**SMALL PLATES**

<table>
<thead>
<tr>
<th>Description</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRIED CHICKEN BITES $17</td>
<td>buttermilk marinade</td>
</tr>
<tr>
<td>MUSSELS &amp; FRIES $17</td>
<td>chillies</td>
</tr>
<tr>
<td>CRISPY CHICKEN WINGS $18</td>
<td>choose: korean bbq</td>
</tr>
<tr>
<td>FRIED BREAD STIX $12</td>
<td>parmesan dip</td>
</tr>
<tr>
<td>DIVER DOWN CRAB CAKE $18</td>
<td>spiced apple purée</td>
</tr>
</tbody>
</table>

**SOCIALLY SHAREABLE**

**CHARCUTERIE $26**
- Selections of local smoked and cured meats | artisan cheese | fruit preserve | grainy mustard | house pickles | crackers

**HAND-STRETCHED PIZZAS**

<table>
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<tr>
<th>Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td>SO CHEESY $23</td>
<td>provolone</td>
</tr>
<tr>
<td>THE MARG $24</td>
<td>fresh tomatoes</td>
</tr>
<tr>
<td>WHO’S THE FUN-GI? $24</td>
<td>foraged pacific mushrooms</td>
</tr>
</tbody>
</table>

**SOUPS & SALADS**

Add proteins: chicken $8 | 6oz flat iron steak $12 | 6oz salmon $10 | crispy tofu $6

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<tr>
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<tr>
<td>FEATURE SOUP $13</td>
<td>daily creation</td>
</tr>
<tr>
<td>CAESAR $15</td>
<td>grana padano</td>
</tr>
<tr>
<td>SUNSET BOWL $20</td>
<td>pickled red onion</td>
</tr>
<tr>
<td>CREAMY SEAFOOD CHOWDER $14</td>
<td>nashville spice</td>
</tr>
<tr>
<td>THE BIG SALAD $18</td>
<td>cucumbers</td>
</tr>
<tr>
<td>AHI TUNA POKE SALAD $23</td>
<td>pineapple</td>
</tr>
</tbody>
</table>

**Vegetarian**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
BURGERS & SANDWICHES

All burgers & sandwiches are accompanied by your choice of soup, salad or fries.
Upgrade to yam fries for $4. Ask about our gluten-friendly buns.

SMASH BURGER $20
double beef patty | american cheese | secret sauce | lettuce | brioche bun

CAVU BURGER $24
8oz beef patty | tiroler bacon | port roasted onions | dijonaise | local smoked cheddar | brioche bun

CRISPY CHICKEN SANDWICH $22
nashville spice | frickin hot sauce | lettuce | red onion | tomato | mayo | brioche bun

PACIFIC SALMON BURGER $26
pickled red onions | arugula | tomato | caper remoulade | brioche

FLAT IRON FRENCH DIP $30
6oz steak | caramelized onions | provolone cheese | jalapeno | garlic | jus

CAVU CLUBHOUSE $23
marinated chicken | honey bacon | black pepper aioli | toasted multigrain

CRISPY LENTIL & AVOCADO BURGER $25
house made lentil patty | alfalfa | smashed avocado | tomato fondue | charred tomato & onion relish | vegan bun

M A I N S

SMOKED HALF CHICKEN $32
rossdown farms chicken | cotija creamed corn | warm black bean & potato salad | mole rojo

CHARRED MISO SALMON $34
local organic spring salmon | edamame | forbidden rice | carrot & miso puree | pickled & crispy ginger

SCALLOPS & PRAWNS $35
pea puree | snap peas | Granny Smith apple | seared potatoes | black truffle emulsion

2 PC ALE BATTERED FISH & CHIPS $22
pacific cod | toasted seed & cabbage slaw | pea purée | caper remoulade
upgrade to halibut $10

SPAGHETTI ALLA NORMA $28
eggplant milanese | heirloom tomatoes | snap peas | basil

HAIDA GWAII HALIBUT $45
pan seared | marinated zucchini | rainbow chard | wheat berry risotto | sauce vierge

S T E A K S

sautéed mushrooms | potato purée | garlic baby carrots | red wine jus
6oz FLAT IRON $40
8oz STRIPLOIN $45
Upgrade your steak, add garlic prawns $10 or sautéed sea scallops $12

STEAK FRITES $35
6oz flat iron steak | steak butter | french fries | red wine jus

CAVU: Where Events Take Flight...
Planning something special? CAVU offers semi-private spaces and full buyouts for your unforgettable events. Ask your server for details.

GATHER. EAT. DRINK. REPEAT.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

vegetarian  Ocean Wise sustainable seafood  gluten friendly