

LUNCH MENU

SOUP & SALAD

THE UN-STACKED

Ms. Jane's signature garden salad, but a little less formal. 15

HARVEST GRAIN BOWL

Quinoa, kale, roasted squash, pickles, crispy chickpeas, tomatoes, vegan feta, and an avocado herb dressing. 22
* vegan *

SMOKEHOUSE CAESAR

Charred romaine, shaved parmesan, croutons, house made smoked salmon Caesar dressing. 16

WATERMELON AND FETA

Watermelon, marinated feta, toasted pistachios, arugula, and balsamic reduction. 14
* N *

BERRIES AND GOAT CHEESE

Baby spinach, strawberries, blueberries, crumbled goat cheese, spiced pecans, tossed in huckleberry vinaigrette. 16
* N *

SOUP DU JOUR

Fresh-made daily creations. 9

Add ons

SHRIMP

4 oz 14

SALMON

4 oz 16

FILET MEDALLION

4 oz 24

MARINATED TOFU

8

GRILLED CHICKEN BREAST

4 oz 14

AVOCADO

6

APPETIZERS

SHRIMP COCKTAIL

Jumbo prawns served chilled with house-made cocktail sauce and fresh lemon. 18

FRIED CHICKEN WINGS

6 wings in your choice of Jane's sweet & spicy, honey jalapeno, or salt & vinegar. Served with fries. 11

CALAMARI WITH SWEET CHILI SAUCE

Crispy fried calamari served with our sweet chili sauce—made with roasted chilies and garlic. 15

GRILLED CHICKEN SKEWERS

Chicken skewers seasoned with a creamy citrus sauce, and served with rice. 15

BURGERS & SANDWICHES

All burgers are made with ½ lb. of American Wagyu from Misima Reserve Farm. All burgers and sandwiches come with your choice of steak-cut fries, onion rings, or a side salad.

BANH MI BURGER

Pickled carrots, daikon, jalapeños, cilantro, and sriracha mayo on a toasted baguette with a touch of rice vinegar seasoning. 22

BIG CHIEF CHEESEBURGER

Lettuce, tomato, onion, pickles, garlic aioli, and a house-made American cheese. 22

THE WESTERN BURGER

Pepperjack, onion strings, bacon, lettuce, tomato, and chipotle garlic aioli. 23

FISH BURGER

Two pieces of our hand-dipped cod on a brioche bun with all the fixings. 18

ONION JAM BURGER

Lettuce, tomato, onion jam, pepper jack cheese, and house-made BBQ sauce. 22

BLACKBERRY & BRIE BURGER

Lettuce, onion, melted brie, blackberries, pistachio crumbles, and garlic aioli. 24

CHICKEN SANDWICH

Grilled chicken breast filet, topped with garlic aioli, lettuce, tomato, onion, and house-made American cheese. 19

CLUB SANDWICH

A classic triple-decker stacked with turkey, ham, bacon, lettuce, tomato, American cheese, and mayo on wheat or white. 15

BLT

¼ pound of thick-cut Nueske's applewood smoked bacon, lettuce, and fried green tomatoes. 18

SALMON BURGER

House-made salmon patty, seasoned with lemongrass and ginger. Topped with lettuce, tomato, red onion, and basil aioli. 20

SEAFOOD

FISH AND CHIPS

Hand-dipped cod filet in a house-crafted stout batter. Served with fries and a side salad. 20

TUNA POKE BOWL

Soy marinated tuna, edamame, house pickled vegetables, cucumber-radish salad, crispy rice paper, and seasoned sushi rice. 26
* Marinated tofu available *

GRILLED SALMON

Charcoal-grilled 8-ounce salmon filet with smoked salmon butter and PNW seasoning served with roasted fingerling potatoes and seasonal vegetables. 35

ANGRY MUSSELS

A generous ½lb portion of PNW mussels prepared spicy with chorizo and harissa. Served with a French baguette crostini. 10

STREET TACOS

Shrimp or fish tacos, bursting with flavor, wrapped in warm corn tortillas, and accompanied by a side of street corn salad. 2/13 or 3/17

MOCKTAILS \$8

ORANGE CREAMSICLE
Fresh squeezed orange juice, blood orange tea, vanilla syrup, and topped with vanilla cold foam.

DRAGONFRUIT HIBISCUS COOLER
Lime, dragon fruit, hibiscus, and soda. Garnished with a lime wheel and dried dragon fruit.

MANGONADA MOCKTAIL
Mango puree, chamoy, and fresh lime juice with a tajin rim.

NOJITO FIGHT
A refreshing trio of handcrafted mocktail mojitos. Honeydew, cantaloupe, watermelon.
14
* Add Diplomatico rum \$12 *

LEMONADE FLIGHT
Fresh-squeezed lemonade flight. Choice of 3: Lavender, raspberry, strawberry, guava, passion fruit, cantaloupe, watermelon, and honeydew. 14
* Add Tito's for 12 *

BEE'S NECTAR
Fresh lavender syrup, honey, and sparkling water.

SOFT DRINKS 3

SPRITE
BARQS ROOT BEER

DR. PEPPER
COCA-COLA

DIET COKE

WINE FLIGHT & SUMMER SANGRIA

WHITE FLIGHT
Frisk Riesling, Kris Pinot Grigio, San Simeon Chardonnay 18
* 5oz pours *
"PERRY" WHITE SANGRIA
Pinot Grigio, brandy, peach liqueur, strawberries, lemon-lime soda, and sparkling water. 13

RED FLIGHT
J. Lohr Wildflower, Terra D'oro Barbera, & Vidal Fleury Cotes Du Rhone 20
* 5oz pours *
RED WINE SANGRIA
Red wine, brandy, Cointreau, orange, pineapple, and lime juice. 16

DRAFT BEER

MICHELOB ULTRA
5
7 SEAS- AMBER ALE
6.5
SEASONAL CIDER
6.50
WIDMER- HEFEWEIZEN
6

SPACE DUST IPA
5.75
STELLA- ARTOIS
5.5
GEORGETOWN- BODHIZAFA
5.5
BLACK RAVEN- PILSNER
5

BOTTLED BEER

HEINEKEN/HEINEKEN ZERO
5.5
GUINNESS
5.5
BLUEMOON
5
CORONA
5

MODELO- NEGRA/ESPECIAL
4.25
COORS LIGHT
4
MICHELOB ULTRA
4
BUD LIGHT
4

DESSERT

PEANUT BUTTER LAYER CAKE
Layers of peanut butter cake, peanut butter mousse, and chocolate ganache, topped with a house-made peanut butter honeycomb. 13
S'MORES COOKIE SKILLET
Graham cracker cookie topped with toasted marshmallows, a blend of milk and dark chocolate chunks, and a scoop of vanilla ice cream and finished with whipped cream, chocolate drizzle, and extra marshmallows. 15
STRAWBERRY SHORTCAKE
House-made angel food cake with strawberries, topped with whipped cream and fresh strawberries. 12
LEMON BLUEBERRY ROLL CAKE
Lemon sponge cake roll with blueberries and lemon mascarpone mousse, topped with whipped cream and fresh blueberries. 12
SEASONAL ICE CREAM
Served with fresh fruit. Ask your server for current flavors. 9