

SMALL PLATES

CHARCUTERIE AND CHEESE 32

Assortment of cured meats and artisanal cheeses sourced from the PNW, whole grain mustard, fig jam, dried fruit, mixed nuts, mixed olives

CLAM BISQUE* 22

Saffron tomato cream, PNW geoduck clams, pearl onions, celery hearts, garlic breadstick

CAESAR SALAD* 20

Romaine leaves, shaved parmesan, white anchovy, gruyere croutons
add grilled chicken +12 | seared salmon + 16

SUSHI ROLLS

available from 3pm daily

SPICY TUNA* gf df 21

Spicy tuna mix, avocado, cucumber, bubu arare, spicy aioli, kabayaki, scallions

CALIFORNIA* gf df 23

Dungeness crab, avocado, cucumber, sesame seeds, sweet soy aioli, tobiko

BELLEVUE* gf 25

Salmon, cream cheese, cucumber, avocado, salmon roe, kabayaki sauce, sesame seeds

ANYTIME PLATES

AVOCADO TOAST v 24

Macrina whole wheat toast, poached egg, grape tomatoes, radish, pea sprouts

NOURISH BOWL vg gf 25

Quinoa, brown rice, garbanzo beans, black beans, heirloom tomato, red onions, sumac vinaigrette
Add chicken +12 | seared salmon +16

MAINS

ROASTED PACIFIC MUSHROOM 26

FLATBREAD

Caramelized onions, Gruyere cheese, petite arugula, fresh thyme

WAGYU BEEF BURGER* 28

8 oz Wagyu-X Ranch beef patty, caramelized onions, Beechers Flagship Cheddar, heirloom tomato jam, green leaf lettuce, grain mustard, brioche bun, B&B pickles, home style chips or green salad

PENNE PASTA v 28

Marinara sauce, sauteed wild mushrooms, spinach, parmesan cheese
Add grilled chicken +12 | seared salmon +16

AVOCADO TURKEY SANDWICH 28

Avocado, sliced turkey, bacon, jack cheese, heirloom tomato, garlic aioli on ciabatta, with home style chips or green salad

WAGYU NY STEAK* gf 83

8oz Wagyu-X Ranch NY steak, broccolini, red wine demi-glace sauce, parmesan roasted potatoes

SUNRISE FARMS FREE RANGE 45
CHICKEN BREAST gf

Roasted red potatoes, wild mushrooms, sauteed spinach, grain mustard cream

SWEETS

STRAWBERRY MOUSSE 16

Housemade on a pistachio white chocolate shell, with pistachio crèmeux, fresh strawberries, strawberry sauce.

DEVIL’S CHOCOLATE CAKE 15

Moist layers of Callebaut chocolate sponge cake with chocolate Swiss meringue buttercream

SEASONAL FRUIT & BERRIES vg df 17

ASSORTED GELATI AND SORBETI 12

CHEESE BOARD 25

Assorted cheese sourced from the PNW, fig jam, honey, berries, dried fruit, crackers

PLEASE INFORM US OF ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. A TAXABLE 20% SERVICE CHARGE AND 10.2% STATE TAX WILL BE AUTOMATICALLY ADDED TO ALL GUEST CHECKS. 100% OF THIS SERVICE CHARGE IS DISTRIBUTED TO OUR SERVICE TEAM MEMBERS