



BLUE HOUND

KITCHEN & COCKTAILS

BLISTERED SHISHITO PEPPERS

sesame seeds + ginger aioli 9.

FRITES STREET® FRIES

aji amarillo hot sauce + buttermilk dressing 7.

BHKC CLASSIC CHOP

fregola + pepita + dried sweet corn
cotija + avocado + heirloom cherry tomato
bhkc buttermilk dressing 15.

LOCAL MIXED GREENS

shaved radish + brussel sprout + cucumber + tomato
rhubarb + sherry vinaigrette 9.

CAESAR

baby gem + ciabatta croutons
heirloom tomato + parmesan 11.

ADD CHICKEN 6.

ADD SHRIMP 8.

THE CLASSIC BURGER*

chuck-brisket blend + american cheese
shredded iceberg + marinated tomato + onion
house pickle + smoked thousand island
served on noble bread with choice of frites street fries or house salad

HAMMY SAMMY

black forest ham + speck + havarti + tillamook cheddar
brie poblano spread + bread 13.
served on noble bread with choice of frites street fries or house salad

ROASTED CHICKEN

cherry beluga lentil + wilted spinach
smoked pumpkin + black berry bbq 28.

LAMB BOLOGNESE

crushed tomato + golden raisin + ricotta salata
pappardelle 28.

SKUNA BAY SALMON*

parmesan broccolini + lemon artichoke puree
cornichon onion jam 29.

Executive Chef Dushyant Singh

*Consuming raw or under cooked meat, seafood, poultry or eggs may increase your risk of food borne illness especially if you have certain medical conditions. These items may be served raw or undercooked.

A 20% gratuity will be added to parties of six or more guests.