

DINNER

Available 4pm - 10pm

SALADS

add chicken /8 salmon /16 steak / 14*

CAESAR* / 15

little gems, parmigiano, garlic croutons,
white anchovies

CLASSIC WEDGE / 18 (GF)

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

CHICORY & PICKLED STONE FRUIT / 16 (V, GF, CN)

whipped labneh, dukkah, honey-sherry vinaigrette

SHAREABLES

MANILA CLAMS* / 25

white wine, garlic, chili, lemon, herbs,
grilled levain

MEATBALLS / 17

tomato sugo, parmesan, basil,
mascarpone polenta

CALAMARI A LA PLANCHA / 23

preserved lemon, cilantro, grilled levain

WHIPPED LABNEH / 15 (V, CN)

blistered tomatoes, toasted pine nuts,
herbs, chili honey, grilled levain

HOUSE MADE FOCACCIA / 15 (V)

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

FRESH PASTA

gluten free pasta available upon request

SPAGHETTI POMODORO / 22 (V)

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

BUCATINI MARE* / 36

clams, prawns, sugo bianco, pangrattato,
calabrian chili

TUSCAN SAUSAGE GNOCCHI / 30

italian sausage, roasted tomato, lacinato kale,
parmesan fonduta, fennel, aleppo pepper

GEMELLI VERDE / 20 (V, CN)

pistachio pesto, blistered tomatoes, stracciatella,
chili crunch, dukkah

MARKET ENTREES

PAN ROASTED HALIBUT / 48

charred broccolini, onion soubise, chili,
marble potatoes

CHICKEN MILANESE / 34

mascarpone polenta, roasted tomatoes,
roasted fennel, sautéed kale

WILD KING SALMON* / 45

saffron-corn purée, chorizo crumble, corn
succotash

ROASTED MAITAKE MUSHROOMS / 25 (V, GF)

mascarpone polenta, blistered tomatoes, salsa
verde, parmesan

PRIME RIBEYE* / 68 (GF)

confit potatoes, house rub, grilled
asparagus, compound butter

WOOD GRILLED KUROBUTA PORK CHOP* / 41 (GF)

stone fruit mostarda, crispy baby potatoes,
grilled asparagus

SIDES

MASCARPONE POLENTA / 11 (V, GF)

parmesan, fresh herbs

GRILLED ASPARAGUS / 11 (GF, V+)

lemon agrumato, sea salt

CHARRED BROCCOLINI / 11 (V+)

chili, lemon

MARBLE POTATOES / 11 (V, GF)

olive oil, parmesan

GF - Avoids Gluten | V - Vegetarian | V+ - Vegan | CN - Contains Nuts



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*

BEVERAGES

NA LIBATIONS

NOT SO HEDGE Y / 15

muddled basil, house made blackberry syrup, lemon juice, lemon lime soda

POMELO PRINCE / 11

house made pomelo shrub, lime juice, ginger ale

MULES

COPPER & SALT MULE / 23

amaretto, montenegro, lemon, basil, ginger beer

PASSION FRUIT MULE / 18

new amsterdam vodka, passionfruit liqueur, lime, ginger beer

WINE FEATURES

HICKINBOTHAM, 'trueman', cabernet sauvignon, McLaren Vale, AUS 2016 / 134

SMITH & HOOK, cabernet sauvignon, Paso Robles, CA 2023 / 80

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

ELK COVE, 'five mountain', pinot noir, Laurelwood District, OR 2022 / 155

BIG TABLE FARM, pinot noir, Willamette Valley, OR 2023 / 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

CHATEAU STE. MICHELLE, grenache blanc, 'limited release', Columbia Valley, WA / 15 | 60

DAHLMAN CELLARS, roussanne, rattlesnake hills, WA / 20 | 78

DeLILLE CELLARS, white blend, 'chaleur blanc', Columbia Valley, WA / 20 | 76

ESTIVAL, sauvignon blanc, Horse Heaven Hills, WA / 14.50 | 55

AMONG THE GIANTS, chardonnay, Goose Gap, WA / 16 | 62

EROICA, riesling, Columbia Valley, WA / 16 | 60

LANGE, chardonnay, 'classique', Willamette Valley, WA / 18 | 70

SPARKLING

LA BELLA, prosecco, Italy / 13 | 50

BROWNE, brut, 'Do Epic Sh*t' Columbia Valley, WA / 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

ELK COVE, pinot noir, 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

FIRRIATO, 'santagostino baglio soria', Sicily, IT / 16.50 | 64

GIFFORD HIRLINGER, red blend, 'stateline red', Walla Walla Valley, WA / 18 | 70

COWHORN, grenache-syrah-mourvede, Applegate Valley, OR 20 | 78

CAYMUS-SUISON, red blend, 'the walking fool' Suisun Valley, CA 25 | 95

CORAVIN FEATURES

POST & BEAM, chardonnay, Carneros, CA 2023 / 25 | 100

RAMEY, syrah, Rogers Creek Vineyard, Petaluma Gap, CA 2019 / 30 | 120

DeLILLE, red blend, 'D2' Columbia Valley, WA 2021 / 34 | 137

DUNHAM CELLARS, cabernet sauvignon, 'XXVII', Columbia Valley, WA 2021 / 30 | 120

COPPER & SALT