DINNER

Available 4pm - 10pm

SALADS

add chicken /8 salmon /12 steak / 14*

ROASTED BEET & CITRUS SALAD / 16 (GF, V)

roasted beets, citrus segments, pistachio ricotta, sherry-maple vinaigrette

CLASSIC WEDGE / 18 (GF)

baby iceberg lettuce, heirloom cherry tomato, pickled red onion, crispy bacon, blue cheese dressing

CAESAR* / 16

romaine, anchovy dressing, croutons, parmesan

SHAREABLES

HOUSE MADE FOCACCIA / 14

mushroom parfait, marinated mushrooms, pickled shallots
add fresh mozzarella /6

BURRATA / 15 (V)

roasted winter squash, pepitas, agrodolce

MEATBALLS / 17

tomato sugo, parmesan, mascarpone polenta

BRODETTO CLAMS* / 25

garlic, white wine, lemon, toasted panko, grilled focaccia

FRESH PASTA

gluten free pasta available upon request

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

PORK BOLOGNESE / 27

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

BUTTERNUT SQUASH & SAGE RIGATONI / 19 (V)

butternut squash puree, stracciatella, fried sage, wild mushrooms

BRAISED LAMB RAGU / 28

rigatoni, mint crème fraîche, toasted garlic panko

MARKET ENTREES

CRISPY OCTOPUS / 33 (GF)

calabrian chili marinated octopus, confit potatoes, charred peppers, lime vinaigrette

CIDER-BRINED PORK CHOP / 37 (GF)

roasted delicata squash, sautéed mushrooms, kale, roasted apple gastrique

GRILLED RIBEYE* / 62

fondant potato, red wine reduction, grilled asparagus

CHICKEN MILANESE / 34

mascarpone polenta, roasted tomatoes, roasted leeks, sautéed kale,

CONFIT DUCK / 41 (GF)

sweet potato, braised cabbage, apple butter, toasted hazelnuts, roasted acorn squash

STRIPED BASS / 39

celery root and pear puree, lacinato kale, pickled shallot and chili salsa

SIDES

CHARRED PEPPERS / 10 (GF)

charred shishito peppers, lime vinaigrette

SEASONAL SQUASH / 11 (GF, V, +V)

agrodolce, pickled fresno

CARROTS / 12 (GF, V)

calabrian honey, toasted almonds

GRILLED ASPARAGUS / 11 (GF)

lemon agrumato, sea salt

MARBLE POTATOES / 11 (V)

roasted garlic, rosemary, grana padano

MASCARPONE POLENTA / 11 (V, GF)

parmesan, fresh herbs

COPPER & SALT

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

NA LIBATIONS

THE "SPECIAL T" / 14
mint sprig, orange cardamom, lime, pineapple juice & sprite

THE POINT N/A / 16
house made grapefruit shrub, lime juice, yuzu juice

MULES

PASSION FRUIT MULE / 18
new amsterdam vodka, passionfruit liqueur, lime, ginger beer

PINEAPPLE PARK / 19
worthy park 109 rum, pineapple, ginger beer

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

WINE FEATURES

FREEMARK ABBEY, cabernet sauvignon, napa valley, CA 2021 / 170

STORYBOOK MOUNTAIN, cabernet sauvignon, napa valley, CA 2017 / 200

HEITZ CELLARS, cabernet sauvignon, napa valley, CA 2021 / 150

CAYMUS, cabernet sauvignon, 'special selection', napa valley, CA 2019 / 300

CAYMUS, cabernet sauvignon, '50th anniversary', napa valley CA 2022 / 225

ANDREW WILL, red blend 'sorella', champoux vineyard, WA 2020 / 250

WINE BY THE GLASS

WHITE

DAHLMAN CELLARS, white blend 'stadium white v1', columbia valley, WA / 16| 64

MAISON MIRABEAU rose, "pure", provence, FR / 15| 57

RAMEY, chardonnay, russian river valley, CA / 25| 100

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

DeLILLE CELLARS, white blend, 'chaleur blanc', columbia valley, WA / 20 | 76

LYDIAN, sauvignon blanc, columbia valley, WA / 14 | 55

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

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

JAINE, chardonnay, 'connor lee vineyards', columbia valley, WA / 13 | 50

SPARKLING

LA BELLA, prosecco, Italy / 13 | 50

BROWNE, brut, 'Do Epic Sh*t' columbia valley, CA / 17.5 | 65

ARGYLE, brut, willamette valley, OR / 17 | 70

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

NICOLAS FEUILLATE, brut, chouilly, FR / 19 | 75

RED

BENTON LANE, pinot noir, "sustainably farmed", willamette valley, OR / 23 | 90

DAHLMAN CELLARS, red blend 'stadium red v6', columbia valley, WA / 20 | 78

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

COL d'ORCIA, sangiovese, 'spezieri' 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, syrah, 'bauhaus', columbia valley, WA / 19 | 72

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

GIFFORD HIRLINGER, red blend, 'stateline red', walla walla valley, WA / 18 | 70

ANDREW WILL, red blend, 'Involuntary commitment' columbia valley, WA 16 | 62

CAYMUS-SUISON, red blend, 'the walking fool' suison valley, WA 25 | 95

CORAVIN SPECIAL

RAMEY, claret, north coast, healdsburg, CA 2019 / 30

RAMEY, syrah, rogers creek vineyard, petaluma gap, CA 2018 / 30