



SNACKS

House-Made Focaccia	10
With California Olive Oil and 10 year-old Balsamic	
Warm Marinated Olives VG	10
With citrus, garlic, and thyme	
Sweet & Spicy Bar Nuts	8
Arancini	12
Saffron risotto balls, breaded & fried, with hearty marinara and parm	
Shallot & Onion Dip	10
Classic style creamy house made dip with fried potato chips	

SMALL PLATES

Grilled Chicken Wings	16
Tossed in Buffalo sauce, served with crudité' and house ranch	
Fried Brussels Sprouts	12
Served with sweet chili sauce, black vinegar, fish sauce, gochujang, fried shallots, and garlic	
Crab and Shrimp Cakes	25
Dungeness crab, Oregon bay shrimp cakes, fennel citrus salad, remoulade.	
Salami Crespelle	18
Crepes stuffed with ricotta, Italian salami, house marinara	
Nekia Clams	25
Saffron, white wine, bacon, and garlic, served with grilled bread	
Northwest Seafood Chowder	8/12
Manila clams, bay shrimp, cod, Yukon gold potatoes, green onion	

SALADS


Roasted Vegetable and Farro Salad	16
Roasted seasonal vegetables, local farro, goat cheese, with arugula and pumpkin seeds Add Chicken +8 / Add Steak +16 / Grilled Shrimp +12	
Chopped Caesar Salad	16
Chopped romaine, roasted garlic Caesar dressing, toasted bread crumbs, parm Add Chicken +8 / Add Steak +16 / Grilled Shrimp +12	
Mixed Green Salad VG	12
Lettuce and raw veggies Add Chicken +8 / Add Steak +16 / Grilled Shrimp +12	
Flat Iron Steak Salad	25
Grilled flat iron, lettuce, garlic house dressing, aged cheddar, cucumbers, tomato, fried shallots	



PASTAS

Spaghetti Bolognese	25
Rich beef & pork Bolognese with house-made garlic herb ricotta, parm	
Spaghetti Aglio e Olio	18
Garlic, chili flakes, California olive oil, bread crumbs, parm Add Grilled Prawns +12	
Rigatoni Marinara	19
Hearty house made marinara with house made garlic and herb ricotta and parmesan	
Vegan Fall Vegetable Rigatoni ^{VG}	25
Roasted fall veggies, garlic cashew cream, yeast, garlic bread crumbs	
Gnocchi alla Romana	20
Semolina gnocchi with butternut squash, brown butter, sage, hazelnuts	

LARGE PLATES

Braised Pork Shank "Osso Buco"	28
Pork shank braised with tomato and red wine with celeriac puree, braised red cabbage and citrus gremolata	
Grilled Prime New York Strip Steak 	35
Porcini compound butter, mashed potatoes, creamed local kale	
Chicken Parm	25
Fried chicken thigh, hearty marinara, parmesan, and mashed potatoes, with mixed lettuce salad	
Slow Roasted Baby Back Ribs	25
Half Rack, tossed in a sticky dark soy & ginger sauce, korean inspired potato salad, house kimchi	
Cod with Saffron Broth	28
Seared and baked Cod, served in a tomato saffron broth with local farro, braised greens and salsa verde	

SANDWICHES

Served with Fries or Side Salad

Nekia Steak Burger	20
Grilled house-ground beef patty, aged cheddar, umami burger sauce, lettuce, tomato, onion, pickle	
Onion Smash Burger	18
Smashed house-ground beef patty, lots of onions, American cheese & secret sauce	
The General's Chicken Sandwich	19
Fried chicken thigh, house made general sauce, green onion, slaw Or make is classic style with mayo, pickles, lettuce, tomato, and American cheese	
Veggie Sandwich	16
House focaccia, roasted fall veggies, house garlic ricotta, salsa verde	