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BAR &
GRILLE

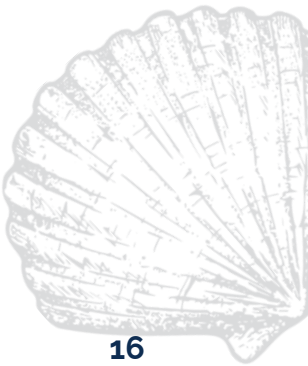
BREAKFAST

LIGHT BITES

Fruit Delight	11
greek yogurt topped with granola, seasonal poached fruit, berries	
Energy Bowl	17
acai sorbet with granola, strawberry, cacao nibs, coconut chips, honey	
Snoqualmie Falls Oats	9
brown sugar, cinnamon, poached fruits, candied pecans	
Indigo Breakfast Sandwich	17
cheddar scrambled eggs, bacon, croissant bun, breakfast potatoes	
Avocado Toast	15
whole wheat bread, a fried egg, wild arugula, pickled onion, pepitas	

BREAKFAST FAVORITES

Bagel & Smoked Salmon Lox	23
onion and chive cream cheese, wild arugula, pickled radish, fried shallots	
Cheesy Kurobuta Pork Hash Skillet	21
corn, bell peppers, spinach, cheddar cheese, potatoes, sour cream, a fried egg	
Biscuits & Gravy	19
pork sausage gravy on a toasted split biscuit, herbed breakfast potatoes	
Jetty Benny	
split english muffin, poached eggs, hollandaise sauce, breakfast potatoes	
<i>choice of:</i>	
kurobuta ham	19
prosciutto	21
smoked salmon	29
crab	35



BAKERY SELECTION

Croissant	4
Pain au Chocolat	4
House Muffin	3
Chocolate Beignet	3
Raspberry Beignet	3

American Breakfast	16
two eggs your way, toast, breakfast potatoes	
<i>choice of meat:</i>	
kurobuta ham, chicken sausage, bacon	

Build Your Own Omelet	18
<i>choose three ingredients (\$1 each additional)</i>	
bell pepper, onion, tomato, spinach, corn, mushrooms, kurobuta ham, sausage, bacon, cheddar cheese, swiss cheese	
served with breakfast potatoes	

Sweet Cream Pancakes	13
stack of three pancakes, syrup, butter	
<i>add:</i>	
strawberries or chocolate chips	3



BREAKFAST COCKTAILS

Bloody Mary

vodka, seasoned tomato juice, pickled veggies, bacon salt rim

10

Irish Coffee

dubliner irish whiskey, coffee, whipped cream

10

Coffee Nudge

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

10

Mimosa

glass 10
flight 20
bottle 32

SIDES

Eggs (2)	3
Bacon or Sausage	5
Kurobuta Ham	7
Toast	4
House-made Biscuit	4
Breakfast Potatoes	5
Fresh Fruit	5

JUICE

Apple, Orange, Cranberry, Grapefruit, Pineapple	
Small	4
Large	7

CAFFEINE

Starbucks Brewed Coffee	4
Lattes	5
Mochas	5
Americano	4
Chai Latte	5



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DF
Veg

Energy Bowl 17
acai sorbet with granola, strawberry,
cacao nibs, coconut chips, honey

Indigo Breakfast Sandwich 17
cheddar scrambled eggs, bacon,
croissant bun, served with breakfast potatoes

Avocado Toast 15
whole wheat bread, a fried egg, wild arugula,
pickled onions, pepitas

LIGHT LUNCH
Indigo Caesar Salad 12 | 17
romaine hearts, cherry tomatoes, croutons,
and caesar dressing
add: chicken 5 | salmon 9 | shrimp 8 | steak 12

GF
Veg **Watermelon Salad** 14
watermelon, basil, feta cheese crumble,
balsamic glaze

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

GF
V **Farmer's Market Salad** 17
shaved rainbow carrot, watermelon radish,
and red radish, apple shallot vinaigrette

Smoked Salmon Chowder 17
house smoked salmon, white wine, celery root,
and a romesco gratin toast

GF **Pesto Calamari** 18
sautéed calamari, pesto, lemon, garlic

Shrimp Scampi 19
garlic, white wine cream sauce, fresh herbs,
chili flakes with 1/2 grilled baguette
add: pasta 7

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

BREAKFAST FAVORITES

Bagel & Smoked Salmon Lox 23
onion and chive cream cheese, wild arugula,
pickled fennel, fried onions

Cheesy Kurobuta Pork Hash Skillet 21
corn, bell peppers, spinach, cheddar cheese,
potatoes, sour cream, a fried egg

Biscuits & Gravy 19
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 16
two eggs your way, toast, breakfast potatoes
choice of: kurobuta ham, chicken sausage, bacon

Build Your Own Omelet 18
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** 13
stack of three pancakes, syrup, butter
add: strawberries or chocolate chips 3

BAKERY SELECTION

Croissant, Pain au Chocolat 4
House Muffin 3
Chocolate or Raspberry Beignet 3

CHEF DE CUISINE SOUS CHEF SOUS CHEF
TORU MASAI ALEX AMSTUTZ LUIS GUERRERO

LUNCH FAVORITES

Indigo Grilled Cheese 19
toasted sourdough with brie cheese, wild arugula,
sundried tomato *add:* prosciutto 4 | bacon 3

Bacon Cheeseburger 21
5 oz patty, tillamook cheddar, sliced red onion, bacon,
Nº12 house sauce, cornbread bun

DF **Pacific Cod Fish and Chips** 25
panko-crusted fresh fillets of alaskan cod,
veggie coleslaw, fries, remoulade sauce

Indigo Burger 23
chuck angus patty, peppered bacon, egg,
swiss cheese, smoked paprika aioli, pretzel bun

Avocado BLT 21
bacon, lettuce, tomato, black garlic aioli,
toasted sourdough, fries

BREAKFAST COCKTAILS

Bloody Mary	Irish Coffee	Coffee Nudge	Mimosa
vodka, seasoned tomato juice, pickled veggies, bacon salt rim	dubliner irish whiskey, coffee, whipped cream	brandy, kahlua, creme de cacao, coffee, whipped cream	glass 10 flight 20 bottle 32
10	10	10	

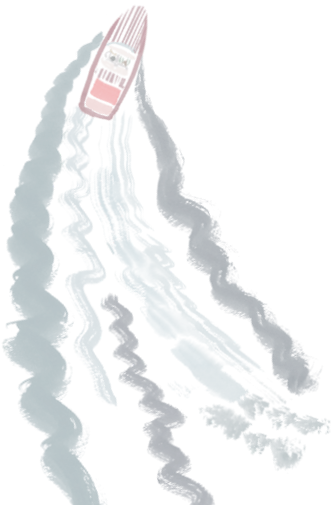
SIDES		CAFFEINE		JUICE	
Eggs (2)	3	Starbucks Coffee	4	Apple	
Bacon or Sausage	5	Lattes	5	Orange	
Kurobuta Ham	7	Mochas	5	Cranberry	
Toast/Biscuit	4	Americano	4	Grapefruit	
Breakfast Potatoes	5	Chai Latte	5	Pineapple	
Fresh Fruit	5			4 7	

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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** 15
fire-roasted corn, peppers, cilantro, cotija, lime aioli, house-made tortilla chips
- Brussels Sprouts** 15
pancetta, apple shallot vinaigrette

HEARTIER BEGINNINGS

- Smoked Salmon Chowder** 17
house smoked salmon, white wine, celery root, romesco gratin toast
- GF **Pesto Calamari** 18
sautéed calamari, pesto, lemon, garlic
- Fresh Clams Steamer** 27
garlic, guanciale, white wine cream sauce, fresh herbs, 1/2 grilled baguette
add: pasta 7
- Shrimp Scampi** 19
garlic, white wine cream sauce, fresh herbs, chili flakes with 1/2 grilled baguette
add: pasta 7

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Veg: Vegetarian

LUNCH FAVORITES

- GF **Scallop Risotto** 37
scallops, mushrooms, mascarpone, pea purée, parmesan, pea shoots
- Veg **Spaghetti Alfredo** 23
creamy parmesan and butter sauce served with lemon herb breadcrumbs
add: chicken 5 | salmon 9 | steak 12 | shrimp 8
- DF GF **Grilled Octopus** 37
marinated white bean and baby potato succotash with pancetta, black garlic aioli
- Veg **Summer Ravioli** 29
cheese ravioli, asparagus, cherry tomatoes, corn, garlic and white wine butter sauce

QUICK BITES

- Avocado BLT** 21
bacon, lettuce, tomato, black garlic aioli, toasted sourdough, fries
- Indigo Grilled Cheese** 19
toasted sourdough with brie cheese, wild arugula, sundried tomato, french fries
add: prosciutto 4 | bacon 3
- Bacon Cheeseburger** 21
5 oz patty, tillamook cheddar, sliced red onion, bacon, N°12 house sauce, cornbread bun
- DF **Pacific Cod Fish and Chips** 25
panko-crusted fresh fillets of alaskan cod, veggie coleslaw, fries, remoulade sauce
- Indigo Burger** 23
chuck angus patty, peppered bacon, egg, swiss cheese, smoked paprika aioli, pretzel bun

CHEF DE CUISINE
TORU MASAI

SOUS CHEF
ALEX AMSTUTZ

SOUS CHEF
LUIS GUERRERO

LUNCH

SOMETHING LIGHT

- Indigo Caesar Salad** 12 | 17
romaine hearts, cherry tomatoes, croutons, shaved parmesan, and caesar dressing
*add: chicken 5 | shrimp 8
salmon 9 | steak 12*
- GF Veg **Watermelon Salad** 14
watermelon, basil, feta cheese crumble, balsamic glaze
- Steak Wedge Salad** 29
flat iron steak, cherry tomatoes, corn, pickled onions, blue cheese crumble, ranch
- GF V **Farmer's Market Salad** 17
shaved rainbow carrot, watermelon radish, and red radish, apple shallot vinaigrette

SWEET ENDINGS

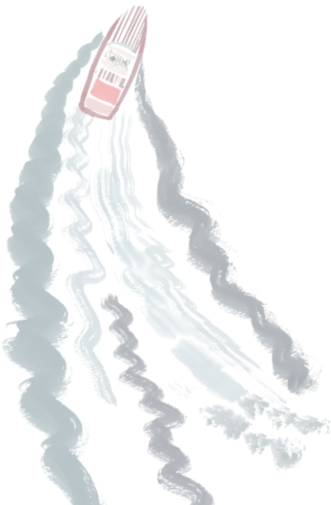
- Veg **Strawberry Shortcake** 11
house-made white cake, macerated strawberries, chantilly whipped cream
- GF V **Bourbon Chocolate Mousse** 12
100% vegan chocolate mousse, coffee caramel, candied hazelnuts
- GF Veg **Mexican Flan** 8
chantilly whipped cream
- Veg **Cannoli** 11
cherry and ricotta filling, pistachio, chocolate sauce, powdered sugar
- Veg **Washington Apple Crisp** 11
butter bourbon sautéed granny smith apples with mixed nut crumble and ice cream

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TO SHARE

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	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	17
	house smoked salmon, white wine, celery root, romesco gratin toast	
GF	Pesto Calamari	18
	sautéed calamari, pesto, lemon, garlic	
	Fresh Steamer Clams	27
	garlic, guanciale, white wine cream sauce, fresh herbs, 1/2 grilled baguette	
	add: pasta 7	
	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	Scallop Risotto	37
	scallops, mushrooms, mascarpone, pea purée, parmesan, pea shoots	
	Steak au Poivre & Frites	58
	12 oz new york steak, fries, dijon, green peppercorn, and parmesan rub	
	Seared Chicken Breast	29
	creamy orzo alla puttanesca	
Veg	Spaghetti Alfredo	23
	creamy parmesan and butter sauce, lemon herb breadcrumbs	
	add: chicken 5 salmon 9 steak 12 shrimp 8	
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	25
	panko-crusted fresh fillets of alaskan cod, veggie coleslaw, fries, remoulade sauce	
Veg	Summer Ravioli	29
	cheese ravioli, asparagus, cherry tomatoes, corn, garlic and white wine butter sauce	
	Indigo Burger	23
	chuck angus patty, peppered bacon, egg, swiss cheese, smoked paprika aioli, pretzel bun	

CHEF DE CUISINE
TORU MASAI

SOUS CHEF
ALEX AMSTUTZ

SOUS CHEF
LUIS GUERRERO

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 12	
GF Veg	Watermelon Salad	14
	watermelon, basil, feta cheese crumble, balsamic glaze	
	Steak Wedge Salad	29
	flat iron steak, cherry tomatoes, corn, pickled onions, blue cheese crumble, ranch	
GF V	Farmer's Market Salad	17
	shaved rainbow carrot, watermelon radish, and red radish, apple shallot vinaigrette	
	SWEET ENDINGS	
Veg	Strawberry Shortcake	11
	house-made white cake, macerated strawberries, chantilly whipped cream	
GF V	Bourbon Chocolate Mousse	12
	100% vegan chocolate mousse, coffee caramel, candied hazelnuts	
GF Veg	Mexican Flan	8
	chantilly whipped cream	
Veg	Cannoli	11
	cherry and ricotta filling, pistachio, chocolate sauce, powdered sugar	
Veg	Washington Apple Crisp	11
	butter bourbon sautéed granny smith apples, ice cream, mixed nut crumble	

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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

BOAT NAUTICAL STARFISH WHALE CORAL OCEAN MARINA WAVE SEASHELL WATERFRONT

N	S	T	A	R	F	I	S	H	L
Y	A	N	B	W	L	E	L	A	A
V	V	E	H	O	A	D	R	M	C
L	U	A	C	S	A	O	N	A	I
K	L	I	H	O	C	T	P	R	T
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Q	L	U	F	A	U	P	R	N	A
L	T	Z	T	G	E	O	E	A	N
T	N	O	R	F	R	E	T	A	W
Y	R	L	W	Z	D	Q	G	S	Y

FISH MAZE

