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BAR &  
GRILLE

## SHAREABLES

**Beer Vinegar Fries 7**  
dill, celery seed, remoulade

**Chicken Wings 14**  
choice of buffalo or Korean BBQ

**Roasted Brussel Sprouts 10**  
smoked pork belly, pumpkin seeds, sherry  
gastrique, fried egg

**Boom Boom Shrimp 9**  
popcorn shrimp, boom boom sauce, scallion

**Poutine 12**  
smoked brisket, battered fries, thyme gravy

**Lummi Island Smoked Salmon Chowder**  
**cup 7 bread bowl 14**  
yukon gold potatoes, celery, onion, thyme,  
smoked tomato crème, dill

## BREAKFAST FAVORITES

**Jetty Benny's**  
béarnaise, frisée, baby herbs  
**ham 12 crab cake 22**

**American Breakfast 12**  
two eggs, choice of meat, breakfast potatoes

**Build Your Own Omelet 14**  
*choose 3 of your favorites:*  
bell pepper, onion, tomato, spinach, ham,  
sausage, bacon, cheddar, swiss, wild mushrooms

**Croissantwich 14**  
scrambled eggs, aioli, Tillamook cheddar, bacon

**Breakfast Burrito 12**  
farm eggs, choice of meat, Tillamook cheddar

**Buttermilk Pancakes 12**  
maple syrup, butter  
**add spiced peaches 3 or chocolate chip 2**

## LUNCH FAVORITES

**Wild Alaskan Cod & Chips 18**  
scuttlebutt beer-battered cod, tartar sauce,  
lemon

**Baja Fish Tacos 16**  
grilled cod, pineapple salsa, queso fresco,  
cilantro, pickled red onion, lime crema

**Mac & Cheese 12 add crab 12**  
gemelli pasta, old bay crumb

**Mole Chicken Tacos 16**  
butternut, roast garlic, pickled red onion, fines  
herbs, almonds

## BURGERS & SANDWICHES

served with choice of french fries, sweet potato fries, tater tots, or fruit  
sub garlic or truffle fries 2 / side salad 2

**The Indigo Burger\* 18**  
1/2 lb. wagyu burger, crispy char siu pork belly,  
tillamook cheddar, grilled onions, garlic aioli

**Club Sandwich 16**  
ham, turkey, bacon, tillamook cheddar, lettuce,  
tomato, pesto aioli, focaccia

add to any burger or sandwich: egg 2 / bacon 3 / avocado 3

**Grilled Chicken Sandwich 14**  
roasted apple, brie, arugula, garlic aioli

**New Orleans Cold Cut Sandwich 16**  
capicola, mortadella, ham, salami, giardiniera,  
provolone, focaccia



# J E T T Y

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## SIGNATURE COCKTAILS

**Tipsy Mermaid 12**  
absolut, strawberry puree, lemonade

**Mast Manhattan 13**  
bourbon, aged earl grey syrup, sweet vermouth, bitters

**Indigo 14**  
empress gin, st. germain, lime, grapefruit juice

**Fog Horn 12**  
mezcal tequila, chipotle syrup, lemon, lime

**Skipper Sangria 13**  
ask your server for current house-made sangria

**Seaworthy 14**  
blanco tequila, basil-watermelon puree, agave syrup

## BRUNCH COCKTAILS

**Bloody Maria 12**  
mezcal, blistered jalapeño

**Everett Mary 16**  
bacon, beef stick, tenderloin bites, cured meat, cheese

**Mimosas**  
glass 10 / bottle 32

## WINES BY THE GLASS

### Sparkling

Domaine St. Michelle	Brut	WA	9
G.H. Mumm "Cordon Rouge"	Brut Champagne	FR	24

### White

Chateau St. Michelle	Sauvignon Blanc	WA	10
Boomtown	Pinot Gris	WA	12
La Crema	Chardonnay	WA	12
Eroica	Riesling	WA	12

### Rosé

Merf	Rosé	WA	12
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### Red

Block & Row	Merlot	WA	9
Merf	Cabernet Sauvignon	WA	10
19 Crimes	Red Blend	CA	11
Willakenzie	Pinot Noir	OR	14

## BEER, CIDER, & MORE

### Bottled Beer

Coors Light  
Corona 5

### Cider/Seltzer

San Juan Seltzer  
Fuji Apple or Huckleberry 6

### 16oz Tall Can

Rainier 5

We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain. A 22% taxable service charge will be added to parties of 8 or more. 100% of the service charge will be distributed to service personnel.

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