



DINNER MENU



Starters

- OYSTER SHOOTER*** ^{GF} 3
*Fresh Pacific Oyster, Cocktail Sauce, Lemon.
 Add Mischief Vodka \$2*
- FRIED CAULIFLOWER** 12
*Cauliflower Florets Lightly Battered and Fried.
 Choice of One: Chipotle Aioli, Ranch,
 Serrano, or Curry Remoulade.*
- LAMB LOLLIPOPS** ^{GF} 18
*Three Marinated and Grilled Lamb Chops,
 Chimichurri & Harissa Sauce.*
- GARLIC BUTTER PRAWNS** 17
*Butter, Lemon, Parmesan, Panko, Toasted
 French Baguette. Add House-Made Pesto \$2*
- STEAMED MANILA CLAMS** 18
*Full Pound of Fresh Taylor Shellfish Clams,
 Wine, Butter, Onion, Tomato, Red Bell Pepper,
 Garlic, Chili Flake, Toasted French Baguette.
 Sub GF Bun \$3*
- DUNGENESS CRAB CAKES** 20
*Two Dungeness Crab Cakes (Red Bell Pepper,
 Onion, Panko), Lemon, Curry Remoulade.*
- MEXICAN STREET CORN DIP** 14
*Grilled Corn, Jalapeño, Onion, Lime, Cilantro,
 Cream Cheese, Cotija, Tajín, Tortilla Chips.*
- FONDUE** 16
*Broccoli, Granny Smith Apple, French
 Baguette, Swiss, Wine, Brandy.*
- LA BREA FRENCH BAGUETTE** 3
**Add Compound Butter +\$3*

Soup & Salads

- SEAFOOD CHOWDER** 8/10
*Cod, Prawns, Cream, Onion, Celery,
 Carrot, Bacon, Potato, Clam Base Broth.*
- FRENCH ONION SOUP** 10
*Oven-Broiled, Beef Broth, Caramelized Onion,
 Crostini, Gruyère, Green Onion.*
- CAESAR SALAD** 8/10
*Romaine Lettuce, House-Made Caesar Dressing,
 Croutons, Parmesan. *Contains Fish.*
- WEDGE SALAD** ^{GF} 10
*Iceberg, Choice of Bleu Cheese or Thousand
 Island Dressing, Bacon, Grape Tomato, Bleu
 Cheese Crumbles. Add Avocado +3*
- FAIRHAVEN HIPPIE SALAD** ^{GF} 19
*Herbed Quinoa, Arugula, Roasted Beet, Avocado,
 Pickled Red Onion, Cucumber, Grape Tomato,
 Sunflower Seeds, Lemon-Dill Vinaigrette.*

PROTEINS

- Grilled Prawns 8 Chicken Breast 7
 Wild Sockeye Salmon 9 Dungeness Crab 12*

Entrees

- LE CHAT NOIR STEAK** ^{GF} 42
*Cooked to Order. 8oz Beef Tenderloin,
 Compound Butter, Garlic Mashed Potatoes &
 Balsamic Brussels or Succotash.
 Sub 14oz Boneless Ribeye +8*
- NANA'S POT ROAST** 29
*Slow-Braised Beef, Carrot, Celery, Onion,
 Roasted Garlic Mashed Potatoes.*
- GOUDA PESTO CHICKEN** ^{GF} 30
*Chicken Breast, Gouda, Pesto, Cream,
 Parmesan, Tomato, Garlic Mashed Potatoes &
 Balsamic Brussels or Succotash.*
- JALAPEÑO CHICKEN** ^{GF} 30
*Chicken Breast, Mushrooms, Jalapeños, Cream,
 Garlic, Onion, Pepper Jack Cheese, Garlic
 Mashed Potatoes & Balsamic Brussels or
 Succotash.*
- BEEF STROGANOFF** 29
*Slow Roasted Beef, Mushroom, Demi-Glace,
 Onion, Pappardelle Noodle, Sour Cream,
 Green Onion.*
- ALASKAN SOCKEYE SALMON** 32
*6oz Wild Sockeye Salmon, Garlic, Jasmine Rice
 Pilaf & Balsamic Brussels or Succotash.
 Bangalore Glaze or Serrano Aioli*
- DUNGENESS CRAB MAC & CHEESE** 26
*Dungeness Crab, Rotini, Swiss, Cheddar,
 Fresh Tomato, Green Onion, Parmesan-Panko Crust.*

Pub Grub

FISH & CHIPS

Two Piece Beer Battered In-House, Coleslaw, Fries, House-Made Tartar Sauce.

True Cod- 20 Halibut- 23

BLACKENED PRAWN TACOS

18

Prawns, Cabbage, Baja Sauce, Fresh Pico de Gallo, Lime, Local Flour Tortilla, Chips & Salsa.

BEER-BATTERED TACOS

Two Piece, Cabbage, Baja Sauce, Fresh Pico de Gallo, Lime, Local Flour Tortilla, Chips & Salsa.

True Cod- 18 Halibut- 20 Cauliflower- 17



Burgers & Sandwiches

CHOICE OF FRIES, OR TEMPURA FRIED GREEN BEANS.

SUB SALAD \$2 GLUTEN FREE BUN \$3

SOCKEYE SALMON

20

6oz Grilled Sockeye Salmon Filet, Mixed Greens, Tomato, Red Onion, Serrano Aioli, Brioche Bun.

FRIED CHICKEN & BACON

21

House-Battered Fried Buttermilk Chicken Breast, Bacon, Gruyère, Mixed Greens, Tomato, Red Onion, Dijon-Mayo, Brioche Bun.

FRENCH DIP

19

Sliced Slow-Roasted Beef, Caramelized Onions, Gruyère, Au Jus, French Roll.

SHRIMP PO'BOY

20

House Battered Fried Shrimp, Citrus Coleslaw, Tomato, Red Onion, Curry Remoulade, French Roll. Choice of Fries or Green Beans.

***Sub Fried Oysters +3**

SIGNATURE CHEESEBURGER*

19

Hand-Pressed Chuck-Brisket Mix, Cheddar, Mixed Greens, Tomato, Red Onion, Pickle, Dijon-Mayo, Brioche Bun.

***Sub Actual Veggies Black Bean Burger \$18**

LAMB MERGUEZ

17

Uli's Famous Lamb Sausage, Harissa Aioli, Pickled Red Onion, Arugula French Roll.

Add Caramelized Onion +1

Sides

SUMMER SUCCOTASH

9

Zucchini, Summer Squash, Fava Beans, Green Onions, Cauliflower, Roasted Corn, Fresh Herbs

BACON BALSAMIC BRUSSELS

9

Fried Brussels Sprouts, Bacon, Balsamic Reduction.

TEMPURA FRIED GREEN BEANS

8

Tempura Battered Green Beans, Bangalore Sauce.

FRIES

7

HERBED QUINOA

5

JASMINE RICE PILAF

6

Jasmine Rice, Toasted Almonds, Parsley.



Beverages

DR. GATO DIRTY SODA

7

Luxardo Cherry & Vanilla Syrup, Lime, Dr. Pepper, topped with Cold Foam.

HAPPY MOUNTAIN KOMBUCHA

5

Hopped Huckleberry, Peach Blossom, Dragon Fruit.

TONY'S ORGANIC DRIP COFFEE

TAZO ORGANIC HOT TEA

Chamomile, Earl Grey, English Breakfast, Green Zen, Mint, Sweet Orange.

ICED TEA, LEMONADE OR ARNOLD PALMER

4

PERRIER

JUICE

Orange, Grapefruit, Cranberry, Apple, Pineapple.

SODA

Pepsi, Diet Pepsi, Dr. Pepper, Starry, Rootbeer, Soda Water, Tonic, Cock 'N Bull Gingerbeer.