

STARTERS & SHAREABLES

CLAMS 28

manila clams, white wine, chili, garlic, shallot, lemon, butter, fine herbs, grilled baguette

BURRATA (V) 18

creamy burrata, local stone fruit, pesto, pine nuts, balsamic, grilled baguette

CEVICHE (GF) 19

lime-cured rockfish, red onion, avocado, cilantro, serrano, tomatoes, radish, chips

COSTANOA CLAM CHOWDER 12

ocean clams, fingerling potatoes, smoked bacon, olive oil, chives

ROASTED BRUSSELS SPROUTS 15

Blue House Farms brussels sprouts, goat cheese, bacon, honey glaze

CALAMARI 18

crispy calamari, banana peppers, calabrian chili aioli

ARTICHOKES (V, GF) 18

Blue House Farms organic grilled artichokes, grilled lemon, olive oil, aioli

DUNGENESS CRAB CAKES 27

crispy crab cakes, chili aioli, lemon, arugula

SALADS

ROASTED CAULIFLOWER (V, GF) 22

quinoa, lentils, capers, green olives, feta, roasted garlic tahini

CAESAR (V) 14

little gem lettuce, parmesan, roasted tomato, crispy shallots, house caesar dressing

KALE PEANUT (V, GF) 16

local kale, cucumber, carrot, radish, mint, cilantro, parmesan, roasted peanut dressing

add to any salad:

grilled chicken +8, prawns +8, salmon +12

HANDHELDS

CASCADE BURGER 23

8 oz angus beef, cheddar, bacon, lettuce, tomato, onion, rosemary aioli, brioche, fries

CHICKEN SANDWICH 20

grilled or crispy fried chicken, lettuce, pickles, calabrian chili aioli, brioche, fries

HARVEST SANDWICH (V) 18

roasted sweet potato, pesto aioli, feta, pea shoots, ciabatta, fries

MUSHROOM SMASH BURGER 21

smashed beef patties, swiss cheese, garlic aioli, mushrooms, brioche, fries

TURKEY CLUB 21

turkey, bacon, tomato, lettuce, avocado, swiss cheese, garlic aioli, sourdough, fries

TUNA MELT 16

garlic & herb tuna salad, avocado, cheddar, aioli, toasted sourdough, fries

TOSTADAS (GF) 18

seared shrimp, crispy corn tortillas, avocado mousse, pickled red onions, fresh herbs

20% gratuity will be added to parties of 6 or more

V vegetarian GF gluten free

*These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SHAREABLES

BURRATA (V) 18

creamy burrata, local stone fruit, pesto, balsamic, grilled baguette

CEVICHE (GF) 19

lime-cured rockfish, red onion, avocado, cilantro, serrano, tomatoes, radish, chips

COSTANOA CLAM CHOWDER 12

ocean clams, fingerling potatoes, smoked bacon, olive oil, chives

ROASTED BRUSSELS SPROUTS 15

Blue House Farms brussels sprouts, goat cheese, bacon, honey glaze

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SALADS

ROASTED CAULIFLOWER (V, GF) 22

quinoa, lentils, capers, green olives, feta, roasted garlic tahini

CAESAR (V, GF) 14

little gem lettuce, shaved parmesan, roasted tomato, crispy shallots, house caesar dressing

KALE PEANUT (V, GF) 16

local kale, cucumber, carrot, radish, mint, cilantro, parmesan, roasted peanut dressing

add to any salad:

grilled chicken +8, prawns +8, salmon +12

ENTRÉES

LINGUINE & CLAMS 34

linguine, manila clams, white wine, chili, garlic, shallot, lemon, butter, fine herbs

BRAISED SHORT RIBS (GF) 39

boneless short ribs, port wine reduction, potato purée, roasted rainbow carrots

STEAK FRITES 50

grilled hanger steak, demiglace, french fries, aioli, arugula

CASCADE BURGER 23

8 oz angus beef, cheddar, bacon, lettuce, tomato, onion, rosemary aioli, brioche, fries

ROASTED CHICKEN (GF) 32

half roasted chicken, whipped feta, cucumber, crispy potatoes

SEARED SALMON (GF) 36

pan seared salmon filet, carrot purée, sautéed summer squash, lemon beurre blanc

HALIBUT (GF) 39

oven roasted halibut, onion purée, stone fruit, grilled peppers, arugula, urfa pepper vinaigrette

GNOCCHI (V) 26

potato gnocchi, basil pistou, cherry tomato, burrata

LAMB CHOPS (GF) 42

pistachio crusted rack of lamb, okinawan purple potato, grilled asparagus, balsamic glaze

SIDES

french fries 6

mashed potatoes 6

grilled asparagus 6

side salad 6

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