**BURRATA AND STONE FRUIT** crushed marcona almonds, tarragon, ginger-black pepper vinaigrette and grilled bread · 18  
we paired it with | **Casal de Armán 'Eira Dos Mouros' Treixadura:**  
Ribeiro, Spain '15 · 10.50

**DUNGENESS CRAB CAKES** cabbage slaw, lemon vinaigrette and red pepper remoulade · 19  
we paired it with | **Avennia 'Oliane' Sauvignon Blanc:**  
Yakima Valley, Washington '16 · 15.00

**GRILLED ASPARAGUS** israeli-style hummus, crispy lamb sausage, pine nuts, olive oil and cilantro · 14  
we paired it with | **Lauren Ashton Sémillon:**  
Columbia Valley, Washington '15 · 12.50

**FLASH-SAUTÉED CALAMARI** san marzano tomatoes, capers, castelvetro olives, chickpeas, garlic, white wine, red chile flake, fresh herbs and grilled bread · 14  
we paired it with | **Château Haut Maurin Blanc:**  
Bordeaux, France '16 · 9.50

**SALMON TARTARE LETTUCE WRAPS** avocado, pickled red onions, wild capers, dill, rye crisps · 13  
we paired it with | **Casal de Armán 'Eira Dos Mouros' Treixadura:**  
Ribeiro, Spain '15 · 10.50

**CHICKEN LIVER MOUSSE** brown butter toasts, pickles and garnishes · 13  
we paired it with | **Domaine Pichot 'Le Peu de La Moriette':**  
Vouvray, France '15 · 11.50

## soups & salads

| **draper valley farms** grilled chicken · 7 |  
grilled flank steak · 8 | grilled prawns · 9

**SOUP** san marzano tomato *or* sherry-mushroom · 7

**QUINOA AND ARUGULA** mixed quinoa, peas, fava beans, pickled shallots, toasted almonds, parmigiano-reggiano and lemon vinaigrette · half 10/full 14

**PURPLE CHOPPED** romaine, bacon, avocado, hard-boiled egg, tomato, blue cheese, red onion and balsamic vinaigrette · half 10/full 14

**BING CHERRY AND BABY BEET** baby spinach, barrel-aged feta, pistachios and toasted coriander vinaigrette · half 11/full 15

**KALE CAESAR** lacinato kale, romaine, multigrain croutons, grana padano and caesar dressing · half 10/full 14

**CRANBERRY CHICKEN** pulled draper valley chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano and cranberry-dijon vinaigrette · half 12/full 16

## pizzas

**KING OYSTER MUSHROOM** caciocavallo cheese, garlic oil, arugula and chile-mushroom vinaigrette · 16

**GORGONZOLA FIG** fresh figs, gorgonzola, hazelnut crumble, caramelized onions and rosemary · 16

**LAMB SAUSAGE** sheep's cheese, castelvetro olives and oil-cured tomatoes · 16

**ARTICHOKE AND PESTO** marinated artichokes, calabrian chiles, roasted garlic, basil-cashew pesto and crispy breadcrumbs · 15

## sandwiches

| served with a choice of mixed green salad, small soup or hand-cut fries | substitute sweet potato fries · 2

**GRILLED FREE RANGE CHICKEN SANDWICH** bacon, brie, arugula, sweet pea-avocado purée · 15

**DUNGENESS CRAB ROLL** celery, shallot, iceberg lettuce and lemon-cayenne aioli on a toasted new england-style bun · 19

**MIXED GRAINS AND MUSHROOM VEGGIE BURGER** tillamook cheddar, arugula, tomato, pickled red onion and herb aioli · 15

**\*ANDERSON RANCH LAMB BURGER** marinated cucumber, olive tapenade pomodoraccio tomatoes and feta yogurt spread · 17

**\*CLASSIC CHEESEBURGER** tillamook cheddar, lettuce, tomato, and pickled brussels sprout remoulade · 16 | *add bacon* · 3

## cheese & meat

**ONE · 7 | THREE · 18 | FIVE · 25**  
marcona almonds | castelvetro olives · 3 each

**cheese** | add optional 3oz wine pairing

**\*OSSAU IRATY** raw sheep's milk  
we paired it with | **Bartholomew 'Konnowac Vineyard' Rosé:**  
Rattlesnake Hills, Washington '16 · 6.00

**DÉLICE D'ARGENTAL** pasteurized cow's milk and cream  
we paired it with | **Château La Croix du Duc Rouge:**  
Bordeaux, France '15 · 4.50

**FOURME D'AMBERT** pasteurized cow's milk  
we paired it with | **Château Raymond-Lafon:**  
Sauternes, France '06 · 5.50 (1.5oz)

**\*MEULE DE SAVOIE** raw cow's milk  
we paired it with | **Domaine Dupré 'Vignes de 1935':**  
Morgon, France '14 · 5.50

**BÛCHE DE CHÈVRE CENDRÉE** pasteurized goat's milk  
we paired it with | **Kerloo Cellars 'Blue Mountain Vineyard'**  
Grenache Blanc: Walla Walla Valley, Washington '16 · 6.50

## meat

**SALAME GENTILE | FINOCCHIONA | JAMÓN SERRANO**  
we paired it with | **Toro Albalá 'Fino Eléctrico:**  
Montilla-Moriles, Spain · 8.00

## pastas

| grilled draper valley chicken · 7 | grilled prawns · 9  
substitute gluten-free pasta · 3

**BASIL PESTO** spaghetti, teardrop tomatoes, pine nut breadcrumbs, lemon zest and parmigiano-reggiano · 19  
we paired it with | **Le Clos d'Augustin Rouge:**  
Bourgogne, France '14 · 11.50

**MAINE LOBSTER BAKED MAC AND CHEESE** cavatappi, maine lobster, creamy gruyère sauce and truffled breadcrumbs · 30  
we paired it with | **L'Ecole No. 41 Chardonnay:**  
Columbia Valley, Washington '15 · 13.00

**KING OYSTER MUSHROOM AND ZUCCHINI** pappardelle, calabrian chiles, scallions, sweet corn-anchovy butter, crispy pecorino breadcrumbs and fennel pollen · 21  
we paired it with | **San Lorenzo 'Di Gino':**  
Rosso Piceno, Italy '13 · 10.00

**VEAL AND PANCETTA BOLOGNESE** pappardelle, parmigiano-reggiano and marjoram · 25  
we paired it with | **Château Val Beylie 'Plaisir' Rouge:**  
Bordeaux, France '14 · 10.50

## mains

**\*PAN ROASTED ALASKAN HALIBUT · 36**

vadouvan curried carrot purée, verjus poached leeks, fava beans and pea shoot salad

we paired it with | **Château Trébiac Blanc: Graves, France '15** · 10.00

**PACIFIC SEAFOOD STEW · 25**

alaskan halibut, manila clams, penn cove mussels, bacon lardons, tomatoes, white wine, red chile flake, scallion pesto and sourdough toast  
we paired it with | **Buil & Giné 'Nosis' Verdejo: Rueda, Spain '14** · 9.50

**BRICK-GRILLED MARY'S CHICKEN BREAST · 25**

ancient grains, spanish chorizo, grilled corn, red bell pepper and tomato-citrus vinaigrette

we paired it with | **Tiberio: Cerasuolo d'Abruzzo, Italy '15** · 12.00

**\*GRILLED ST. HELENS FILET MIGNON · 40**

caramelized cauliflower purée, wilted willie's greens and red wine jus  
we paired it with | **Rojac Refošk: Istra, Slovenia '14** · 11.00

**MALBEC-BRAISED BONELESS BEEF SHORT RIB · 32**

crispy polenta, roasted carrots, chimichurri rojo and cocoa-chile jus  
we paired it with | **Château Fouquet: Saumur, France '15** · 11.00