

DINNER MENU

Signature selections handcrafted by our Executive Chef Josh Balague

STARTERS

FOCCACCIA /6

house made, rosemary,
sea salt

pan drippings +3
fresh mozzarella +6

CAESAR /9

little gems, parmigiano, garlic
croutons, easter egg radish,
anchovy

CHOPPED SALAD /13

radicchio, little gems, salami,
olives, banana peppers,
provolone, red wine vinaigrette

MIXED LETTUCES /8

lemon vinaigrette, parmigiano
reggiano

BURRATA /14

peaches, apricots, mint,
almonds

MEATBALLS /12

pork, beef, crostini, parmigiano,
tomato

CORN CHOWDER /10

roasted sweet corn bisque,
basil, cherry tomatoes

SCALLION FRITTERS /11

corn, sweet chili, herbs

ENTREES

BUCATINI /18

pecorino romano and burro, tellicherry peppercorns

TAGLIATELLE /20

hen of the woods and king trumpet mushrooms, parm stock, thyme

LINGUINE & SHRIMP /24

calabrian chili, rock shrimp

RIGATONI BOLOGNESE /21

tomato, pork, herb ricotta

SCALLOPS /28

chermoula, garbanzo passato, roasted corn, cherry tomatoes

COHO SALMON /26

celery root puree, summer squash, pine nuts, lemon

RIBEYE /34

tomato, garlic, arugula, parmigiano

COPPER & SALT

DRINKS

WINE BY THE GLASS

SPARKLING

Benaccetto Prosecco
Italy /10

Nicolas Feuillatte Champagne
France /15

WHITE

Liquid Lite Sauvignon Blanc
Washington /10

Jermann Pinot Grigio
Italy /12

Mark Ryan Lu and Oly Chardonnay
Columbia Valley /11

Browne Grenache Rosé
Columbia Valley /11

RED

Three Rivers Cabernet Sauvignon
Columbia Valley /10

Northstar Merlot
Columbia Valley /15

Ken Wright Pinot Noir
Willamette Valley /14

Goose Ridge G3 Red Blend
Columbia Valley /11

Cecchi Chianti Classico Sangiovese
Italy /14

Canoe Ridge The Expedition Cabernet Sauvignon
Red Mountain /14

ON TAP /7.5

Peroni Lager

Chuckanut Kolsch

Manny's Pale Ale

No-Li Porch Glow Amber Ale

Black Raven Trickster IPA

Bale Breaker Hazy IPA

7 Seas Brut IPA

Ace Pear Cider

CANS & BOTTLE

Coors Light /5

Guinness /7

Heineken /6

Corona /6

Rainier /5

Bud Light /5

San Juan Seltzer *Rainier Cherry* /6

Heineken Zero *-non alc* /6

COCKTAILS /13

PNW BRAMBLE

Big Gin, blackberry sorbet, lemon

NEVER TOO EARLY

Makers Mark, Amaro Montenegro, bergamot, bitters

ROSÉ GOLD

Still Rosé, Aperol, tequila, sparkling wine, grapefruit bitters

LAVENDER 76

Absolut Citron, St. Germain, lavender, lemon, prosecco

TIKI NEGRONI

pineapple infused Campari, Diplomatico aged rum, sweet vermouth, tiki bitters