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BAR &
GRILLE

GF: Gluten Free
DF: Dairy Free
V: Vegan
Veg: Vegetarian



MORNING BITES

DF
Veg

Energy Bowl

acai sorbet with granola, strawberry, cacao nibs, coconut chips, honey

Indigo Breakfast Sandwich

cheddar scrambled eggs, bacon, croissant bun, breakfast potatoes

DF
Veg

Avocado Toast

wheat bread, fried egg, arugula, pickled onions, pepitas

GF
Veg

Yogurt Parfait

greek yogurt topped with granola, fresh fruit

Veg

Snoqualmie Falls Oats

brown sugar, cinnamon, fresh fruit, candied pecans

BREAKFAST FAVORITES

Bagel & Smoked Salmon Lox

onion and chive cream cheese, wild arugula, pickled onions, fried onions

Cheesy Kurobuta Pork Hash Skillet

corn, bell peppers, spinach, cheddar cheese, potatoes, sour cream, a fried egg

Biscuits & Gravy

pork sausage gravy on a toasted split biscuit, herbed breakfast potatoes

Jetty Benny

split english muffin, poached eggs, hollandaise sauce, breakfast potatoes

choice of: kurobuta ham 19 | prosciutto 21 | smoked salmon 29 | crab 35

American Breakfast

two eggs your way, toast, breakfast potatoes choice of: kurobuta ham, chicken sausage, bacon

Build Your Own Omelet

choose three ingredients (\$1 each additional)

bell pepper, onion, tomato, spinach, corn, mushrooms, kurobuta ham, sausage, bacon, cheddar, served with breakfast potatoes

Veg

Sweet Cream Pancakes

stack of three pancakes, syrup, butter

add: strawberries or chocolate chips 3

LIGHT LUNCH

17

Indigo Caesar Salad

romaine hearts, cherry tomatoes, croutons, caesar dressing
add: chicken 5 | salmon 9 | shrimp 8 | steak 15

17

GF

Steak Wedge Salad

flat iron steak, cherry tomatoes, corn, pickled onions, blue cheese, ranch

15

GF

V

Farmer's Market Salad

rainbow carrot, watermelon radish, and red radish, apple shallot vinaigrette

Smoked Salmon Chowder

house smoked salmon, white wine, celery root

11

Shrimp Scampi

garlic, white wine cream sauce, fresh herbs, chili flakes, 1/2 grilled baguette
add: pasta 7

9

GF

DF

Shrimp Ceviche Tostada

avocado, pickled onions, roma tomatoes, cucumber, lime juice, fried corn tortilla

23

Mediterranean Flatbread

salami, garlic, artichoke, ricotta, arugula, kalamata olives, parmesan

21

LUNCH FAVORITES

Indigo Grilled Cheese

toasted sourdough with brie cheese, wild arugula, sundried tomato
add: prosciutto 4 | bacon 3

19

Pacific Cod Fish and Chips

DF

panko-crusted fresh fillets of alaskan cod, veggie coleslaw, fries, remoulade
add: additional piece of fish 6

Avocado BLT

bacon, lettuce, tomato, black garlic aioli, toasted sourdough, fries

16

Veg

Spaghetti Alfredo

creamy parmesan and butter sauce, lemon herb breadcrumbs

add: chicken 5 | salmon 9 | steak 15 | shrimp 8 | clams 9

18

Burgers

Cheeseburger

18

angus patty, tillamook cheddar, red onion, lettuce, tomato, house sauce, potato bun

Mushroom

21

angus patty, swiss, sauteed mushrooms, lettuce, garlic aioli, potato bun

Sunrise

22

angus patty, swiss, peppered bacon, egg, smoked paprika aioli, pretzel bun

Make it a double | 5 add: bacon 2 | egg 2 | avocado 2 | extra cheese 1

13

We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain.

A 2% service charge on the entirety of the bill is added to all checks and goes directly to our kitchen team members.

A 20% taxable service charge will be added to parties of 8 or more and goes directly to our service personnel. Please note there is a \$3 split plate fee. *

Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.

BRUNCH

SIDES

Eggs (2)

3

Bacon or Sausage

5

Kurobuta Ham

7

Toast/Biscuit

4

Breakfast Potatoes

5

Fresh Fruit

5

CAFFEINE

Starbucks Brewed Coffee

4

Specialty Coffees

5

Latte/Mocha/Chai

JUICE

Apple, Orange, Cranberry

Grapefruit, Pineapple

4 | 7

BRUNCH COCKTAILS

Bloody Mary

10

vodka, seasoned tomato juice, pickled veggies, salted rim

Irish Coffee

10

irish whiskey, coffee, whipped cream

Coffee Nudge

10

brandy, kahlua, creme de cacao, coffee, whipped cream

Mimosa

glass

10

flight

20

bottle

32



J E T T Y

BAR &
GRILLE

TO SHARE

GF
DF

Shrimp Ceviche Tostada 17
avocado, pickled onions, roma tomatoes,
cucumber, lime juice, fried corn tortilla

Mediterranean Flatbread 19
salami, garlic, artichoke, ricotta, arugula,
kalamata olives, parmesan

GF
DF

Crispy Pork Belly 15
deep fried crispy pork belly bites,
hot honey glaze

GF
Veg

Elote Dip 14
fire-roasted corn, peppers, cilantro, cotija,
lime aioli, house-made tortilla chips

Brussels Sprouts 15
pancetta, apple shallot vinaigrette

HEARTIER BEGINNINGS

Smoked Salmon Chowder 9 | 17
house smoked salmon, white wine,
celery root

Fresh Steamer Clams 27
garlic, guanciale, white wine cream sauce,
fresh herbs, 1/2 grilled baguette

add: pasta

Shrimp Scampi 19
garlic, white wine cream sauce, fresh herbs,
chili flakes with 1/2 grilled baguette

add: pasta 7

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MAINS

GF

Lobster Risotto 43
lobster tail, pumpkin, mascarpone, asiago cheese,
pepitas, fried sage

Surf and Turf 56
6 oz flat iron steak, lobster tail, garlic dill butter, fries

Double Bone-in Pork Chop 38
14 oz pork chop, mustard tarragon sauce, broccolini,
baked potato
load potato with bacon, sour cream, cheddar, green onions 3

Veg

Spaghetti Alfredo 23
creamy parmesan and butter sauce, lemon herb breadcrumbs
add: chicken 5 | salmon 9 | steak 15 | shrimp 8 | clams 9

DF
GF

Grilled Octopus 37
marinated white bean and baby potato succotash with
guanciale, black garlic aioli

GF

Grilled Wild Alaskan Salmon 43
sockeye filet, cherry tomatoes, quinoa, kalamata olives

DF

Pacific Cod Fish and Chips 22
panko-crusted fresh fillets of alaskan cod,
veggie coleslaw, fries, remoulade sauce
additional piece of fish 6

Burgers

Cheeseburger 18	Mushroom 21	Sunrise 22
angus patty, tillamook cheddar, house sauce, red onion, lettuce, tomato, potato bun	angus patty, swiss sauteed mushrooms, lettuce, garlic aioli, potato bun	angus patty, swiss, peppered bacon, egg, smoked paprika aioli, pretzel bun

Make it a double 5

add: bacon 2 | egg 2 | avocado 2 | extra cheese 1

DINNER

SOMETHING LIGHT

Indigo Caesar Salad 12 | 17
romaine hearts, cherry tomatoes, croutons,
shaved parmesan, caesar dressing

*add: chicken 5 shrimp 8
salmon 9 steak 15*

Steak Wedge Salad 29
flat iron steak, cherry tomatoes, corn,
pickled onions, blue cheese crumble, ranch

GF
V

Farmer's Market Salad 12 | 17
shaved rainbow carrot, watermelon radish,
and red radish, apple shallot vinaigrette

SWEET ENDINGS

Veg

Brownie S'mores Skillet 12
brownie, toasted marshmallow, butterscotch,
graham cracker crumble, vanilla ice cream
chocolate sauce

GF
V

Bourbon Chocolate Mousse 12
100% vegan chocolate mousse,
coffee caramel, candied hazelnuts

GF
Veg

Mexican Flan 8
chantilly whipped cream

Veg

Washington Apple Crisp 11
butter bourbon sautéed granny smith apples,
ice cream. corn flake topping, golden raisin
compote

SOUS CHEF
ALEX AMSTUTZ

SOUS CHEF
LUIS GUERRERO

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