

SNACKS

CRISPY OLIVES	6
mozzarella filled castelvetrano olives	
OYSTERS ON THE HALF SHELL*	MP
daily selection from washington waters	
SMOKED TUNA DIP*	16
sweet potato chips / pickled radish	
GARLIC KNOTS	7
whipped ricotta	
LING COD SLIDERS*	15
napa cabbage / cucumber relish potato roll	
CRISPY CHICKEN WINGS	14
seaplane pantry sauce	
MESSY SHOESTRING FRIES	14
brisket / cheese sauce / jalapeño	

SALADS

KITCHEN SINK	13
chickpeas / celery / carrot / radish cucumber / peppers / dried tomato radicchio / manchego	
GEM LETTUCE	13
tahini ranch / avocado / sunflower seeds hazelnut wood smoked bacon	
RED QUINOA & PULLED CHICKEN	14
red quinoa / kale / herbs / pistachio preserved lemon vinaigrette	
MARINATED BEETS	12
Cherry Valley fromage blanc parmesean crisp / greens	
CAULIFLOWER TABBOULEH	10
mint / parsley / green onion / hazelnuts golden raisins	



PIZZA

COMMUTER	19
red sauce / fresh mozzarella / good olive oil / basil	
COMPASS NORTH	22
bianca sauce / mushrooms / fontina / confit garlic / ricotta	
DRIFT	21
sofrito / sprouted broccoli / coppa / taleggio / fresh mozzarella	
SEAPLANE	23
red sauce / double pepperoni / pickled serrano bastille rooftop honey / fresh mozzarella	
FLYING WIRES*	21
bianca sauce / potato / sunny egg / smoked bacon / parmesan	
GLIDER	22
red sauce / fennel sausage / ligurian olives / kale / fresh mozzarella	
CROSS WIRE	22
red sauce / beef meatballs / roasted peppers & onions / provolone cheese sauce	
GROUND CONTROL	21
red sauce / fresh mozzarella / chili oil / anchovy / arugula / pecorino	
JOYSTICK	22
red sauce / prosciutto / salami / fresh mozzarella / oregano	
ELEVATOR	22
daily special	

*consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness

VEGGIES

ROASTED BRUSSELS	12
fig balsamic / lemon / hazelnuts	
BLISTERED CARROTS	11
lime / honey / coconut dukkah	
DELICATA SQUASH	11
black garlic yogurt / aleppo pepper	
ROASTED BROCCOLI	11
lemon tahini / sumac	
CHARRED CAULIFLOWER	11
smoked pimento / garlic / herbs	
BIG PLATES	
HAND DIPPED CORNDOG	13
elk & pork hotdog / shoestrings	
SEAPLANE DOUBLE BURGER*	18
24 day dry aged beef / slow cooked onion dill pickles / umami ketchup / cheddar	
CRISPY LONG BONE SHORT RIB	28
potato & kuri squash mash	
CEDAR BAKED SALMON*	28
romanesco / marinated peppers	
BRICK PRESSED CHICKEN	25
peewee potatoes / cipollini onions / sage	
SUPER GOOD MEATBALLS	17
slow cooked kale / polenta / provolone	
RIGATONI	16
calabrian sausage ragu / marjoram pecorino	
SWEETS	
SOFT SERVE	6
housemade waffle cone 8 chocolate / vanilla / swirl	
COOKIES	5
chocolate chip with sea salt or pretzel butterscotch potato chip	

SEAPLANE COCKTAILS

PRESCRIPTION JULEP..... 10	LOST SOULS 10
rye, cognac, mint, demerara bitters	jamaican rum, cognac lemon, black tea, port pineapple, nutmeg
CAIMAN 10	SHOWDOWN DAIQUIRI.. 10
tequila, mezcal, gum syrup banana liqueur, peruvian bitters, lime, orange zest	caribbean rum blend, lime grenadine, orgeat, peruvian bitters
NIGHTWATCH 10	COMPASS PUNCH 10
scotch, gum syrup, allspice vanilla, bitters, grapefruit zest	gin, green tea, lemon benedictine, pineapple tropical spices
TURNPIKE 10	LITTLE BIRD 10
bourbon, applejack, maple bitters, grapefruit zest	rye, calvados, dubonnet green chartreuse, bitters
LIBERATOR 10	GUARDIAN 10
gin, dry & sweet vermouth maraschino, absinthe grapefruit bitters, lemon zest	bourbon, cocchi americano lemon, grapefruit, cinnamon peat, bitters
CATALINA SOUR* 10	AGAVE PUNCH 10
rye, pineapple rum, lemon ginger, egg white orange bitters	tequila, lemon, pineapple orgeat, orange zest, nutmeg
MUSTANG FIZZ 10	MIRAGE 10
tequila, barolo chinato, lime ginger, seltzer, cucumber orange zest	vodka, huckleberry shrub lime, cucumber, orgeat seltzer

HOUSE SODAS

POMEGRANATE SODA	5
PINEAPPLE SODA	5
CREAM SODA	5
GINGER BEER	5
HUCKLEBERRY SHRUB	5



*warning: imbibing raw egg will put you at risk of being held in high regard by the bar

BEER DRAUGHT

CIDER finnriver 'dry hopped' 6.5%	7
PILSNER crux 5.2%	7
HEFEWEIZEN ayinger 5.1%	7
PALE ALE modern times 5%	7
AMBER ALE north coast 5.4%	7
ENGLISH BITTER holy mountain 6%	7
SEASONAL IPA pfriem 6.2%	7
HAZY IPA breakside 6.4%	7
BROWN ALE dogfish head 'iba' 7.2%	7
IMPERIAL IPA bale breaker 8.2%	7
PORTER reuben's 6%	7
IMPERIAL STOUT fort george 8.8%	7

BEER BOTTLES & CANS

AMERICAN LIGHT LAGER coors 4.2%	5
AMERICAN LAGER rainier 4.6%	5
FRUIT GOSE modern times 4.8%	7
ORGANIC CIDER tieton 6.9%	7
KOLSCH double mountain 5.2%	7
DUNKEL weihenstephaner 5.3%	9
FLANDERS RED vanderghinste 5.5%	8
DUBBEL westmalle trappist 7%	8
TRIPLE unibroue 'la fin du monde' 9%	8
BITBURGER drive 0%	6

CROWLERS 32oz

draught beer on the fly! prices vary so please inquire with your bartender or server

WINE BY THE GLASS

	GL	BTL
SPARKLING		
SPARKLING scharffenberger brut carneros, ca	12	60
CHAMPAGNE louis roederer brut premier reims, champagne, fr	18	90
WHITE		
RIESLING sagemoor 'carving blocks' columbia valley, wa	9	42
SAUVIGNON BLANC corvidae 'wise guy' washington	8	38
WHITE BLEND raconteur white chenin blanc-grüner veltliner columbia valley, wa	10	49
CHARDONNAY nelm's road columbia valley, wa	9	45
RED		
PINOT NOIR torii mor willamette valley, or	12	55
GRENACHE two vintners columbia valley, wa	12	55
SYRAH kerloo 'blue mountain' walla walla, wa	10	49
MERLOT for a song 'the score' columbia valley, wa	8	45
CABERNET BLEND amaurice 'pour me' columbia valley, wa	11	49
TAP carafe size 600ml		
PINOT GRIS anne amie willamette valley, or	7	22
COOPER'S HALL ROSÉ pinot noir oregon	9	28