



Shared Plates

Kung Pao Calamari

Bell peppers and onions, peanuts, spicy Hoisin ginger sauce. 19

Fresh Asian Spring Rolls

Rice paper wrap, peanuts, vermicelli, cilantro lime sprout salad, warm peanut sauce. 13 *gf/veg*

Artisan Cheeses

Local and imported cheeses served with seasonal accompaniments and housemade crackers. 23

Dungeness Crab & Prawn Cocktail

Sambal chili cocktail sauce 32

Black Tiger Shrimp Tempura

Ginger plum sauce, hot soy mustard. 15

Seared Rare Yellowfin Tuna*

Kim chee, tropical fruit salsa, hot soy mustard, tare. 17

Five-Spice Peking Duck & Steamed Buns

Confit leg, sesame Hoisin, kim chee. 15

Oven Roasted Crab Cakes

Dungeness & snow crab, basil-Dijon butter sauce. 21

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

veg Vegetarian. May contain eggs and/or dairy. Please ask your server for details.



Wines by the Glass

Glass Whites

Valdo Prosecco Brut DOC IT	11
Argyle Vintage Brut OR	15
Champagne Laurent-Perrier Brut FR	22
Coppo Moncalvina Moscato d'Asti IT	9.5
VillaViva Rosé Côtes de Thau FR	9.5
Chateau Ste Michelle Riesling Cold Creek Estate Vineyard Columbia Valley WA	9
The Four Graces Pinot Blanc Willamette Valley OR	12.5
Barone Fini Pinot Grigio Valdadige IT	9
Ponzi Pinot Gris Willamette Valley OR	11.5
Torres Verdeo Verdejo Rueda SP	9.5
Villa Maria Sauvignon Blanc Marlborough NZ	9.5
St. Supéry Sauvignon Blanc Napa Valley CA	12.5
Drumheller Chardonnay Columbia Valley WA	9
Oyster Bay Chardonnay Marlborough NZ	10.5
Robert Oatley Chardonnay Margaret River AUS	12
Sonoma-Cutrer Chardonnay Russian River Ranches CA	15
Freemark Abbey Chardonnay Napa Valley CA	18

Glass Reds

Amity Vineyards Pinot Noir Willamette Valley OR	14
Erath Estate Selection Pinot Noir Willamette Valley OR	16
Siduri Pinot Noir Willamette Valley OR	18
Scott Paul La Paulée Pinot Noir Willamette Valley OR	25
Poggio al Tufo "Rompicollo" (<i>Sangiovese/Cabernet Sauvignon</i>) Toscana IT	11.5
BenMarco Malbec Mendoza ARG	12
Taken Wine Co. "Complicated" Red Blend (<i>Grenache/Syrah/Carignane</i>) Central Coast CA	12.5
Dusted Valley Vintners "Boomtown" Merlot Columbia Valley WA	10
Quiet Resolve Project 71B Cabernet Sauvignon/Cabernet Franc Stellenbosch SA	10
Drumheller Cabernet Sauvignon Columbia Valley WA	9.5
Columbia Crest H3 Cabernet Sauvignon Horse Heaven Hills WA	11
INTRINSIC Cabernet Sauvignon Columbia Valley WA	14
Rodney Strong Estate Cabernet Sauvignon Alexander Valley CA	16
Chateau Montelena Cabernet Sauvignon Napa Valley CA	25



Martinis

Lavender Cosmo

Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar rim. 11.5

Hibiscus Martini

Ketel One vodka, Cointreau, housemade hibiscus syrup, fresh lime sour. 12

The Grill Martini

Ultimat vodka, dry vermouth, blue cheese stuffed olives. 14.25

Espresso Martini

Stoli Vanil, Kahlúa, espresso, whipped cream. 9.75

The Pomegranate Martini

Ketel One Citroen, Pom juice, fresh lime sour. 11.5

Lemon Chiffon Wedding Cake

Pearl Wedding Cake vodka, fresh lemon sour, bartender's whipped cream 9.25

Champagne Supernova

Stoli Strasberi, fresh puréed strawberries, sparkling wine. 9.75

Vesper Martini

Grey Goose, Bombay Sapphire gin, Lillet blanc. 13.25

Ginger Lemon Drop

Skyy ginger vodka, fresh lemon sour, ginger sugar rim. 10.5

Coconut Key Lime Pie

Malibu Coconut rum, Keke Beach liquor, fresh lime sour, graham crumble rim. 9.5

Classic Cosmopolitan

Absolut Citron, Cointreau, splash of cranberry juice. 11

Cucumber Martini

Bombay Sapphire, fresh lime sour, cucumbers. 10.5





Mojitos

Huckleberry

Bacardi Limón rum, fresh muddled mint, lime, sugar cubes, finished with a press. 10

Ginger Lime

Bacardi 8 yr aged rum, fresh muddled mint, lime, sugar cubes. Topped with Reed's Extra Ginger brew. 10.5

Pomegranate

Mount Gay Eclipse rum, Pom juice, fresh muddled mint, lime, finished with a press. 11

Margaritas

Habañero

PCG infused El Jimador habañero tequila, peach shrub, fresh lime sour, triple sec and a secret ingredient. 11

Grand Scratch

Milagro 100% agave tequila, triple sec, fresh lime juice, splash of Grand Marnier. 11.5

Black Rock

Patrón Citrónge, El Jimador 100% agave tequila, fresh lime sour, Peach shrub, Cypress black rock salt. 11

Specialty Cocktails

Old Fashioned

Bulleit rye, sugar cubes, fresh muddled oranges, peach bitters. 11

Eastside Elderflower

St. George Botanivore gin, St. Germain, cucumber, mint, fresh lime sour. 12.5

Jameson & Reed's

Jameson Irish whiskey, Reed's Extra Ginger brew, fresh lemon sour, bitters. 11

American Mule

Tito's Handmade vodka, ginger beer, fresh lime 10

Collection Manhattan

Maker's Mark and Noilly Prat sweet vermouth. 13.25

44° Collins

Idaho's 44° North Huckleberry Potato vodka, fresh lime sour, huckleberry compote. 9.5

Portland City Streetcar

Maker's Mark, Disaronno, Cointreau, lemon, cherry. 12