

HAPPY HOUR

4-6
9 - CLOSE

LIBATIONS

GOLD RUSH 10
JTS brown bourbon, honey, lemon

MANHATTAN 12
wild turkey 101 rye, cocchi torino vermouth,
angostura bitters

VERMOUTH HIGHBALL 8
vermouth, soda, twist

ARGYLE 14
blanc de blancs 2019

2 DOLLARS OFF ALL BEERS

SNACKS

MEAT & CHEESE BOARD* GFO 18
selection of two artisanal meats & one cheese,
roasted olives, toasted marcona almonds, crackers

3PC SHRIMP COCKTAIL GF 10
cocktail sauce, grated horseradish

3PC PACIFIC NORTHWEST
OYSTERS* GF 9
mingnonette & horseradish

CUCUMBERS GF 15
cherries, yogurt, basil, pistachio dukkah

SNAP PEAS GF, V+ 15
radishes, cauliflower, golden raisins, almonds, mint

CAESAR SALAD* GFO 9
little gem lettuce, parmesan, bread crumbs

FARM GREENS GF, V+ 8
mixed lettuces, sauvignon vinegar, tuscan olive oil

HOUSE PICKLES GF, V+ 4

MARINATED OLIVES V+, GFO 7
citrus, garlic, fennel, coriander, baguette

HAND-CUT FRIES GF, VO 6
ketchup, aioli

POPCORN GF, V+ 6
kitchen killa seasoned salt

SHARON'S CHOCOLATE CHIP
COOKIE 4

FOOD

PACIFIC NW OYSTERS* GF

seasonal mignonette & spicy horseradish sauce

3 PC / 6 PC / 12PC 12 / 24 / 36

SALMON RILLETTES GFO

pickled onion, olive oil crostini

17

SHRIMP COCKTAIL GF

cocktail sauce, grated horseradish

3 PC/6 PC 12 / 24

MEAT & CHEESE BOARD* GFO

selection of artisanal meats & cheeses, mostarda,
marcona almonds, pickles, baguette

35

DEVEILED EGGS* GF

beet cured farm eggs, bacon, dijon aioli,
pickled mustard caviar

17

MARINATED OLIVES GFO, V+

citrus, garlic, fennel, coriander, baguette

9

POPCORN GF

choice of: rosemary-parmesan, bacon (+2),
kitchen killa seasoned salt, or salt & vinegar

9

BRUSCHETTA

ricotta, strawberries, saba, pistachios

18

GARLIC BREAD

ciabatta, marrow butter, parmesan

9

BREAD BASKET VO

sourdough & levain, whipped butter, flake salt

10

HOUSE FRIES GF, VO

ketchup, fry sauce

8

FARM GREENS V+

sauvignon vinegar, tuscan olive oil

15

CAESAR SALAD

romaine, breadcrumbs, parmesan

16

ASPARAGUS

cauliflower, golden raisins, almonds, radishes, mint

18

SHELLING PEAS GF

fresh sheep cheese, fried shallots, mint

20

TEMPURA*

green beans, squash blossoms, smoked sheep cheese,
basil aioli, padron peppers

20

ROASTED MUSHROOMS GF, V+

herbs, sherry vinegar

14

SMASHED POTATOES GF, V+

olive oil, lemon, scallions

12

BROCCOLI GFO

mornay, hot peppers, bread crumbs

13

FOOD

KING SALMON* GF	
spring vegetable minestrone, lovage butter	42
BOUILLABAISSE GFO, DFO	
rockfish, shrimp, mussels, saffron tomato broth, grilled bread, rouille	36
PANCETTA RISOTTO GFO, VO	
snap peas, green garlic, parmesan	39
GOAT CHEESE GNOCCHI	
sungold tomatoes, Genovese basil, pecorino	36
PORK CHOP* GF	
sweet and sour cherries, spring onions, fennel pollen	36
NY STRIP* GFO	
garlic marrow butter, pickled Walla Walla onion rings	50
DOUBLE SMASHBURGER*	
two quarter-pound patties, bacon, sharp cheddar, onions, pickles, lettuce, aioli, brioche bun, house fries	26
ADD SUMMER TOMATO +2	

DESSERT

DARK CHOCOLATE WHISKEY CAKE	
hazelnut praline crunch, dark chocolate mousse, rye whiskey caramel, candied hazelnuts	15
CARROT OLIVE OIL CAKE	
whipped mascarpone, toasted walnuts	13
MEYER LEMON POSSET	
pistachio shortbread	12
SORBET V+,GF	
seasonal	10
CHEESE BOARD GFO	
selection of artisanal cheeses	16

V+= vegan, VO= vegan available
GF= gluten free, GFO = gluten free available
DF=dairy free, DFO=dairy free available

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, wild mushrooms, or eggs may increase your risk of
foodborne illness

Our fryers occasionally process items containing nuts and gluten. Please
tell your server about allergies.