

smaller

- Arugula Salad ^{GF/V} basil-lemon vinaigrette, watermelon radish, snap peas, cucumber, feta, blueberries
half 8 full 16
- Mixed Greens Salad ^{GF/V} balsamic dressing, strawberries, toasted walnuts, blue cheese
half 9 full 18
- Gem Salad ^V green goddess dressing, garlic bread crumbs, pistachio, parmesan, hard boiled egg
half 9 full 18

- Ancho Crusted Albacore*^{DF/GF} ginger sesame sauce, wakame 28
- Rays Pacific Northwest Chowder clams, house smoked-bacon, red potato 11
- Bacon – Scallop Skewer* ^{GF} Alaskan weathervane scallops wrapped in
house-made bacon, charred lemon, butter sauce 16

shareable

- Bread Plate ^{DF/V} Grand Central Bakery focaccia, extra virgin olive oil, balsamic vinegar,
salt and Italian herb mix, four slices 5
- Grilled PNW Octopus^{DF} potato fritter, smoked paprika aioli, pickled Fresno chilies, cucumber, chives 28
- PNW Mussels ^{DF} coconut broth, chili oil, pickled serrano peppers, herbs, sprouts, toasted baguette 25
- PNW Manila Clams onion, celery, white wine, butter, Old Bay, herbs, toasted baguette 25
- Butternut Squash Risotto^V pepitas, fried sage, basil oil 30
- Steamed Alaskan Tanner Crab Cluster ^{GF} butter sauce, lemon 42
- Crispy Fried Calamari mini sweet peppers, green goddess dressing 20
- Dungeness Crab Cakes red pepper aioli, arugula, pickled fennel, charred shishito, lime 42
- Fresh Burrata and Strawberries ^V strawberry vinaigrette, radish, tarragon, toasted sesame seeds,
basil rosemary cracker 24
- Crispy Brussels Sprouts apple purée, bacon, parmesan, Granny Smith apple, maple vinaigrette 18
- Crispy Fried Yukon Gold Potatoes hollandaise, chives 14

mains

- Applewood Grilled Sablefish in Sake Kasu ^{GF/DF} wild rice, shiitake mushrooms, coconut broth,
bok choy, toasted sesame seeds, pickled cucumbers 51
- Applewood Grilled Wild Alaskan King Salmon* ^{GF} garlic whipped potatoes,
green beans, cornichon-caper beurre blanc 51
- Pan Roasted Half Chicken tomato-olive stew, gnocchi, caper salsa verde 35
- House-Made Pappardelle ^V maitake mushrooms, herbs, Grana Padano 38
- House-Smoked Sablefish^{GF} harissa-chimichurri, roasted green cabbage, cabbage cream, toasted walnuts 51
- Double R Ranch Ribeye* ^{GF} applewood grilled, garlic whipped potatoes,
broccolini, bordelaise 62
- Double R Ranch Filet Mignon* ^{GF} applewood grilled, cauliflower purée, shiitake mushrooms
kale, peppercorn sauce, mint and pickled shallots 60
- Add four Del Pacifico Dayboat prawns 20

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

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

hand crafted cocktails

Blood Orange Cosmo Titos vodka, Pierre Ferrand Dry Orange Curaçao, blood orange purée, lime, up 16

Spressti-Tini Tito's vodka, Mr. Black coffee liqueur, Borghetti espresso liqueur,
Licor 43 Spanish liqueur, Caffé Vita cold brew, demerara, up 16

Earth & Sky Ford's London dry gin, Tozai 'Well of Wisdom' ginjo sake, yuzu, bell pepper syrup, up 16

Evergreen Negroni, Uncle Val's Botanical Gin, Ranson Old Tom Gin, Carpano Classico sweet vermouth,
Campari, Cleer Creek Douglas Fir Eau de Vei rinse, large rock 16

Chili Marg Campo Bravo Reposado tequila, Iligal Joven mezcal, Aperol,
Ancho Verde Chili Liqueur, agave, lime, Tajin rim, large rock 16

Ray Bird in the Jungle Diplomático Planas white rum, Diplomático Mantuano aged rum, Aperol,
St. Elizabeth's Allspice Dram, lime, pineapple, chai syrup, rocks 16

Island Hopper Diplomático Planas white rum, Giffard 'Ginger of the Indies' liqueur,
Luxardo Maraschino, lime, mango, large rock 18

The Last Night in Barbados Planteray 'Stiggins' pineapple rum, Planteray Original Dark rum,
B.G. Reynolds falernum, Laphroaig scotch rinse, large rock 16

Man About the Town Buffalo Trace 'Rays Private Selection' Vo. 1 Bourbon, Aperol,
Punt e Mes, Crème De Cacao, orange bitters, up 18

Cherries on Bourbon Street Old Forester Bourbon, Punt E Mes sweet vermouth, Cherry Hering,
house-made brandied cherry syrup, black walnut bitters, large rock 18

non-alcoholic beverages

Puttin' on the Spritz Roots Divino Rosso N/A aperitif, Naughty N/A sparkling wine, rocks 15

Lost & Found Pathfinder N/A amaro, lime, Caffé Vita cold brew, soda, rocks 14

Monáe blood-orange, pomegranate, lime, turmeric-ginger syrup, one large rock 13

Garden Party Seedlip 'Garden' N/A spirit, lime, pineapple, agave, jalapeño, salt rim, rocks 13

Smokin' Joey lime, ginger beer, non-alcoholic bitters 7

Thomson & Scott Naughty N/A sparkling dealcoholized Chardonnay 13

Pinot & Soda Navarro Vineyards N/A Pinot Noir Juice 2023, soda, rocks 12

Acqua Panna Still Water 500ml 5 Topo Chico Sparkling Water 500ml 7 1L 10

'Upside Dawn' Non-Alcoholic Golden Ale (.5% ABV), Athletic Brewing 6

Non-Alcoholic IPA (.5% ABV), Fremont Brewing 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

San Juan Hard Seltzer huckleberry, peach rosé 6

Budweiser 6 Coors Light 6 Bud Light 6

Stella Artois 6 Guinness 7 Pacifico 6

Schilling 'Dryabolical' Dry Cider (16oz) 9

Schilling 'Moon Berry' Semi-Sweet Fruited Cider (16oz) 9