

smaller

Wedge Salad iceberg lettuce, ranch dressing, feta cheese, cherry tomatoes, scallions, bacon 18
add fried bay shrimp 7

Frisée, Treviso & Pear Salad ^{GF} balsamic dressing, goat cheese, toasted walnuts 16

Honeycrisp Apple Salad ^{GF} mixed greens, red onion, Honeycrisp apples, blue cheese crumbles, craisins, toasted pecans, apple cider vinaigrette 18

Ancho Crusted Albacore ^{*DF GF} ginger sesame sauce, wakame 28

Rays Pacific Northwest Chowder clams, house smoked-bacon, red potato 11

shareable

PNW Mussels ^{DF} coconut broth, chili oil, pickled serranos, herbs, sprouts, toasted baguette 25

PNW Manila Clams onion, celery, white wine, butter, Old Bay, herbs, toasted baguette 25

Seared Diver Scallops ^{* GF} braised pork belly, cauliflower purée, radicchio, pork jus, toasted pecans 38

Seared Giant Pacific Octopus ^{GF} chorizo, white bean purée, Yukon Gold potatoes, kale, salsa verde 30

Butternut Squash Risotto ^V pepitas, fried sage, basil oil 30

Steamed Alaskan Tanner Crab Cluster ^{GF} butter sauce, lemon 50

Crispy Fried Calamari mini sweet peppers, green goddess dressing 20

Dungeness Crab Cakes grapefruit, goat cheese and fennel salad,
stone ground mustard aioli, pine nuts, olives, basil oil 38

Fresh Burrata ^{GF} Calabrian chili and sundried tomato vinaigrette, prosciutto, toasted pecans, basil 24

Crispy Brussels Sprouts apple purée, bacon, parmesan, Granny Smith apple, maple vinaigrette 18

Crispy Fried Yukon Gold Potatoes hollandaise, chives 14

mains

Applewood Grilled Sablefish in Sake Kasu ^{GF/DF} wild rice, shiitake mushrooms, coconut broth,
bok choy, toasted sesame seed pickled cucumbers 51

Applewood Grilled Fresh Wild PNW King Salmon ^{* GF} garlic whipped potatoes,
seared asparagus, cornichon-caper beurre blanc 51

House-Made Tagliatelle Italian sausage, Calabrian chili, greens, breadcrumbs, Grana Padano 38

Pan Roasted Half Chicken tomato-olive stew, gnocchi, caper salsa verde 35

House-Smoked Sablefish corn fritters, braised greens, tomato-olive vinaigrette 51

Grilled Double R Ranch Bavette Steak ^{*} romesco, Yukon Gold potato hash, compound butter 48

Applewood Grilled Double R Ranch Ribeye ^{* GF} garlic whipped potatoes,
seared broccolini, Bordelaise sauce 62

Add two seared diver scallops 24

Add four Del Pacifico Dayboat prawns 20

Kevin Murray - Executive Chef **Gustavo Guerra** – Executive Sous Chef **Stephen Rodriguez** - Sous Chef

*Consuming raw or undercooked seafood or meats may increase
your risk of foodborne illness. Please alert your server to any food allergies.
Items marked with GF are gluten friendly, however, they are prepared in a facility that uses gluten products.
Items marked with DF are dairy free, items marked with V are vegetarian.

hand crafted cocktails

- Blood Orange Cosmo Titos vodka, Pierre Ferrand Dry Orange Curaçao, blood orange purée, lime, up 16
- Autumn Sidecar Metaxa '5 star' Greek Brandy, Cointreau orange liqueur, lemon, apple cider, nutmeg, up 16
- Earth & Sky Ford's London dry gin, Tozai 'Well of Wisdom' ginjo sake, yuzu, bell pepper syrup, up 16
- Aztec Sunset El Jimador Blanco tequila, cumin-infused, agave, pineapple, lime, rocks 16
- Black Cherry Margarita El Jimador Blanco tequila, black cherry shrub, lime, triple sec, rocks with salt 16
- Island Hopper Diplomático Planas white rum, Giffard 'Ginger of the Indies' liqueur, Luxardo Maraschino, lime, mango, large rock 18
- Apples & Pears Boulard V.S.O.P Calvados Pays d'Auge, St. George Spiced Pear liqueur, Mata Tinto sweet vermouth, Dolin dry vermouth 20
- Bolívar Diplomático Mantuano rum, Vecchio Amaro del Capo, Lillet Blanc Aperitif, Bittermen's Tiki Elemakule bitters up 16
- Man About the Town Buffalo Trace 'Rays Private Selection' Vo. 1 Bourbon, Aperol, Punt e Mes, Crème De Cacao, orange bitters, up 18
- Cherries on Bourbon Street Old Forester Bourbon, Punt E Mes sweet vermouth, Cherry Hering, house-made brandied cherry syrup, black walnut bitters, large rock 18

non-alcoholic beverages

- Puttin' on the Spritz Roots Divino Rosso N/A aperitif, Noughty N/A sparkling wine, rocks 15
- Lost & Found Pathfinder N/A amaro, lime, Caffé Vita cold brew, soda, rocks 14
- Monáe blood-orange, pomegranate, lime, turmeric-ginger syrup, one large rock 13
- Happy Accident Seedlip 'Spice' & Garden N/A spirits, Dhōs N/A orange liqueur, grapefruit, tonic, rocks 14
- Smokin' Joey lime, ginger beer, non-alcoholic bitters 7
- Thomson & Scott Noughty N/A sparkling dealcoholized Chardonnay 13
- Pinot & Soda Navarro Vineyards N/A Pinot Noir Juice 2023, soda, rocks 12
- Acqua Panna Still Water 500ml 5 Topo Chico Sparkling Water 500ml 7 1L 10
- 'Upside Dawn' Non-Alcoholic Golden Ale (.5% ABV), Athletic Brewing 6
- Non-Alcoholic IPA (.5% ABV), Fremont Brewing 6

on tap

- 'Green River' IPA, Future Primitive Brewing, Seattle 9
- 'Field 41' Pale Ale, Bale Breaker Brewing, Ballard 9
- 'Cervcita' Mexican Lager, Stoup Brewing, Ballard 9
- 'Amber Waves' Amber, Old Stove Brewing, Ballard 9

bottles & cans

- San Juan Hard Seltzer huckleberry, peach rosé 6
- Budweiser 6 Coors Light 6 Bud Light 6
- Stella Artois 6 Guinness 7 Pacifico 6
- Schilling 'Dryabolical' Dry Cider (16oz) 9
- Schilling 'Moon Berry' Semi-Sweet Fruited Cider (16oz) 9