NEW LEAF CAFÉ

at Outlook Inn

SMALL PLATES

Ahi Tataki | 20 sushi rice, house pickled ginger, wasabi, sriracha aioli, soy glaze

Crispy Confit Duck Leg | 24 almond, dried apricot, frisée salad

Pickled and Marinated Vegetables | 16 baby beets, cippolini onion, giant white beans, orange, hazelnut, arugula and mint pistou

Dungeness Crab Cakes | 28 greens, house made sambal aioli

Braised Pork Belly | 16 apple, winter greens

Sautéed Baby Bok Choy | 14 finadene sauce

STARTERS

Brown Bear Baking Country Hearth Loaf | 8 whipped butter and Maldon sea salt

Classic French Onion Soup | 14 gruyere, parmesan cheese, crostini

Arugula Salad | 15 arugula, Marcona almonds, candied orange, passionfruit vinaigrette

Caesar Salad | 15 parmesan cheese, croutons, lemon, marinated white anchovies

ENTRÉES

Whole Fried Branzino | 46 yellow rice, baby bok choy, Thai chili sauce

Grilled New York Steak | 52 mashed potato, grilled Belgian endive, chimichurri

Braised Duck Ragù | 28 Local Goods tripolini pasta, pecorino cheese, parsley

Roasted Mad Hatcher Chicken | 36 confit king oyster mushrooms, consommé, serrano chili

Miso Marinated Portobello and Confit King Oyster Mushrooms | 28 yellow rice, baby bok choy, finadene sauce

Lum Farm Beef Burger | 24 bacon, cheddar, sriracha aioli, lettuce, house-made bread and butter pickle

SIDES

Mashed Potatoes | 8 Yellow Rice with Thai Chili Sauce | 8 Truffle Fries with Sriracha Aioli | 12

A 20% taxable service charge will be added to parties of 5 or more; 100% of the service charge will be distributed to your service staff.

The Health Department advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chances of acquiring a food-borne illness. Please advise your server of any dietary restrictions or allergies.

COCKTAILS

Blind Forest | 15 Bourbon, house-made blood orange oleo, lemon

Like Water | 18 Gin, Salers, Avezé, Chartreuse bitters

Moon River | 17 Tequila Arette, Cointreau, agave, ginger, lime, orange, grapefruit, basil, cilantro, house-made citrus salt

WINES

6oz / Btl

White & Rosé

José Pariente | Sauvignon Blanc Rueda, ES 12 / 42

Torii Mor | Chardonnay Willamette Valley, OR 11 / 40

Caymus Vineyards | Mer Soleil Chardonnay Silver Fairfield, CA 12 / 42

Château Terrebonne | Côtes de Provence Rose Provence, FR 12 / 42

Red

Coeur de Terre Vineyard | Pinot Noir '22 McMinnville, OR 16 / 49

Domaine De Couron | Côtes du Rhône "Cuvee Marie Dubois" Syrah, '18 St. Marcel d'Ardeche, FR 14 / 42

Sparkling

Yulupa | Cuvée Brut Lodi, CA 10 / 36

Veuve Du Vernay | Brut Bordeaux, FR 10 / 36

Veuve Du Vernay | Brut Rosé Bordeaux, FR 10 / 36

LET'S CONNECT

Share what you loved about your dining experience. @new_leaf_cafe

ZERO-PROOF

Blue Lullaby | 15 Chamomile tea-infused blueberry juice, agave, lemon, lavender, bee pollen

No-Fun-Rita | 15 agave, ginger, lime, orange, grapefruit, basil, cilantro, house-made citrus salt

Pear Flowers | 15 Pear juice, lemon, ginger beer syrup, rosemary, soda

Sober Carpenter NA | IPA Montréal, QC | 6 - 160z

Lolo Sparkling Hops | Yuzu Orange Blossom Portland, OR | 7 - 120z can

Casamara Club | "Como" Amaro Leisure Soda Detroit, MI | 7.5 - 12 oz bottle

Add CBD to any zero-proof beverage | 6

BEERS AND CIDERS

12 oz unless otherwise noted

Draft

Island Hoppin' Brewery | rotating selection Orcas Island, WA | 8.5

Pike Brewing | rotating selection Seattle, WA | 8.5

Bottled & Canned Pike Brewing Co. | Kilt Lifter Scotch Ale Seattle, WA | 7.5

Double Mountain Brewery | Dry Cider Hood River, OR | 6.5

Beers and wines listed are subject to fluctuations both in availability and vintage. Your server will be happy to assist you with any questions you may have.