

smaller

- Little Gem Salad^{GF V} green goddess dressing, pickled lemon, feta cheese, scallions, cherry tomatoes 16
- Lyonnaise Salad^{DF} bacon vinaigrette, frisée, bacon lardons, soft egg, croutons 16
- Crispy Calamari Salad^{DF} orange vinaigrette, carrots, frisée, cornichon, red onion 11
- Seared Albacore^{*DF GF} blood orange-avocado salsa, ponzu, watercress 28
- Rays Pacific Northwest Chowder clams, house smoked-bacon, red potato 10
- Applewood Grilled Spot Prawn Skewer^{GF} butter, garlic, herbs, charred lemon 22

shareable

- PNW Mussels jalapeño-lime butter, radish, toasted baguette 22
- PNW Manila Clams onion, celery, white wine, butter, Old Bay, herbs, toasted baguette 22
- Seared Diver Scallops^{* GF} roasted parsnips, parsnip purée, vanilla beurre blanc, chervil 36
- Seared Yucatan Octopus^{GF DF} zucchini and chickpea salad, toasted pine nuts, salsa verde 28
- Moroccan Carrot Salad^V baby carrots, couscous, hazelnuts, yogurt, cilantro, garlic-harissa oil 26
- Steamed Alaskan Tanner Crab Cluster^{GF} butter sauce, lemon 44
- Crispy Fried Calamari mini sweet peppers, green goddess dressing 18
- Dungeness Crab Cakes lemon aioli, pickled red onion, orange supremes, pea vines 32
- Seared Asparagus^{GF V} parmesan vinaigrette, hazelnuts 16
- Crispy Brussels Sprouts^{DF} muhammara, walnuts, scallions 16
- Crispy Fried Yukon Gold Potatoes^V hollandaise, chives 12

mains

- Applewood Grilled Sablefish in Sake Kasu jasmine rice, charred savoy cabbage, scallions, dashi-miso velouté 46
- Applewood Grilled Wild Alaskan King Salmon^{* GF} garlic whipped potatoes, seared asparagus, cornichon-caper beurre blanc 46
- House-Made Tagliatelle basil cream sauce, crispy prosciutto, peas, mint 34
- House-Smoked Sablefish gnocchi, caramelized celery root, green apple vinaigrette 46
- Grilled Double R Ranch Bavette Steak^{* GF} celery root purée, roasted Brussels sprouts, sauce Bordelaise 40
- Applewood Grilled Double R Ranch 15oz Ribeye^{* GF} sautéed wild mushrooms, Café de Paris butter 60
- ~Please allow extra time for us to prepare your steaks~
- Add two seared diver scallops 20
- Add four Del Pacifico Dayboat prawns 16

Kevin Murray - Executive Chef Gustavo Guerra – Executive Sous Chef Stephen Rodriguez - Sous Chef

Please alert your server to any food allergies.
Items marked with GF are gluten friendly, however, they are prepared in a facility that uses gluten products.
Items marked with DF are dairy free, items marked with V are vegetarian.

*Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness.

hand crafted cocktails

- Blood Orange Cosmo Titos vodka, Pierre Ferrand Dry Orange Curaçao, blood orange purée, lime, up 14
- Chili Gimlet Broker’s London Dry gin, Ancho Reyes Verde poblano chili liqueur, lime Tajin salt, up 14
- Bramble On rosemary-infused Broker’s London dry gin, lemon, raspberry, cranberry, rocks 14
- Stop Me if I Told You This Campo Bravo reposado tequila, Amaro Foro, Amaro Cynar, Mata Tinto sweet vermouth, orange & xocolatl mole bitters, large rock 16
- Black Cherry Margarita Pueblo Viejo blanco tequila, black cherry shrub, lime, triple sec, rocks with salt 14
- Ray Bird in the Jungle Ten to One white & dark rum, lime, Aperol, chai, pineapple, black strap bitters, large rock 16
- Escape Plane Plantation dark rum, Vecchio Amaro Del Capo, Aperol, lemon, up 15
- Man About the Town Buffalo Trace Bourbon, Aperol, Punt e Mes, Crème De Cacao, orange bitters, up 16
- Velvet Old Fashioned Rays ‘Private Selection No. 3’ 100 Proof Old Forester Bourbon, Monkey Shoulder blended Scotch, Lustau Pedro Ximenez ‘San Emilio’ Sherry, chocolate bitters, large rock 18

zero proof beverages

- Lost & Found Pathfinder N/A amaro, lime, Caffé Vita cold brew, soda, rocks 12
- Monáe blood-orange, pomegranate, lime, turmeric-ginger syrup, one large rock 12
- Happy Accident Seedlip 'Spice' & Garden N/A spirits, Dhōs N/A orange liqueur, grapefruit, tonic, rocks 12
- Smokin’ Joey lime, ginger beer, non-alcoholic bitters 7
- Black Cherry Shrub & Soda Water 7
- Acqua Panna Still Water 500ml 5
- Topo Chico Sparkling Water 500ml 7 1L 10
- Navarro Vineyards N/A Pinot Noir CA, 2022 11
- Metier Brewing Sparkling Hop Water 6

on tap

- ‘Green River’ IPA, Future Primitive Brewing, Seattle 9
- ‘Field 41’ Pale Ale, Bale Breaker Brewing, Ballard 9
- ‘Cervecita’ Mexican Lager, Stoup Brewing, Ballard 9
- ‘Amber Waves’ Amber, Old Stove Brewing, Ballard 9

bottles & cans

- Reuben’s Brews Hard Seltzer Grapefruit or Orange 6
- Budweiser 5 Coors Light 5 Bud Light 5
- Stella Artois 6 Guinness 7 Pacifico 5
- Yonder Dry Cider(16oz) 10 Montucky ‘Cold Snack’(16oz) 6
- ‘Upside Dawn’ Golden Ale, N/A, Athletic Brewing 6
- ‘Run Wild’ IPA, N/A, Athletic Brewing 6