



Eat a Little

BACON WRAPPED PRAWNS DF GF	13.90	THAI CURRY MUSSELS DF	1/2 LB 12.90 FULL LB 19.90
deep fried hickory - smoked bacon wrapped prawns + honey sambal sauce		mussels, yellow curry, garlic, onion, coconut cream, tumeric, chili flakes, cilantro, and garlic bread	
SALMON CAKES DF	13.90	CRAB QUESO DIP	10.90
northwest salmon, red onion, celery, red bell pepper, capers, dijon mustard, egg and citrus aioli		white american cheese, roasted corn, red bell peppers, onion, cilantro, jalapeno and flour tortillas	
AVOCADO FRIES V	13.90	DRY RIBS DF GF	13.90
avocado wedges, spicy sriracha ranch batter, panko bread crumbs + chipotle aioli		pork riblets + jamaican pepper sauce	

Taco Bar



all tacos come on flour tortillas
can substitute to corn tortillas GF

AHI TACOS DF *	14.90	HALIBUT TACOS DF	14.90
sashimi grade ahi seared rare, carrot, cabbage, radish + sweet wasabi vinaigrette		grilled halibut, shredded cabbage, baja sauce and pico de gallo	
STEAK TACOS DF	13.90	SALMON TACOS DF	13.90
thinly sliced angus sirloin, pico de gallo, fresh jalapenos + cilantro aioli		grilled salmon, shredded cabbage, corn salsa and chipotle aioli	
VEGGIE TACOS DF V	14.90	BAJA TACOS DF	12.90
avocado fries, cabbage, pico de gallo, chipotle aioli and baja sauce		grilled cod, shredded cabbage, pico de gallo and baja sauce	

Salads

CAESAR SALAD	12.90	STEAK SALAD GF *	16.90
romaine, garlic herbed croutons and grated parmesan		sirloin steak, romaine, corn salsa, avocado cheddar, corn tortilla strips, chimichurri + chipotle aioli	
 add anchovies	2.00		
PORK BELLY SALAD	15.90	THAI CHICKEN SALAD DF GF	15.90
spinach, arugula, fried pork belly, candied walnuts, blue cheese crumbles, strawberries, fried shallots and raspberry vinaigrette		grilled chicken, mixed greens, shredded cabbage, red onion, red bell pepper, bean thread noodles, peanuts, cilantro and thai vinaigrette	
GREEK ANTIPASTA	23.90	SEARED AHI SALAD DF GF *	17.90
blackend shrimp, humus, cucumber, kalamata olives, piquillo peppers, tomato, feta cheese, grilled asparagus and fried flour tortillas		sashimi grade ahi seared rare, sesame seeds, mixed greens, wakame, tomato, cucumber, radish, carrot + wasabi vinaigrette	

 Extra side of dressing 0.75

GF=Gluten Free DF=Dairy Free V=Vegetarian

Add grilled chicken 7 | salmon or cod 8 | prawns, halibut or steak 9

* Consumer Warning - Some items are served raw, or cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

18% gratuity added to parties of 8 or more guests.



CAJUN SEAFOOD MAC

24.90

prawns, crab, crawfish, andouille sausage, onion, garlic, red bell peppers, cajun cheese sauce, cavatappi pasta, panko crumbs, green onions and garlic bread

PAN SEARED CHICKEN GF

19.90

chicken breast, seasoned roasted potatoes, broccolini, carrots, roasted garlic, lemon + thyme

FISH & CHIPS DF

COD
19.90

beer battered deep fried pacific halibut or cod with house - cut fries + dill - caper tartar

HALIBUT
22.90

WHOLE PRAWN PUTENESCA

24.90

piquillo pepper tomato sauce, kalamato olives, linguini, prawns, parmesan, pesto + garlic bread

HALIBUT OSCAR GF

32.90

black rice risotto, dungeness crab, asparagus and beurre blanc

YOUR CHOICE OF STEAK GF *

SIRLOIN
23.90

butter basted, roasted seasoned potatoes and seasonal vegetables

RIBEYE
27.90

SALMON SUCCOTASH DF GF

23.90

smoked paprika, chimichurri, roasted corn, lima beans, onion, red peppers, garlic + coconut milk

SMOKED SPARE RIBS DF GF

1/2 RACK

cherry wood smoked with apple bourbon BBQ sauce and house cut fries

21.90

FULL RACK

31.90

Sides

MAC + CHEESE V

5.90

COLESLAW V GF DF

4.00

CORN ON THE COB V GF

1.99

CAESAR SALAD

4.00

CLAM CHOWDER

CUP 5.90 | BOWL 9.90

ASPARAGUS V GF DF

4.00

FRIES V DF GF

4.00

SWEET POTATO FRIES V DF GF

4.50

GARLIC PARMESAN FRIES V GF

5.50

POUTINE

5.50

ROASTED SEASONED POTATOES V DF GF

5.50

SEASONAL VEGETABLES V DF GF

4.00

Burgers & Sandwiches

LOFT BURGER DF *

12.90

red onion, lettuce, tomato, mayonnaise and quick pickle on a grilled pretzel bun

add cheese, grilled onions or jalapeños

1.75

avocado, bacon, or deep fried jalapeños

2.50

ELK BURGER *

16.90

blueberry gastrique aioli, blue cheese, spinach, arugula and fried shallots on a grilled telera roll

SOUTHERN FRIED CHICKEN

14.90

breaded chicken thigh, lettuce, tobasco aioli, and quick pickle on a grilled sesame seed bun

CHICKEN AVOCADO MELT

15.90

grilled chicken breast, hickory smoked bacon, avocado, provolone cheese and chipotle aioli on grilled sourdough bread

PHILLY DIP

16.90

thinly sliced sirloin, grilled onions, red bell peppers, provolone cheese and horseradish aioli on a grilled telera roll

DIABLO BURGER *

15.90

beer battered deep fried jalapenos, pepper jack cheese, lettuce, tomato, quick pickle and ghost chili diablo sauce on a grilled pretzel bun

Extra side of sauce 0.75

Locally owned and operated, from our family to yours. We source the best products possible for each season, buying quality meats, dairy, fresh seafood and local vegetables. Fresh is best!