

## GREENS

### Beet Salad 16

arugula, roasted beets, burrata, shaved fennel, toasted cumin beet puree, dijon sesame vinaigrette ©V

### \*Salmon Salad 21

grilled Sockeye filet, dates, almonds, shallot, orange supremes, organic greens, toasted cumin yogurt vinaigrette ©

### House Caesar half 9 full 14

romaine & arugula, house caesar dressing, herb croutons, parmesan

\*with chicken 6 / boquerones 5 / salmon 8

### Simple Salad half 8 full 12

organic greens, cucumber, carrot, tomato, shallot, sherry vinaigrette ©D©V

## PASTA

### Smoked Salmon Alfredo 23

spinach, shallot, crimini mushroom, fettuccine, house smoked salmon, parmesan

### Rigatoni 18

roasted peppers, spinach, Castelvetrano and Cerignola olives, caramelized onion sauce, goat cheese V

\*with chicken 6 / salmon 8 / prawns 8

### Dungeness Crab Mac & Cheese 24

smoked gouda, parmesan, herb breadcrumbs

### Mac & Cheese 16

bechamel, sharp cheddar & melting cheeses, breadcrumbs V

## SPECIALTIES

### Mussels Cha Cha 19

Totten Inlet mussels, lemongrass, spicy curry, ginger, coconut milk, baguette D

### Grilled Octopus 18

caramelized lemon, shaved zucchini salad, red pepper, smoked paprika aioli ©D

### Oxtail and Lamb Birria 21

adobo braise, onion, cilantro, sharp cheddar polenta ©

### \*Pork Chop 24

grilled bone-in chop, mojo picon marinade, sweet potato mash, apple chorizo relish ©

### \*New York Strip 31

grilled, toasted black pepper & mushroom sauce, pavé potatoes & sautéed vegetables ©

### \*Filet Mignon Medallions 36

grilled, bone marrow chimichurri, pavé potatoes & sautéed vegetables

### Shrimp in Purgatory 16

tomato sofrito poached prawns, sharp cheddar polenta, cilantro *\*make it spicy with chili oil* ©

### Shepherd's Pie 16

braised lamb, parsnips and herbs topped with mashed potatoes

### Cubano 16

baguette, mustard, house pickles, swiss cheese, ham & lechon

V Vegetarian G Gluten-Free D Dairy-Free

\* The state of Washington would like us to inform you that consuming raw or undercooked meat, eggs & fish may increase your risk of food borne illness.  
Please allow us to serve you better by alerting us to any allergies.

## TAPAS CALIENTE

### Baked Pacific Oysters

Seasonal preparation half dozen 21 full dozen 38

### Dungeness Crab Cakes 19

smoked paprika aioli

### Camarones al Ajillo 12

sauteed shrimp with olive oil, garlic & arbol chiles, baguette ①

### Fondue & House Baguette 13

fontina & bechamel fondue, spinach pesto, baguette ⑤

### Carnitas Tacos 8

cilantro, onion, salsa verde ③④

### Mahi Mahi Tacos 11

cabbage slaw, chipotle pico, lime crema ③④

### Patatas Bravas 7

spiced potatoes, smoked paprika aioli ③④⑤

### Wings 10

sesame, garlic, gochujang

### Dijon Brussels 10

with or without bacon ③④⑤

### Roasted Mushrooms 9

sherry butter, garlic, soubise ③⑤

### Tahini Cauliflower 9

za'atar, sesame ③④⑤

### Asparagus 9

romesco, caramelized onion ①⑤



## TAPAS FRIAS

### \*Oysters on the Half Shell

Kusshi, Deep Bay, BC & Little Lily's, Lilliwaup, WA  
half dozen 19 full dozen 36

### Olives & House Bread 5 ①⑤

### House Pickles 5 ③④⑤

### Boquerones 10

brined white anchovies, garlic, parsley, olive oil & baguette ①

### RGH 14

roasted garlic hummus, eggplant, marinated olives, pickled onions, artichoke hearts, tahini & olive oil, house pita ⑤①

### Burrata 10

almond dukkah, baguette ⑤

### The Ultimate 14

olive oil cured tuna, potatoes, sweet peas, tomatoes, shallots, hard boiled egg, mustard seed vinaigrette ③④

### Oil Cured Octopus 13

olive oil, lemon, parsley, baguette ①

We strive to support local, organic and sustainable farming practices and are proud to partner with  
Ladyberry Farms, Lilliwaup Oysters, Taylor Shellfish

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