

crimson

STARTERS

SEAFOOD CHOWDER \$12

Alaskan seafood & shellfish.

CRIMSON NACHOS \$22

Bison steak bites, grilled chicken, queso fresco, jalapenos, red onion, tomato, avocado crema, house-made tortilla chips.

HUMMUS PLATTER \$16

Sundried tomato chipotle hummus, feta, tomato, cucumber, pickled onion, naan bread.

FRY BASKET \$10

Choice of French fries or sweet potato fries, crimson dipping sauces.

FROM THE GARDEN

ADD SALMON, BISON, SHRIMP \$10

ADD CHICKEN, TOFU \$8

CAESAR ROSA \$18

Sundried tomato Caesar dressing, romaine, cotija, garlic herb croutons, pepitas.

STEAK SALAD \$26

Grilled bison steak, artisan greens, bleu cheese, heirloom tomatoes, cucumber, pickled red onions, avocado vinaigrette, crispy wonton.

SHRIMP SALAD \$24

Marinated grilled shrimp, feta, candied pecans, fresh blueberries, artisan greens, blueberry Vinaigrette.

HOUSE SALAD \$15

Artisan greens, grape tomato, cucumbers, carrot & beet strings, garlic herb croutons, Dijon herb Vinaigrette.

SIDES

FRIES \$7

SIDE SALAD \$7

CILANTRO LIME SAFFRON RICE \$7

SEASONED SMASHED FINGERLINGS \$7

CRISPY BRUSSEL SPROUTS \$7

BEVERAGES

COFFEE \$4

HERBAL TEA \$5

ICED TEA \$4

SODAS \$4

ESPRESSO DRINKS \$6

BRICK OVEN

MARGHERITA \$16

Fresh basil, fresh mozzarella, roasted garlic, olive oil, tomato sauce.

VEGGIE \$18

Sofrito vegetables, baby argula, basil pesto, balsamic glaze.

MAMA MIA \$20

Prosciutto, caramelized onion, fig, honey garlic olive oil, brie, mozzarella, tomato sauce.

MEAT & MORE MEAT \$22

Pepperoni, salami, reindeer sausage, mozzarella, ricotta, tomato sauce.

ENTREES

CRIMSON BURGER \$24

1/2 pound Wagyu Beef, white cheddar, bib lettuce, tomato, carmalized onion, pickle, spicy chipotle mayo, broiche bun.

ALASKA SALMON \$36

Latin spices, cilantro lime saffron rice, jicama corn relish, cotija cheese, fresno chili lemon butter.

SEAFOOD STEW \$38

Alaska fish and shellfish, aji Amarillo peppers, chorizo stock, vegetables.

SEARED SCALLOPS \$32

Kodiak Weathervane scallops, canella beans, heirloom tomatoes, baby argula, garlic volute, basil oil, micro greens.

BONE-IN RIBEYE \$79

Crispy brussel sprouts, smashed potatoes.

CARNITAS \$24

Seasoned pork, pineapple habanero salsa, cotija, cilantro-lime saffron rice, charro beans, corn tortillas.

PORTOBELLO NAPOLEON \$24

Herb marinated grilled vegetable, goat cheese, quinoa, roast garlic arugula aioli, red pepper coulis.

DESSERTS

CHURROS \$12

Dulce de Leche.

CHEESECAKE BRULEE \$14

Fresh berries, raspberry sauce.

FLOURLESS CHOCOLATE TORTE (GF) \$14

Creme anglaise.

MOCKTAILS

COQUITO \$12

Coconut creme, orange juice, pineapple, cinnamon, nutmeg.

A LITTLE THYME OFF \$12

Lime juice, thyme syrup, ginger beer.

STRAWBERRY MOJITO \$12

Strawberry, lime juice, mint, grenadine, soda water.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

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SPARKLING

	GLASS/BOTTLE
MIONETTO PRESTIGE	10/39
Prosecco Brut, Italy.	
ROEDERER	14/48
Maisons Marques, Brut, Anderson Valley, California.	
JULES	39
Rose Sparkling, Italy, NV.	

WHITE

CHATEAU STE MICHELLE	38
Riesling, Columbia Valley, WA, 2023.	
II MASSO	10/39
Friuli, Pinot Grigio, Friuli Venezia Giulia, Italy, 2023.	
ERATH	45
Pinot Gris, Oregon, 2024.	
MATUA	13/44
Sauvignon Blanc, Marlborough, New Zealand, 2024.	
ROBERT MONDAVI	50
Sauvignon Blanc, Napa Valley, 2024.	
A TO Z WINeworks	12/42
Chardonnay, Oregon, 2023.	
JAM CELLARS	14/48
Chardonnay, Butter, California, 2023.	
FLOWERS	66
Chardonnay, Sonoma Coast, California, 2023.	

ROSE

	GLASS/BOTTLE
COTE DE ROSES	14/42
Gerard Bertrand, Chardonnay, Pays d’Or, Languedoc, France, 2023.	
COTES DE PROVENCE	58
Miraval, Rose, Provence, France, 2023.	

RED

BENTON LANE	18/59
Pinot Noir, Willamette Valley, Oregon, 2023.	
CLOS MYGLANDS	60
Domaine Faiveley, Pinot Noir, Burgundy, France.	
JOSH CELLARS	12/45
Merlot, California, 2023.	
NORTH STAR	60
Merlot, Columbia Valley, Washington.	
JUSTIN	15/52
Cabernet Sauvignon, Paso Robles, California, 2023.	
MY FAVORITE NEIGHBOR	55
Cabernet Sauvignon, Paso Robles, California, 2023.	
CHIMNEY ROCK	75
Cabernet Sauvignon, Napa Valley, California.	
HARVEY & HARRIET	65
Red Blend, San Luis Obispo Country, California, 2023.	
CHEVALIER DE LA CREE	85
Cote De Beaung, Santenay Beaune France, 2018.	