

DINNER

Available 4pm - 10pm

SALADS

add chicken /8 steelhead /12 steak* /14

CAESAR* /16

little gems, parmigiano, garlic croutons,
radish, white anchovies

SPRING BOUNTY SALAD/ 19 (V, V+)

spring mix, shaved radishes, fennel, peas,
grapefruit, almonds, lemon vinaigrette

C&S PANZANELLA SALAD/ 17 (V, V+)

arugula, macrina bread, peas, grilled
asparagus, cherry tomatoes, white balsamic
vinaigrette, balsamic glaze

MEDITERRANEAN WEDGE /18 (V, GF)

baby iceberg lettuce, heirloom cherry tomato,
pickled red onion, sesame seeds, feta, tahini
green goddess dressing

SHAREABLES

HOUSE MADE FOCACCIA /8 (V)

rosemary, sea salt, calabrian butter
add fresh mozzarella /6

SPRING PEA WHIPPED RICOTTA /17 (V)

fresh peas, pea tendrils, honey

GRILLED OCTOPUS /24

marble potatoes, romesco, olive relish,
nduja aioli

POLENTA FRIES / 16 (GF)

truffle aioli, parmesan, fresh herbs

MEATBALLS /17

creamy polenta, rustic marinara,
grana padano

AMERICAN WAGYU CARPACCIO* /24 (GF)

nduja aioli, fried capers, shallots, lemon oil

FRESH PASTA

SPAGHETTI POMODORO /22 (V)

rustic sugo, garlic, olive oil, burrata
add meatball /5 vegan upon request

TUSCAN SAUSAGE GNOCCHI /30

handmade italian sausage, roasted tomato,
tuscan kale parmesan fonduta,
grana padano, aleppo pepper

CRAB & LOBSTER RAVIOLI /39

lobster cream, basil oil

PORK BOLOGNESE /24

tomato, herb ricotta, calabrian honey,
saffron rigatoni, grana padano

SEAFOOD SCAMPI /34

shrimp, bay scallops, calamari, garlic, red chili
flakes, lemon parsley, butter

GEMELLI /21 (V)

seasonal peas, cherry, tomatoes, parmesan
fonduta, preserved lemon

MARKET ENTREES

KABOCHA SQUASH /24 (V+, GF)

arugula, pomegranate, pepitas, maple-cider
vinaigrette

CHICKEN MILANESE /34

panko crusted chicken,
mascarpone polenta, tomato braised kale,
lemon caper vinaigrette

PAN SEARED SCALLOPS /42 (GF)

lentils, sofrito, chorizo, kohlrabi salad

FILET MIGNON* /56 (GF)

8oz, marble potatoes, broccolini,
compound butter

GRILLED STEELHEAD* /34 (GF)

green beans, pea puree, zucchini, yellow squash,
tomato, potato, lemon oil

GRILLED PORK CHOP* /35 (GF)

carrot purée, roasted baby squash, apple-pear
chutney

RACK of LAMB* /49 (GF)

potato pave, roasted carrots, huckleberry
demi glace

VEAL PARMESAN* /68

mozzarella, sugo, basil
**shareable

SIDES

BROCCOLINI /11 (V+)

marcona almonds, preserved lemon

CRISPY BRUSSEL SPROUTS /11 (GF)

white balsamic, bacon

CARROTS /12 (GF, V)

tahini green goddess, sesame seeds

MARBLE POTATOES /11 (V, GF)

roasted garlic, rosemary, grana padano

MASCARPONE POLENTA /11 (V, GF)

parmesan, fresh herbs



4/6/25

We kindly ask not to split checks on parties of six guests or greater. A gratuity of 20% will be automatically added on parties six or greater.

*The Pierce County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness

*This item is cooked to order

GF - Avoids Gluten | V - Vegetarian | V+ - Vegan

BEVERAGES

COCKTAILS — MULES — NA LIBATIONS

JAR OF SUN / 14

giffard n/a aperitif, red peppercorn infused, n/a rum

TAHOMA PALOMA / 14

grapefruit shrub, lemon, grapefruit tahoma soda water

WHISKEY APPLE GINGER /19

bourbon spirit mixer, apple shrub, lemon, ginger beer, chilling cider float

PINEAPPLE PARK /19

worthy park 109 rum, pineapple, ginger beer

LAVENDER 76 / 16

new amsterdam vodka, st-germain elderflower liqueur, lavender, lemon, butterfly-pea flower, prosecco

KENTUCKY CREAM SODA / 16

cream washed whiskey, sour vanilla syrup, soda water, bitters

SONORAN SIPPER/ 17

tequila, honey lemon cordial, bitters float

TAMARIND PALOMA/ 17

tamarind infused tequila, grapefruit shrub, soda water

TWIGLIGHT NEGRONI /20

gin, cynar liqueur, heirloom alchermes

MATCHA FIZZ / 16

matcha, tonic, yuzu & lemon tincture

SUSPECT NEGRONI / 16

giffard n/a aperitif dhos n/a gin, dhos orange liqueur

WHISTLING MAPLE /21

whistlepig piggyback bourbon, whistlepig barrel aged maple syrup, lime juice, fever tree ginger beer

COPPER & SALT MULE /23

amaretto, montenegro, lemon, basil, fever tree ginger beer

MILK & HONEY / 16

clarified gin honey, cardamom sweet cream

MIDNIGHT WALK/ 17

new amsterdam vodka, kahlua, chocolate liqueur, espresso

PEARFECTLY SPICED GIN SOUR/ 17

gin, st george spiced pear liqueur lime, house-made cardamom syrup, aquafaba

PIRATES CUP/ 17

worthy park rum, chocolate bitters, walnut bitters

EMBER HOG OLD FASHIONED /23

whistlepig piggyback bourbon, house-made bitters, demerara, smoked
without smoke upon request

WINE BY THE GLASS

WHITE

JEAN-LUC COLOMBO, rose, "cape bleue", providence, FR / 13 | 52

PIGHIN, pinot grigio, friuli-vevezia giulia, Italy / 15 | 58

CHATEAU STE. MICHELLE, chenin blanc, 'limited release', yakima valley, WA / 13 | 48

STRUCTURE CELLARS, viognier columbia valley, WA / 16 | 60

LYDIAN, sauvignon blanc, columbia valley, WA / 14 | 54

AMONG THE GIANTS, chardonnay, goose gap, WA / 16 | 62

EROICA, riesling, columbia valley, WA / 16 | 60

SLOPE LIFE, chardonnay, 'lawrence vineyards', columbia valley, WA / 13 | 50

SPARKLING

LA BELLA, prosecco, Italy / 13 | 50

ARGYLE, brut, willamette valley, OR / 17 | 65

GOOSE RIDGE, carbonated rose, goose gap, WA / 15 | 58

RED

FURIOSO, pinot noir, "l'altra", 'furioso vineyard', dundee hills, OR / 23 | 90

DAHLMAN CELLARS, red blend 'stadium red v6', columbia valley, WA / 22.5 | 90

NORTHSTAR, merlot, columbia valley, WA / 21 | 81

MONTEPELOSO A QUO, red blend, toscana, Italy / 15 | 58

PORTLANDIA, cabernet sauvignon, 'big believer', columbia valley, WA / 17 | 65

MARK RYAN, cabernet sauvignon, 'the dissident', columbia valley, WA / 22 | 88

STRUCTURE CELLARS, cabernet sauvignon, 'craftsman', yakima valley, WA / 19 | 72

FIDELITAS, bordeaux blend, '4040', red mt, WA / 19 | 71

COPPER & SALT