



DINNER MENU

FOR ONE OR TO SHARE

FRIED CHEESE CURDS	9
SPICY KETCHUP, KEWPIE MAYO	
CHARCUTERIE BOARD	21
OLYMPIA PROVISIONS MEATS, CHEF'S CHOICE OF CHEESE, DUCK FAT CANDLE, ASSORTMENT OF PICKLED ITEMS, GRILLED BREAD, AND SEASONAL FRUIT	
POKE*	15
SOY MARINATED SALMON, JALAPEÑO PUDDING, AVOCADO, BLACK SESAME CARAMEL, CUCUMBER, WONTONS	
GAMBAS AL AJILLO	13
GARLIC, SHRIMP, WINE, CREAM, CHILI, GRILLED BREAD	
KC BBQ WINGS	13
COLESLAW DIPPING SAUCE, CELERY	
FRIES	6
TOGARASHI SALT, KEWPIE MAYO, SPICY KETCHUP	

SOUPS AND SALADS

SOUP OF THE DAY	6/10
CUP / GRILLED BREAD BOWL	
BLT	13
LARDONS, ROMAINE, GORGONZOLA DRESSING, CHERRY TOMATO, PICKLED APPLE	
ARUGULA AND FARRO	13
SHAVED FENNEL, ROASTED BEETS, CHEVRE, PUMPKIN SEEDS VINAIGRETTE	
FARMER'S MARKET SALAD	12
ASK YOUR SERVER FOR DETAILS	

MAIN ENTRÉS

OUI BURGER*	15
BEEF PATTY, BACON, TILLAMOOK CHEDDAR, CARAMELIZED ONIONS, KEWPIE MAYO, BRIOCHE BUN, TOGARASHI SALT FRIES	
PRESSED PORK SHOULDER	19
FRIED POTATOES, 3 CHILI SAUCE, GRILLED PINEAPPLE SALSA, CHARRED PEARL ONION	
SAUTÉED SALMON*	25
CELERIAC PUREE, ASPARAGUS, BRIOCHE BREAD CRUMB, MEYER LEMON CURD, CRÈME FRAICHE	
FRIED CHICKEN & WAFFLE ON A STICK	18
JALAPEÑO MAPLE WHIPPED BUTTER, SAUTÉED SWISS CHARD	
SHRIMP DIABO*	17
LINGUINI, CHILI, GARLIC, PERNOD, BASIL, CHERRY TOMATO, GRILLED BREAD	

SWEETS

SEASONAL CRÈME BRULEE	8
ASK YOUR SERVER FOR DETAILS	
“MILK” AND COOKIES	7
TWO ROTATING COOKIES SERVED WITH HOT WHITE CHOCOLATE. (ADD KAHLUA OR GODIVA LIQUOR FOR +5)	
DOUGHNUT BREAD PUDDING	8
COCO DOUGHNUTS TURNED INTO CHOCOLATE BREAD PUDDING, WHIPPED CREAM	

*EATING RAW OR UNDERCOOKED FOODS MAY RESULT IN FOODBORNE ILLNESS