

BITES

sea wolf **bread** & whipped butter (12)

marinated **olives** (10)

oysters, half dozen, shuckers' choice (**mp**)*

add paddlefish **caviar**, seattle caviar co. (23)*

el capricho anchovies, butter, saltines, lemon (14)

conservas de cambados sardines, salsa verde, saltines, lemon (14)

fried oysters, cilantro aioli (25)*

steak tartare, egg yolk, rye crisps (26)*

DESSERT

roasted medjool dates, vanilla infused olive oil, salt (15)

CHEESE

st nectaire, *cow, auvergne, fr.*, wild honey, black pepper (16)

oregon blue, *cow, rogue creamery, central point, or.*, pickled currants (13)

wonderland, *goat, mountain lodge farm, eatonville, wa.*, rhubarb jam (15)*

WINE

langlois *chenin blanc* • brut crémant de **loire**, fr (17/80)

la pepiere 'pepie' *melon* • **muscadet**, fr (15/72)

les bidules *cinsault* • **languedoc**, fr (15//60)

bernard baudry 'les granges' *cab franc* • **chinon**, fr (20/86)

BEER & CIDER

menebrea, **ambrata**, amber lager, bottle, it (10)

menebrea, **bionda**, corn lager, bottle, it (10)

reuben's hazealicious **ipa**, can, wa (8)

douglas, **lager**, tallboy can, wa (7)

yonder dry cider tallboy, wa (9)

la fin du monde, **belgion tripel**, bottle, ca (10)

non-alcoholic athletic brewing **golden ale**, can, ct (8)

*Consuming raw, undercooked, or unpasteurized foods may increase your risk of foodborne illness.

Menu items may contain nuts & other allergens. Please let us know if you are allergic to anything.

A 6% service charge will be added to all checks in support of wages and benefits, and rising business costs. No portion of this service charge will be distributed as a tip or gratuity to any employee, and will be retained 100% by the business.