



Fall 2021

Featuring sustainable Pacific Northwest cuisine by Executive Sous Chef Hans Reisinger.

SOUP & SALAD

*Add Chicken 6 | Wild Sockeye Salmon 8
Vegan Beyond Meat Filet 5*

Caesar GF
Romaine Hearts,
Parmigiano-Reggiano, Polenta
Croutons, Creamy Garlic Dressing
Small 9 Main 13

House Greens GF | V
Shaved Garden Vegetables,
Balsamic Vinaigrette
Small 8 Main 11

Bosc Pear Cobb
Organic Greens, Wenatchee Valley
Bosc Pear, Blue Cheese, Cage Free
Egg, Applewood Bacon, Cherry
Tomatoes, Avocado,
Champagne Yogurt Dressing
Main 19

Award-Winning Clam Chowder*
Penn Cove Manila Clams, House
Chorizo, Hughes Farms Potatoes and
Washington Valley Cream
Cup 7 Bowl 10

Roast Beets Salad Veg | GF
Organic Roast Beets, goat cheese,
fine herbs, arugula, toasted almonds,
Tawny Port vinaigrette
Small 9 Main 17

BURGERS

*Served with House Cut Fries or House Greens
Substitute Soup or Caesar*

Impossible Sliders V
Vegan Cheese,
Spicy Tomato Jam, Chopped Romaine,
Vegan Herb Aioli, Vegan Slider Bun
17

Half Pound Burger*
8oz. Ground Beef, Beecher's White
Cheddar, Spicy Tomato Jam, Lettuce,
Herb Aioli, Brioche Bun
18

BISTRO FAVORITES

Northwest BBQ GF
Boneless Pork Stuffed Smoked Chicken
legs, House Ancho BBQ Sauce, Mashed
Potatoes, and Apple Almond Slaw
19

Wild Sockeye Salmon* GF
Basil Mashed Potatoes, Fennel Apple
Puree, Foraged Chantarelles
22

Quesadilla VEG
Roast Peppers and Onions, Butternut
Squash, Cherry Tomatoes, Jack Cheese,
House Salsa, Cumin Crema, Cabbage
Ensalada
(can be made vegan)
17

Anderson Farms Lamb Shank DF|GF
Star Anise and Cassia Braised Lamb
Ragout, Lemon Ricotta Gnocchi,
Butternut Squash, Foraged Chantarelles
22

Pacific lingcod and Chips* DF
Two Pieces Fried in Cider Batter
Caper Remoulade, Lemon Herb
Aioli, Apple almond coleslaw and House
Cut Fries
22

AFTER LUNCH

Sorbet du Jour GF | V
Daily Seasonal Sorbet with Fruit Garnish
5

House Baked Cookies* Veg
Assortment Fresh from the Oven
6

Our Affogato GF
Vanilla Bean Ice cream, Espresso,
Amaretto Liqueur, Chopped Chocolate
6

Lattes & Espressos
Custom Offerings Available
4

Tea
Exclusive Assortment
4



*Menu subject to change. Check total is subject to sales tax and 24% taxable service charge;
55% of which is distributed to service personnel, 45% will be retained by the property.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food-borne illness.*

*GF Gluten-Free | DF Dairy-Free | Veg Vegetarian | V Vegan
One check will be given to parties of 6 or larger*



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