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BAR &
GRILLE

SHAREABLES

Truffle Popcorn 4
truffle oil, parmesan, herbs

Garlic Fries 6
garlic oil, served with garlic aioli

Bavarian Pretzel Bites 8
mustard-ale sauce

Pork Pot Stickers 9
house dipping sauce, scallion, sesame seed

Fried Calamari 9
garlic, lemon, remoulade

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

Poutine 12
choice of fries: regular, sweet potato, or tater tots
smoked brisket, rosemary gravy, cheese curds

Hummus 6
grilled naan, pumpkin seeds, olive oil

Deviled Eggs 6
bacon, dijon, paprika

Roasted Brussel Sprouts 6
smoked pork belly, pumpkin seeds, sherry gastrique

Ahi Tuna Poké* 12
soy, bell pepper, tomato, cucumber, lime, cilantro,
scallion, frisée salad

Smash Burger Sliders(3)* 12
wagyu burger patties, american cheese, pickles,
bacon, jetty sauce, pretzel bun

Baja Fish Tacos 14
grilled cod, pineapple salsa, queso fresco, cilantro

Seafood & Artichoke Dip 18
Dungeness crab, prawns, scallops, artichokes, grilled
naan

JETTY FAVORITES

Taylor Shellfish PNW Oysters* half dozen 18 / full dozen 28
champagne mignonette, chives

Dungeness Crab Cake 21
kabocha puree, roasted brussels, baby carrots, frisee salad, sherry gastrique

The Indigo Burger* 16
1/2 lb. wagyu burger, crispy char siu pork belly, tillamook cheddar, grilled onions, garlic aioli

Wild Alaskan Cod & Chips 14
scuttlebutt beer-battered cod, tartar sauce, lemon

Mac & Cheese 12 add lobster 10
gemelli pasta, lemon-herb crumb

Jetty Bar & Grille's Signature
Lummi Island Smoked Salmon Chowder
cup 6 bread bowl 14
yukon gold potatoes, celery, onion, thyme, smoked tomato crème, dill



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SIGNATURE COCKTAILS

Festivus 12
dry gin, cranberry-thyme syrup, lemon, brut

The Kraken 13
kraken rum, pumpkin puree, sage syrup, cream, grated nutmeg

Sea Captain 13
islay scotch, fernet, benedictine

Jetty Cruiser 12
rye bourbon, homemade apricot liqueur, frangelico, chocolate bitters

Set Adrift 13
vodka, st. germaine, aperol, grapefruit, lavender

Barrel Aged Cocktail 14
aged in-house & rotated weekly. Ask server for details

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
Three Rivers	Cabernet Sauvignon	WA	10
19 Crimes	Red Blend	CA	11
Willakenzie	Pinot Noir	OR	14
Abeja	Cabernet Sauvignon	WA	24

BEER, CIDER, & MORE

Bottled Beer

Bud Light | 5
Corona

Public Coast Blonde
Leavenworth Hefeweizen
Fremont Interurban IPA | 6
Five Fin Pilsner
Scuttlebutt Amber

Cider/Seltzer

San Juan Seltzer | 6
Fuji Apple or Huckleberry

Tieton Wild Washington
Apple Cider | 6

16oz Tall Can

Rainier | 5
Olympia

Public Coast
Hazy IPA | 8

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.