



SUMMER MENU

FEATURING SUSTAINABLE, PACIFIC NORTHWEST CUISINE BY EXECUTIVE SOUS CHEF HANS REISINGER
OPEN TUESDAY-THURSDAY 11.30 AM - 2.00 PM

SOUP & SALAD

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

Caesar GF

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

Award-Winning Clam Chowder*

Penn Cove Manila Clams, House Chorizo, Hughes Farms Potatoes, Washington Valley Cream
Cup 7 Bowl 10

Thai Beef Tenderloin Salad GF

Avocado, Carrots, Green Papaya, Cabbage, Red Onion, Cucumber, Organic Greens, Sesame Soy Dressing, Crispy Wontons
Main 20

House Greens V | GF

Shaved Garden Vegetables, Balsamic Vinaigrette
Small 8 Main 11

Nectarine Salad Veg | GF

Orange Ricotta, Grilled Wenatchee Nectarine, Toasted Hazelnuts, Organic Greens, White Balsamic Dressing
Main 19

BURGERS

Served with House Cut Fries or House Greens | Substitute Soup or Caesar 2

Impossible Sliders V

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

Half Pound Burger*

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

BISTRO FAVORITES

Pacific Lingcod & Chips* DF

Two Pieces Fried in Cider Batter with Caper Remoulade, Lemon Herb Aioli, Summer Corn Slaw, and House Cut Fries
21

Tomato Tarte Tatin Veg

Baked Tomatoes with Pastry Crust, Burrata Cheese, Heirloom Tomatoes
19

Wild Sockeye Salmon* DF

Zaatar Roasted Vegetables, Agridulce Poached Figs, Lemon Couscous
21

Seared Lingcod* GF

Carrot Curry Vinaigrette, Green Papaya Vegetable Salad, Pickled Cucumber
21

Seared Chicken Breast GF

Northwest Elote Corn, Cotija Cheese, Avocado Salsa Verde, Crispy Masa
19

AFTER LUNCH

Sorbet du Jour V | GF

Daily Seasonal Sorbet with Fruit Garnish
5

Our Affogato GF

Vanilla Bean Ice Cream, Espresso, Amaretto Liquor, Chopped Chocolate
6

Tea

Exclusive Assortment of Teavana Teas
4

House Baked Cookies* Veg

Assortment Fresh From the Oven
6

Lattes & Espressos

Custom Offerings Available
4

V Vegan | Veg Vegetarian | GF Gluten Free | DF Dairy Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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.

One check will be given to parties of 6 or larger.