

RAW

Sashimi	wild salmon, traditional japanese garnishes	14
Oysters	totten inlet, bc or little creek, wa	half dozen 13 dozen 26
Poke	hawaiian style raw ahi tuna with sesame cucumbers & taro crisps	14
Thai "Ceviche"	albacore with ginger, chili-lime juice, citrus olive oil & thai herbs	12
Crudo	albacore & ahi tunas with tuscan olive oil, olives, capers, fresh herbs & lemon	13

SUSHI

Veggie Roll	fresh veggies, herb pesto	8
Spicy Tuna Roll	ahi, cucumber, kaiware sprouts	9
California Roll	dungeness crab, avocado, cucumber	10
King Roll	tempura shrimp, crab, avocado, cucumber, toasted panko	12
Rainbow Roll	albacore, wild salmon, ahi, crab, avocado	14
Nigiri (per set)	albacore 5 wild salmon 6 ahi 7	
Miso Soup		3
Edamame		3

SMALL PLATES

Olives	3	Focaccia	arbequina olive oil	3
Chowder	rock shrimp, gold potatoes, mussels	8		
Grilled Flatbread	butternut squash, grilled red onions, swiss chard, goat cheese & olives	9		
Cheese Plate	rogue smokey blue, saveur de maquis, olives, white figs, foccacia	12	with fra'mani salami	14
Dungeness Crabcakes	celery root slaw, spicy mayo, lemon	14		
Prosciutto Grilled Shrimp	polenta-parmesan cake, arugula-radicchio salad, green olive-lemon tapenade	12		
Croquetas	salt cod-potato fritters, fennel-celery-parsley salad, aioli	8		
Meatballs	piedmontese beef, tomato-onion sauce, reggiano	8		
Black Mussels	spicy tomato, basil, lemon	10		
Spicy Smoky Fries	harissa, aioli	5		
Calamari	thai slaw, nuoc cham	9		

SALADS

Arugula	lemon-garlic vinaigrette, olives, capers & reggiano	8
Fall Greens	hazelnut vinaigrette, buttermilk blue cheese, red crimson pears, toasted hazelnuts	9

ENTREES

Penne	spicy housemade sausage ragu, arugula, pecorino romano	14
Pasta Puttanesca	spicy olive-caper tomato sauce, reggiano	14 with rock shrimp 18
Willapa Bay Sturgeon	black risotto cake, black mussels in garlic-white wine broth, saffron aioli	21
Hawaiian Opah	bacon roasted fingerlings, fennel, brussels sprouts & spinach, cucumber-horseradish crema	20
Draper Valley Chicken	dijon mustard-herb roasted breast, organic chard, potato-porcini gratin	17
Steak Frites	piedmontese flatiron steak, grilled red onions & portobellos, french fries	19

COCKTAILS \$9

Pear Blueberry Cosmo absolut pear vodka, triple sec, white cranberry, lime juice & organic blueberries
Lucky 13 bacardi light rum, vodka, lemon juice, lemon-lime soda
Cucumber Margarita sauza tequila, lime juice, cucumber
Mango Serrano Martini finlandia mango vodka, triple sec, white cranberry, lime juice & serrano chilis
Grapefruit Cosmo finlandia grapefruit vodka, triple sec, white cranberry, lime juice
Pomegranate Ginger Martini vodka, ginger syrup, lemon, pomegranate juice & puree
Antica Manhattan rittenhouse rye, carpano antica vermouth, angostura bitters
Negroni c.1919 tanqueray #10, campari, carpano antica vermouth

CHAMPAGNE & SPARKLING

Albrecht BLANC DE BLANCS Brut NV 12
Domaine Ste. Michelle SPARKLING Cuvee Brut 7
Malibran PROSECCO "Gorio" Extra Dry 8

WHITE WINES

Martin Codax ALBARINO Rias Baixas Spain '06 7
Chateau de la Ragotiere MUSCADET Loire France '06 8
Kim Crawford SAUVIGNON BLANC Marlborough New Zealand '08 9
Murphy-Goode SAUVIGNON BLANC Sonoma Ca '08 6
Elena Walch PINOT GRIGIO Alto Adige Italy '07 9
Raptor Ridge PINOT GRIS Willamette Valley Or '08 9
Terre Rouge VIOGNIER Amador County Ca '04 10
Herbert Pazen RIESLING Kabinett Zeltinger Himmelreich Mosel Germany '06 9
Bay 13 CHARDONNAY California 7
Souverain CHARDONNAY Alexander Valley Ca '07 9
Ken Wright PINOT BLANC Willamette Valley Or '07 12
Elk Cove ROSE Willamette Valley Or '08 7

RED WINES

Altos Los Hormigas MALBEC Mendoza Argentina '08 6
A to Z PINOT NOIR Willamette Valley Or '07 9
Westrey PINOT NOIR Willamette Valley Or '07 11
Taltarni SHIRAZ Pyrenees Victoria Australia '04 10
Campo Viejo Reserva TEMPRANILLO Rioja Spain '04 8
Joel Gott ZINFANDEL California '07 9
Bay 13 MERLOT California 7
Jacob Williams MERLOT Columbia Valley Wa '07 8
Bay 13 CABERNET SAUVIGNON California 7
Owen Roe Sharecropper's CABERNET SAUVIGNON Columbia Valley Wa '07 9
Simi CABERNET SAUVIGNON Alexander Valley Ca '06 11
Avalon CABERNET SAUVIGNON Napa Valley Ca '07 8

PREMIUM SAKES *also available by the bottle*

NIGORI unfiltered sake ~ cloudy, rich, full bodied

Pearl Momokawa 6

HONJOZO produced with a small amount of additional pure alcohol to enhance flavor & aroma

Ten Thousand Ways Eiko Fuji Ban Ryu 7

JUNMAI designates 30% polishing of the rice outer layers

Happy Rice Yuho 8

JUNMAI GINJO fragrant & delicate, 40% polishing of the rice

Cabin In The Snow Yuki No Boshu 9

DRAFT BEERS \$6

Double Mountain INDIA RED ALE Hood River **Stella Artois** LAGER Belgium
Widmer HEFEWEIZEN Portland **Amnesia** PALE ALE Portland
Ten Barrel BLACK ALE Bend **Ninkasi** INDIA PALE ALE Eugene

Vintages subject to change. Call for more information.