

BAR & GRILLE

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



MORNING BITES

DF Energy Bowl

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

Indigo Breakfast Sandwich

cheddar scrambled eggs, bacon, croissant bun, breakfast potatoes

DF Avocado Toast

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

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

Sweet Cream Pancakes

stack of three pancakes, syrup, butter add: strawberries or chocolate chips 3

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17	7	Indigo Caesar Salad romaine hearts, cherry tomatoes, croutons, caesar dressing	12 17	Eggs (2)	3
		add: chicken 5 salmon 9 shrimp 8 steak 15		Bacon or Sausage	5
17	gF	Steak Wedge Salad	29	Kurobuta Ham	7
_,		flat iron steak, cherry tomatoes, corn, pickled onions, blue cheese, ranch		Toast/Biscuit	4
	\vee	Farmer's Market Salad	12 17	Breakfast Potatoes	5
1	5	rainbow carrot, watermelon radish, and red radish, apple shallot vinaigrette		Fresh Fruit	5
		Smoked Salmon Chowder house smoked salmon, white wine, celery root	9 17	CAFFEINE	
1:	L	•	10	Starbucks Brewed Coffee	4
		Shrimp Scampi garlic, white wine cream sauce, fresh herbs, chili flakes, 1/2 grilled baguette	19	Specialty Coffees	•
9		add: pasta 7		Specialty Coffees Latte/Mocha/Chai	5
	GF DF	Shrimp Ceviche Tostada	17	JUICE	
		avocado, pickled onions, roma tomatoes, cucumber, lime juice,		Apple, Orange, Cranberry	
23		fried corn tortilla Mediterranean Flatbread	19		4 7
-3		salami, garlic, artichoke, ricotta, arugula,kalamata olives, parmesan	19		T ' '
		LUNCHEAVODITES		BRUNCH COCKTAILS	
21		LUNCH FAVORITES	40	Bloody Mary	10
		Indigo Grilled Cheese toasted sourdough with brie cheese, wild arugula, sundried tomato	19	vodka, seasoned tomato juice,	
10		add: prosciutto 4 bacon 3		pickled veggies, salted rim	
19		Pacific Cod Fish and Chips	22	Irish Coffee	10
	DF	panko-crusted fresh fillets of alaskan cod,veggie coleslaw, fries, remoulade		irish whiskey, coffee, whipped cream	
		add: additional piece of fish 6		Coffee Nudge	10
		Avocado BLT	21	brandy, kahlua, creme de cacao, coff	fee,
		bacon, lettuce, tomato, black garlic aioli, toasted sourdough, fries		whipped cream Mimosa	
	Veg	Spaghetti Alfredo	23	glass	10
16		creamy parmesan and butter sauce, lemon herb breadcrumbs		flight	10 20
		add: chicken 5 salmon 9 steak 15 shrimp 8 clams 9			20

Burgers 18

13

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

Mushroom

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

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

bottle

21

BRUNCH

7

32

22

Make it a double | 5

add:

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

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.

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12 | 17

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MAINS							
Lobster Risotto lobster tail, pumpkin, mascarpone, asiago cheese, pepitas, fried sage							
Surf and Turf 6 oz flat iron steak, lobster tail, garlic dill butter, fries							
Double Bone-in Pork Chop 14 oz pork chop, mustard tarragon sauce, broccolini, baked potato load potato with bacon, sour cream, cheddar, green onions							
, ,							
Grilled Octopus marinated white bean and baby potato succotash with guanciale, black garlic aioli							
Grilled Wild Alaskan Salmon sockeye filet, cherry tomatoes, quinoa, kalamata olives							
Pacific Cod Fish and Chips panko-crusted fresh fillets of alaskan cod, veggie coleslaw, fries, remoulade sauce additional piece of fish 6							
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eeseburger 18 gus patty, tillamook eddar, house sauce, onion, lettuce, nato, potato bun ke it a double 5 f: bacon 2 egg 2 av	Mushroom 21 angus patty, swiss sauteed mushrooms, lettuce, garlic aioli, potato bun vocado 2 extra cheese 1	Sunrise 22 angus patty, swiss, peppered bacon, eg smoked paprika aiol pretzel bun	ıg,				
	Lobster Risotto lobster tail, pumpk pepitas, fried sage Surf and Turf 6 oz flat iron steak, Double Bone-ir 14 oz pork chop, m baked potato load potato with bo Spaghetti Alfre creamy parmesan add: chicken 5 Grilled Octopus marinated white be guanciale, black go Grilled Wild Ala sockeye filet, chern Pacific Cod Fish panko-crusted fres veggie coleslaw, fr additional piece of Irgers eeseburger 18 Jus patty, tillamook ddar, house sauce, onion, lettuce, nato, potato bun ke it a double 5	Lobster Risotto lobster tail, pumpkin, mascarpone, asiago pepitas, fried sage Surf and Turf 6 oz flat iron steak, lobster tail, garlic dill be Double Bone-in Pork Chop 14 oz pork chop, mustard tarragon sauce, baked potato load potato with bacon, sour cream, chedded Spaghetti Alfredo creamy parmesan and butter sauce, lemonadd: chicken 5 salmon 9 steak 15 Grilled Octopus marinated white bean and baby potato suguanciale, black garlic aioli Grilled Wild Alaskan Salmon sockeye filet, cherry tomatoes, quinoa, kal Pacific Cod Fish and Chips panko-crusted fresh fillets of alaskan cod, veggie coleslaw, fries, remoulade sauce additional piece of fish 6 Irgers eeseburger 18 Mushroom 21 angus patty, tillamook angus patty, swiss sauteed mushrooms, lettuce, garlic aioli, potato bun	Lobster Risotto lobster tail, pumpkin, mascarpone, asiago cheese, pepitas, fried sage Surf and Turf 6 oz flat iron steak, lobster tail, garlic dill butter, fries Double Bone-in Pork Chop 14 oz pork chop, mustard tarragon sauce, broccolini, baked potato load potato with bacon, sour cream, cheddar, green onions 3 Spaghetti Alfredo creamy parmesan and butter sauce, lemon herb breadcrumbs add: chicken 5 salmon 9 steak 15 shrimp 8 clams Grilled Octopus marinated white bean and baby potato succotash with guanciale, black garlic aioli Grilled Wild Alaskan Salmon sockeye filet, cherry tomatoes, quinoa, kalamata olives Pacific Cod Fish and Chips panko-crusted fresh fillets of alaskan cod, veggie coleslaw, fries, remoulade sauce additional piece of fish 6 Irgers eeseburger 18 Mushroom 21 Sunrise 22 sangus patty, tillamook angus patty, swiss sauteed mushrooms, lettuce, garlic aioli, potato bun she it a double 5				

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Indigo Cae	sar Salad	12 17
romaine hear	ts, cherry tomatoes	s, croutons,
shaved parm	esan, caesar dressi	ing

add: chicken 5 shrimp 8 salmon 9 steak 15

Steak Wedge Salad

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

Farmer's Market Salad

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

SWEET ENDINGS

Veg Brownie S'mores Skillet

brownie, toasted marshmallow, butterscotch, graham cracker crumble, vanilla ice cream chocolate sauce

Bourbon Chocolate Mousse

100% vegan chocolate mousse, coffee caramel, candied hazelnuts

GF Mexican Flan

chantilly whipped cream

Washington Apple Crisp

butter bourbon sautèed granny smith apples, ice cream. corn flake topping, golden raisin compote

SOUS CHEF ALEX AMSTUTZ SOUS CHEF LUIS GUERRERO

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KIDS MENU 12 and under

BREAKFAST served with side of fresh fruit

Oatmeal 4

Three Silver Dollar Pancakes 6

Cadet's Breakfast 8

one egg, potatoes, choice of two slices of bacon or sausage links

LUNCH served with choice of fruit or french fries

Grilled Cheese Sandwich 8

Mac-n-Cheese 8

Cheeseburger* 10

Chicken Tenders 10

Fish-n-Chips 12



DESSERT / DRINKS

Vanilla Ice Cream Sundae 6

Root Beer Float 6

Soda 4

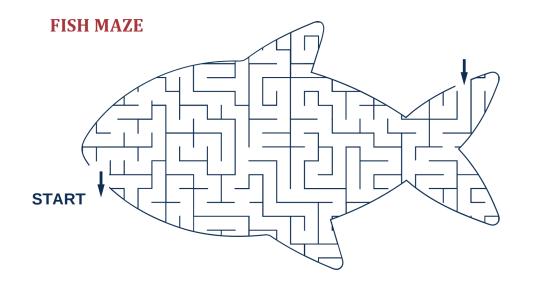
Coke, Diet Coke, Sprite, Dr Pepper, Orange Fanta, Ginger Ale, Root Beer

Iced Tea / Lemonade 4

Small Orange Juice 4

WORD SEARCH

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