



Italian fare meets West Coast flare.

By mixing traditional Italian ingredients with those uniquely found in the Pacific Northwest, our plates are designed to follow the seasons.

By reimagining the Italian classics through the local lens, you'll find dishes that delight the eyes and excite the palate. Buon appetito!

CICCHETTI

Golden Ears cheesecrafters neufchatel, honey (3.50) V

Tuna conserva, black olive tapenade (3.50)

Nduja sausage, candied walnuts, caramelized gorgonzola (3.50)

Duck leg confit, smoked apple jam (3.50)

PASTA

BRAISED LEEK RAVIOLI (26) V

Brown butter, parmesan

MARINATED CRAB EGG NOODLES (28)

Fresh chili-marinated crab, pecorino, egg yolk

BUTTERNUT SQUASH RAGU TAGLIATELLE (26)

V, GF upon request

Roasted tomatoes, Golden Ears cheesecrafters neufchatel, toasted black pepper

BRAISED PORK & PEAR GNOCCHI (26)

Red wine-braised pork shoulder, preserved pear, house-made gnocchi, basil, parmesan

SPRING CARBONARA CAVATELLI (22)

V, GF upon request

Fresh pea purée, egg yolk, pecorino

PRIMI

GRILLED BROCCOLINI (14) GF, V

Calabrian chili giadarne, grilled broccolini, parmesan

ROAST PARSNIP & SMOKED APPLE (16) GF, VG

Balsamic and maple vinaigrette, fresh italian parsley

PICKLED PEAR & BLUE CHEESE SALAD (18) GF

Local organic lettuces, walnuts, pear cider vinaigrette

DUCK & BRUSSELS SPROUT TERRINE (22)

Confit leg, smoked apple jam, crostini, candied ginger

BISON TARTARE (25) GF

Sunchoke chips, red wine & juniper reduction, egg yolk

SCALLOPS (25) GF

Pan seared scallops, frisée, watercress vinaigrette

SECONDI

BARK TEA POACHED RABBIT (40) GF

Stuffed with wild rice & Nduja

GRILLED ALBACORE TUNA (30) GF

White bean, oregano pistou

RED ENDIVE RISOTTO (26) GF, V, VG upon request

Kohlrabi sprouts, Golden Ears cheesecrafters four-year aged cheddar, burnt honey

GRILLED RIBEYE (42) GF

Broccolini, floral salmoriglio, fingerling potatoes

WILD BOAR (38) GF

Aged in bull kelp, grilled octopus, fried egg, salsa negra

FRASER VALLEY DUCK BREAST (36) GF

Smoked celeriac, heavy roasted red onion, anise jus

*Gluten Free (GF), Vegetarian (V), Vegan (VG)
Please notify your server if you have any allergies.*

NOX



The Power of NOX

Nox is the Goddess of night in Italian Mythology known for her exceptional power and beauty, and it is believed that she is the beginning of all things. At Nox, we believe that food has power—the power to nourish the body, the power to bring people together, to fuel celebration, connections, and growth. It is also the beginning of powerful things, like meaningful conversations, hilarious stories, budding friendships, and lasting love stories. Discover the power of Nox for yourself and see what new beginnings come to light.

DESSERT

PANNA COTTA (10)

Vanilla panna cotta, raspberry coulis, dark chocolate tuile

TIRAMISU (10)

Amaretto sponge, mascarpone, espresso

CHEESECAKE (10)

Yuzu cheesecake, lime brown sugar shortbread, buckwheat honey & raspberry

COCKTAILS

ESPRESSO MARTINI 2oz (16)

Absolut Vanilla vodka, Kahlua, espresso, amaro

BOOZY AFFOGATO 2oz (15)

Rum, Kahlua, vanilla ice cream, espresso

LIQUEUR

FRANGELICO 1oz (7)

FERNET 1oz (11)

BRUINWOOD ADVOCAAT 1oz (12)

BRUINWOOD MOCHA LIQUEUR 1oz (12)

AMPERSAND NOCINO 1oz (12)

DISARONNO AMARETTO 1oz (13)

COFFEE

ESPRESSO (4)

AMERICANO (4)

CAPPUCCINO (4.5)

LATTE (4.5)

FRENCH PRESS (7)

TEA

GREAT WALL TEA (4.5)

A selection of loose leaf teas

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