

LITES + BITES

SMOKED CREAM CHEESE 16 veg

apricot wood smoked, jalapeno pepper jam, everything crackers

PNW SALMON CANDY 16 gf | df

house-smoked salmon, charred lemon, maple, pink peppercorn

POPCORN SHRIMP* 21

milk fried shrimp, sweet relish tartar, lemon

BARB'S BBQ MEATBALLS* 18 df

mclaughlin ranch angus beef, pork shoulder, anise seed, smoked marinara mole, fried focaccia

CLOSER TO EARTH



CLASSIC CAESAR SALAD* 15

pickled shallots, anchovy herb croutons, shaved parmesan
add salmon 14

SIGNATURE COBB SALAD* 24 gf

chicken breast, pork belly, blue cheese, cherry tomatoes, hard boiled egg, avocado, red onion, red wine vinaigrette



CRISPY ARTICHOKE HEARTS 17 gf

whipped goat cheese, honey-chili drizzle, pistachio dukkah



SMOKED CAULIFLOWER 18 v | gf | df

romesco, toasted hazelnut crumble, parsley oil

FOR THE TABLE



MISO BLACK COD DIP 19 gf

applewood smoked black cod, miso glaze, caramelized onions, citrus, vinegar kettle chips, chives

PARKERHOUSE ROLLS 12 veg

local honey, whipped butter, sea flake salt

CHARCUTERIE BOARD 36

prosciutto, fennel salami, hot coppa, purple haze, drunken goat, aged cheddar marconas, jam, house pickles, crackers

KISS OF FIRE



THE SHED BURGER* 19

1/2 lb wagyu beef, tillamook cheddar, red onion, lettuce, tomato, shed sauce, pickle spear

ROOFTOP DOUBLE SMASH* 18

two beef patties, american cheese, mama lil's peppers, scallion, bread & butter fennel, green peppercorn aioli, arugula, lemon

SMOKED TROUT BLT* 28

alder wood smoked trout, molasses shoulder bacon, heirloom tomato, butter lettuce, pear mostarda, black pepper mayonnaise



SMOKED PULLED PORK SLIDERS* 16 df

whiskey bbq sauce, honey-lime slaw, chipotle aioli, pickled pepper jam, potato bun
add a third slider 6

GRILLED JERK HALF CHICKEN 28 gf | df

jamaican jerk seasoning, sweet drop peppers, scallions, horseradish alabama bbq sauce

CHEF'S CHICKEN POT PIE 29

smoked chicken, velouté, potato, carrots, english peas, spring salad, citronette

Please allow approximately 20 minutes

STEAK FRITES* 37 gf | df

8oz prime bavette, red wine demi glace, horseradish aioli, roasted baby carrot

18OZ KANSAS CITY STRIP* 78 gf

dry-aged 30 day in house, hay smoked bone marrow cowboy butter

SIDES

BBQ KETTLE CHIPS 8 veg | df

house spice blend

CREAMY DILL POTATO SALAD* 10 veg | gf

red onion, hard boiled eggs, pickles

FRENCH FRIES 8 veg | df

ketchup

SIMPLE GARDEN SALAD 10 v | gf | df

citronette vinaigrette

BROCCOLI CAESAR* 12

parmesan, bread crumbs

TRUFFLE PARMESAN FRIES* 14 veg

chipotle aioli, herbs

BRICK OVEN PIZZA



MARGHERITA 18 veg

heirloom tomato sauce, fiore di latte, pecorino, fresh basil

PEP TALK 24

pepperoni, fennel sausage, bacon, mozzarella, tomato sauce, pecorino, hot honey ranch

FRIED CHICKEN 22

barbecue sauce, mélange of cheeses, crispy fried chicken, dill pickles, tomatoes, hot honey

MEDITERRANEAN 21 veg

arugula pesto, feta, artichokes, roasted red peppers, kalamata olives,

Our pizza dough is crafted in-house using a slow fermentation process that develops deep flavor, airy texture, and a crisp golden crust. Made with premium flour, olive oil, and a touch of sea salt, the dough is hand-stretched to order.

gf-Gluten Free v-Vegan veg-Vegetarian df-Dairy Free

*The consumption of raw or undercooked potentially hazardous foods may result in foodborne illness. A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 2% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.

SWEET DELIGHTS

TRIPLE FUDGE SKILLET BROWNIE 15

hot fudge, chocolate chips, oreos,
vanilla ice cream

NEW YORK CHEESECAKE 16

graham cracker crust, strawberry-rhubarb compote,
ice cream

MARIONBERRY COBBLER 16 gf

marionberry compote, oat crumble, bourbon caramel,
vanilla ice cream

AFFOGATO 11

vanilla ice cream, hazelnut tuile,
espresso pour-over

OLYMPIC MOUNTAIN SORBET CUPS 9 v | gf

choice of: pink champagne | pog | lemon



COFFEE + TEA

CAFE VITA ESPRESSO 6

espresso
latte
cappuccino
decaf

ART OF TEA 6

CAFFEINATED

sencha green – *clean, grassy, lightly sweet*
matcha + sencha – *vibrant, vegetal, smooth umami*
jasmine reserve – *floral, aromatic green tea*
white coconut crème – *delicate, creamy, tropical notes*
english breakfast – *full-bodied, classic black tea*
earl grey crème – *bergamot, vanilla, rich black tea*

HERBAL

french lemon ginger – *bright citrus, warming spice*
pacific coast mint – *cool, refreshing, clean finish*
egyptian chamomile – *soft floral, honeyed, calming*
apricot escape – *hibiscus, ripe stone fruit notes*

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