



- OYSTERS

kumamoto, peale passage, washington usa 6 ea.
petite in size despite taking an average of 3 years to grow in suspended trays.
deep cup, fluted shells and prized for its sweet fruity flavour.

shigoku fat bastard, samish bay, washington usa 6 ea.
grown in bags that rise up and down with the tides, tumbling the oysters twice daily.
firm flesh, deep cup and clean taste of cucumber.

totten inlet, south puget sound, washington usa 6 ea.
totten inlet is the most famous appellation in south puget sound with algae-rich waters.
bag-to-beach grown, fluted shells, rich and notes of cantaloupe.

we recommend
6-8 small plates
for 2 people
to share

- PANTRY

carrots, yoghurt, cumin salt* 8

roquefort blue, honey, bread* 12

cerignola olives, marjoram, citrus, fennel* 8

roasted peanuts, garlic salt, rosemary* 5

clam dip, cream cheese, ritz crackers 10

- GARDEN

kale, buttermilk, pear, kale chips, pecan nuts* 14

beetroot carpaccio, golden beetroot, cottage curd, citrus, walnut* 10

tapioca, coconut, vadouvan, mustard leaf, buckwheat* 9

burrata, salsa verde, picual, sourdough* 14

cabbage, herb cheese, crispy quinoa, chilli oil* 10

- SEAFOOD

cod, leek, chestnut, vinaigrette 20

rainbow trout, egg yolk, almond milk, pickled mustard seeds 16

calamari, potato, crazy water, fried capers 14

baby blue mussels, edamame, pork belly, kombu broth 18

hamachi ceviche, avocado, yuzu, radish, almond 22

- MEAT

chicken breast, king mushrooms, lentil, balsamic vinegar 14

pork collar, pear texture, frisee, orange glaze 16

beef short rib, grain fed 120 days, carrot puree, broccolini 23

- DESSERTS

fernet panna cotta, bitter cocoa, orange 8

valrhona chocolate mousse, berries compote, fresh cream 8

*vegetarian

prices subject to service charge and gst.

one check per party and maximum of 4 credit cards please

- SIGNATURE COCKTAILS

22 per cocktail

basil & cucumber gin tonic: hendrick's gin, cucumber, basil, fever tree tonic water

jasmine & pear gin tonic: jasmine-infused no. 3 gin, poire williams, fever tree tonic water

savoury gin tonic: gin mare, olive brine, soda water, fever tree tonic water

gin martini: hendrick's gin, dolin dry vermouth, cucumber

red snapper: portland 88 vodka, homemade clamato juice, pickled prawn

viking mule: aalborg akvavit, la choutte cider, lime, shisho

china-moni: bigallet china-china, grapefruit, fever tree tonic water

bugs bunny: tanqueray london dry gin, carrot, lemon, egg white

watermelon sangria: portland dry gin 33, dita lychee liqueur, watermelon, lime, sea salt, prosecco

apple boulevardier: laird's applejack, bitter orange, riserva carlo alberto rose vermut

the canadian: redemption rye, myer's jamaican rum, pineapple cordial, peychaud's bitters

old faithful: bulleit bourbon, st germain elderflower liqueur, grapefruit, lime

last word: tanqueray london dry gin, lemon, green chartreuse, luxardo maraschino liqueur

- DRAUGHT BEER

250ml / 330ml

american blonde, deschutes river ale, usa 11/14

pale ale, deschutes mirror pond, usa 11/14

- BOTTLED BEER & CIDER

pilsner, victory prima, usa 15

amber ale, anderson valley boont, usa 15

german maibock, rogue dead guy, usa 16

ipa, stone, usa 16

apple cider, la choutte, fra 20

- HOUSE SODA

cucumber 8

pineapple & pepper 8

grapefruit & celery 8

- OTHER NON ALCOHOLIC

virgil's real cola 6

virgil's root beer 6

reed's extra ginger brew 6

s. pellegrino sparkling water 8

acqua panna mineral water 8

- CHAMPAGNE & SPARKLING WINE

champagne, chartogne-taillet, fra 25/150

rose champagne, thienot, fra 210

champagne, ulysses collin blanc de blancs, fra 230

champagne, dom perignon 2005, fra 450

prosecco, torresella, ita 16/80

cava, castellblanch, catalonia spain 90

sparkling brut, roederer estate quartet, usa 120

- WHITE WINE

sauvignon blanc, greywacke 2014, marlborough nz 17/45/90

sauvignon blanc, misha's vineyard the scarlet 2012, nz 120

sauvignon blanc, jean max roger les cailottes 2013, fra 130

chablis, pascal marchand 2012, fra 20/50/100

chablis, herve kerlann 2013, fra 120

chablis, isabelle et denis pommier 1er cru 2012, fra 130

chardonnay, tamar ridge devil's corner 2014, aus 100

riesling, muller-catoir trocken 2013, ger 20/50/100

riesling, frankland estate isolation ridge 2014, aus 120

riesling, rippon 2009, central otago nz 150

picpoul, felines jourdan 2013, fra 16/40/80

chenin blanc, frantz saumon mineral+ 2013, fra 100

pinot grigio, zenato igt della venezie 2014, ita 100

- ROSE & RED WINE

rose, marques de caceres 2014, rioja spa 16/40/80

gamay, moulin a vent 2010, burgundy fra 130

pinot noir, trinity hills 2013, hawkes bay nz 16/40/80

pinot noir, calera 2013, central coast usa 150

pinot noir, dominique gallois gevrety-chambertin, fra 200

cotes du rhone, de la renjarde 2011, fra 16/40/80

grenache, jauma like raindrops 2014, aus 140

malbec, dona paula, arg 16/40/80

wine pricing glass/half bottle/bottle

corkage fee \$65 per bottle



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