

THE HART AND THE HUNTER

DINNER MENU

RAW

KING SALMON CRUDO p | gf 22

citrus crème, cucumber, charred shishito peppers, pickled red onions, chile oil

TUNA TARTARE p | gf 17

avocado, cilantro, radish, soy aioli, crispy shallot, tostada

COUNTER PLATTER p | gf 55

oysters, tuna tartare, chilled mussels, dressed clams

LOCAL OYSTERS

*choose from the below options
or go for 2 of each for 25*

ROCKEFELLER p 22|41

BAKED HERB HOLLANDAISE p | gf 22|41

FRESH SHUCKED WITH APPLE MIGNONETTE p | gf 20|39

SNACKS

WARM LOCAL SOURDOUGH v 8

cultured butter, sea salt

CHIPS & DIP p | gf 16

smoked salmon sour cream and onion dip, house-made chips

CHOWDER FRIES p 16

clam chowder, fries, old bay breadcrumbs, tabasco

SALADS

add salmon filet (+8), chicken breast (+5) or avocado (+3)

PALICOBBS gf 19

roast chicken, avocado, cheddar, egg, bacon, sherry vinaigrette

BEET v | gf 16

arugula, goat cheese, candied hazelnuts, sherry vinaigrette

ENDIVE CAESAR p 18

parmesan, rye crumble, herbs

PLATES

STEAMERS p 25

pei mussels or clams, vermouth, cream, fries

FISH & CHIPS p 21

chicory slaw, tartar sauce

CHICKEN POT PIE 23

pulled chicken, vegetables, puff pastry

CAULIFLOWER STEAK v | gf 23

chicory salad, chile oil, smoked ricotta

MEAT & POTATOES gf 31

bavette steak, old bay jojos, chimichurri

GRILLED CHEESE v 16

tillamook cheddar, beecher's flagship, sourdough

GARIBALDI BURGER 23

bacon, tillamook cheddar, lettuce, pickled onions, burger sauce, choice of fries or side salad

REUBEN SANDWICH 23

corned beef, beecher's flagship, sauerkraut, russian dressing

ADD ONS

BUTTER BISCUITS v 10

chile butter

OLD BAY JOJOS v 8

malted mayo

ROASTED CARROTS v 14

almonds, spiced yogurt



DESSERTS

PIE OF THE DAY v 10

get it a la mode! (+2)

STICKY TOFFEE PUDDING v 10

caramel sauce

STRAWBERRIES & CREAM v 10

butter biscuits, whip, strawberries

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We do not accept cash. v = vegetarian | vg = vegan | p = pescatarian | df = dairy-free | gf = gluten-free

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LIBATIONS

COCKTAILS 14

ESPRESSO MARTINI

vodka, coffee liqueur, orgeat, espresso

HEMINGWAY

white rum, maraschino liqueur, grapefruit, lime

SIESTA

blanco tequila, campari, lime, grapefruit

GIN & JAUNE

gin, pamplemousse, genepy, sparkling wine

PENICILLIN

blended scotch, ginger, honey, lemon, islay scotch

WORLD FAMOUS

rye, benedictine, bitter bianco, angostura

JAPANESE OLD FASHIONED

suntory toki whisky, ginger, yuzu, honey,
cherry bark bitters, salt pickled cherry blossom

JUICE & SODA

Fresh Squeezed Orange Juice 5

Fresh Squeezed Grapefruit Juice 5

Pineapple Juice 5

Lemonade 4

Coke, Diet Coke, Sprite 5

Fever Tree Ginger Beer 5

Bedford's Root Beer 5

Antipodes Bottled Water 500ml 5

Antipodes Bottled Water 1000ml 10

COFFEE & TEA

Drip Coffee 4

Toasted Marshmallow Latte 6

Americano 4

Cold Brew Iced Coffee 5

Cappuccino 5

Assorted Hot Teas 5

Matcha Latte 6

Iced Tea 5

PINK

Disastrous by Nature Rose, Columbia Valley,
Washington 11/44

SPARKLING

Treveri Cellars Blanc de Blancs, Yakima Valley,
Washington 12/48

Martini & Rossi Prosecco Extra Dry Veneto, Italy 12/48

Treveri Cellars Sparkling Rose, Yakima Valley,
Washington 14/56

Moët & Chandon Brut Imperial Champagne, France 110

Veuve Clicquot Brut Yellow Label Champagne, France 130

Perrier Jouët Grand Brut Champagne, France 115

RED

El Pino Club 'The Cusp', Russian River Valley, California 95

Nine Hats Syrah, Columbia Valley, Washington 16/64

Gilbert Cellars 'Allorbrogés' Red Blend, Yakima Valley,
Washington 14/58

Greenwing Cabernet Sauvignon, Columbia Valley,
Washington 17/68

Le Doublé Troublé Wine Co, Columbia Gorge, Pinot Noir,
Washington 16/64

The Pinot Project Pinot Noir, Monterey, California 13/52

Bonanza Cabernet Sauvignon, Napa Valley, California 12/48

WHITE

Prisoner Wine Company Saldo Chenin Blanc, Napa Valley,
California 15/60

J. Vineyards Pinot Gris, Russian River Valley, California 11/48

Prophecy Sauvignon Blanc, Marlborough, New Zealand 12/48

Chateau Ste. Michelle Chardonnay, Columbia Valley,
Washington 13/52

BEER

Tieton Cider Works Bourbon Barrel Peach Cider 8

Ecliptic Brewing Carina Peach Sour 10

Aslan Brewing Light Lager 6

Bale Breaker Hazy L IPA 8

Montucky Cold Snack Lager 7

Reuben's Crikey IPA on draft 9

Pike Place Pale Ale on draft 9

Reuben's Pilsner on draft 9

Rotating Line on draft 9