

SEASONAL

时令美食

<p>Hamachi Crudo 98 Sashimi grade yellowtail w/ orange pickled fennel, preserved lemon & nocellara olives</p>		<p>黄狮鱼 98 生鱼片级别黄狮鱼鱼片 搭配酸橙腌茴香, 腌制柠檬 & 诺塞拉拉橄榄</p>	
<p>Shrimp-Yuca Cake 98 Arctic shrimp and yuca cake and a bright mango-chili-lime salad</p>		<p>木薯虾饼配辣味芒果沙拉 98 冰岛虾和木薯饼配红甜椒 及明亮的芒果辣椒青柠沙拉</p>	
<p>Toothfish En Papillote 488 Antarctic toothfish steamed in paper w/ piment butter, asparagus, preserved lemon and baby champagne capers</p>		<p>纸包犬牙鱼 488 纸包蒸珍珠白南极犬牙鱼 搭配自制特色黄油, 芦笋, 腌渍柠檬 迷你香槟水瓜柳</p>	
<p>Hanger Steak w/ Porcini 288 Uruguay m5-7 wagyu hanger steak (aka the chef's cut) -300g w/ grilled porcini & porcini butter</p>		<p>厚裙边牛排配牛肝菌 288 乌拉圭m5-7和牛裙边 (主厨精修) -300g 搭配烤牛肝菌 & 牛肝菌黄油和芝麻菜</p>	
<p>Bone-In Rib-Eye -Coffee-Chili Rubbed 1288 1 kg wagyu bone-in rib-eye (Aussie or Uruguay) w/ coffee-chili spice rub and smoked tomato-chili salsa</p>		<p>咖啡香料腌渍带骨肉眼 1288 1 kg和牛带骨肉眼 (澳大利亚或乌拉圭) 搭配咖啡香料粉 和烟熏辣味番茄莎莎酱</p>	
<p>Grilled Yellow Peaches Wrapped in Serrano Ham 88</p>		<p>炙烤甜桃裹塞拉诺火腿 88</p>	

THE RAW BAR

生食吧



Fresh Shucked Imported Oysters

small size / small price -12 pc	288
premium selection	
-6 pc	298
-12 pc	588

Jumbo Shrimp Cocktail

5 jumbo shrimp with the spicy RYE&CO cocktail sauce

128

Big Gin-Cured Salmon

Salmon cured w/ Seattle's Big Gin, juniper berry, lemon & dill, served with bagel chips, cream cheese and a Big Gin mister

118

Pacific Rim Tuna Tartare

Fresh sushi grade yellowfin tuna with a Japanese-styled dressing of fresh ginger, garlic, soy sauce, lime, chili & sesame oil

148

Ultimate Steak Tartare

An authentic style tartare with wagyu beef tenderloin, egg yolk, capers and spicy mustard, for this deeply flavourful summer dish

98

King of the Sea Platter

Canadian lobster, ½ snow crab, jumbo shrimp, yellowtail sashimi, 6 premium oysters w/ caviar and smoked mussels

1888

进口新鲜生蚝

精选小号规格 / 价格 -12pc	288
优选规格	
-6 只	298
-12 只	588

鸡尾酒虎虾

5只大虎虾
搭配RYE&CO鸡尾酒酱料

128

逼格金酒风味三文鱼

用西雅图的逼格金酒腌渍三文鱼, 杜松子, 柠檬 & 莳萝, 搭配百吉饼片, 奶油芝士和逼格金酒香味分子

118

环太平洋金枪鱼塔塔

新鲜寿司级别黄鳍金枪鱼
配日式酱汁
佐以新鲜生姜, 大蒜, 酱油, 青柠, 辣椒 & 芝麻油

148

终极牛肉塔塔

传统塔塔配方制作的和牛牛里脊, 配无菌蛋黄, 水瓜柳和辣芥末, 是一道夏日美味

98

海王海鲜拼盘

加拿大龙虾, ½ 雪蟹, 大虎虾, 黄狮鱼生鱼片, 6只特级生蚝配鱼子酱和烟熏青口贝

1888

BOARDS

拼盘美食

D-Lux Cheese Board 288

Our favourite cheese variety:

- grand brie (FR)
 - mature comte -18mo (FR)
 - manchego -4mo (ESP)
 - vintage cheddar -15 mo (UK)
 - applewood smoked cheddar (UK)
- ...with lots of lovely nibbles

Cool Meat Board 288

Our favourite meat spread:

featuring

- fresh carved iberico ham -42mo
- or
- Uruguay wagyu smoked prime rib

plus

other meaty treats of sausages, hams, salame, duck
...with lots of lovely nibbles

Master Combo Board 488

A massive platter combining the best of the D-Lux Cheese Board and the Cool Meat Board

豪华芝士拼盘 288

我们精选的芝士:

- 大布里芝士 (法)
 - 熟化孔泰芝士 -18个月 (法)
 - 曼彻格芝士 -4个月 (西班牙)
 - 熟化车达芝士 -15个月 (英)
 - 苹果木烟熏风味车达芝士 (英)
- ...搭配更多的美味小食

最酷的冷切肉拼盘 288

我们精选的冷切肉:

特别介绍

- 伊比利亚火腿 -42个月
- 或
- 乌拉圭和牛烟熏牛肋排

搭配

塞拉诺火腿, 意式萨拉米肠托斯卡纳
伊比利亚橡果喂养火腿
...搭配更多的美味小食

美食专家混合拼盘 488

用心搭配的大份精选级
豪华芝士拼盘
和冷切肉拼盘

STEAMERS

蒸汽美食

Cioppino **188**

A rich tomato-wine-chili stew, loaded with seafood: crabmeat, prawns, clams, mussels, squid and cod, served with a mini sourdough loaf

西海岸海鲜汤 **188**

番茄辣椒葡萄酒炖菜, 海鲜包括: 蟹肉, 虾类, 贝类, 青口 鱿鱼, 鳕鱼 配上迷你酸面包

Steam Kettle Clams

small **158**

large **258**

choose

- Pacific Northwest (white wine, garlic, leek, fresh herbs)
- Tokyo (sake, butter)
- Shaoxing (black bean, shaoxing wine, ginger, oyster sauce, chili, mint)

好风味的蒸汽锅蛤蜊

小份 **158**

大份 **258**

可选风味

- 太平洋西北地区风味 (白葡萄酒, 大蒜, 韭葱, 新鲜香料)
- 东京风味 (清酒, 黄油)
- 绍兴风味 (豆豉, 黄酒, 生姜, 蚝油, 辣椒, 薄荷)

Chili Mussels Pot **298**

Imported mussels steamed in smoked tomato-spicy chili sauce

香辣青口锅 **298**

进口的蒸青口贝 烟熏番茄香辣风味

TAQUERIA

卷饼车

Surf's Up Baja Fish Taco 78 Classic west coast taco with beer-battered crispy cod, cabbage, pico de gallo & mayo	冲浪者的加利福尼亚鱼肉卷饼 78 经典西海岸卷饼搭 配啤酒酥脆鳕鱼 卷心菜, 墨西哥莎莎酱 & 蛋黄酱
Tacofino Yellowtail Taco 98 Sushi-grade yellowtail -teriyaki seared, seaweed-shiso salad & ponzu wasabi dressing	Tacofino黄狮鱼卷饼 98 寿司级别的黄狮鱼 -照烧风味, 海藻-紫苏沙拉 & 柚子芥末调味汁
Peking Duck Taco 78 5-spice confit duck w/ sweet bean sauce, shredded cucumber & leek, sesame	北京烤鸭风味卷饼 78 五香油封鸭 搭配甜面酱, 黄瓜丝 & 大葱丝, 芝麻
Smoked Beef Taco 98 house smoked wagyu beef w/ Cannery hot sauce, greens & onion	烟熏牛腩卷饼 98 自制烟熏和牛牛胸肉 搭配Cannery辣酱, 蔬菜 & 洋葱
Cauli-Taco 68 Smoked al pastor cauliflower, salsa verde, pineapple, onion and cilantro	花椰菜卷饼 68 烟熏片状花椰菜, 莎莎绿酱, 菠萝, 洋葱和香菜

CLASSICS

经典美食

Beer Battered Fish & Chips 98 It's about the fish! <i>choose</i> <ul style="list-style-type: none">• Cod• Salmon	啤酒炸鱼 & 薯条 98 最重要的是鱼! 可选项 <ul style="list-style-type: none">• 冰岛鳕鱼• 法罗群岛三文鱼
Red Hot Chili Pepper Calamari 128 Double-fried California squid with Sichuan & black peppers, chilis and cilantro	红辣椒花椒炸鱿鱼 128 精炸加州鱿鱼 配四川花椒, 黑胡椒, 辣椒, 香菜
Canucks Classic Poutine 98 A Canadian classic ...french fries tossed w/ our cheese curds and smothered in a beef gravy	加拿大肉汁奶酪薯条 98 加拿大经典 ...配法式薯条 淋上奶酪酱汁和经典肉汁
Creamy Cheesy Mac -n- Cheese <i>choose</i> <ul style="list-style-type: none">• 4-cheese 88• Truffle 108	我们的经典混合芝士意面 可选项 <ul style="list-style-type: none">• 经典4款芝士混合 88• 松露 108
Shrimp & Crab Dip 128 Shrimp and crab mixed w/ triple cheese sauce, chilis and citrus ...and sourdough for dipping	虾 & 蟹蘸酱 128 鲜虾和蟹肉混合搭配三种奶酪酱, 辣椒和柑橘 ...搭配酸面包蘸酱食用

THE FAMOUS FIREPIT

著名的火炉

Wood Plank Salmon Fillet

Our Cannery signature -representing the west coast First Nations style of cooking fresh-caught salmon on a beachside fire, served with summer picnic potato salad and dilly sour cream cucumbers

quarter (1-2)	398
half (3-4)	788
full (6-8)	1388

Miso-Maple Pork Ribs

Sweet and sour smoked / grilled iberico pork ribs

3-boner	158
6-boner	258

Charred Jacket Potato

choose

- Dressed shrimp
- Smoked salmon
- Bacon-cheddar

98

木板烤三文鱼

我们 Cannery 的特色菜 -西海岸原住民风格在海边的篝火炙烤新鲜捕获的三文鱼搭配夏季野餐土豆沙拉和酸奶油黄瓜

四分之一条 (1-2)	398
半条 (3-4)	788
整条 (6-8)	1388

味增枫糖猪肋排

糖醋烟熏 / 炙烤猪肋排

3-只肋排	158
6-只肋排	258

炭烤夹克薯仔

可选

- 调味北极甜虾
- 烟熏三文鱼
- 培根-车达芝士

98

FROM THE GRILL

炭烤

Sirloin Tip Steak 298
300g Aussie or Uruguay wagyu steak
w/ sea salt fries or kale caesar salad

西冷尖牛排 298
300g 澳洲或乌拉圭和牛
搭配海盐炸薯条或者羽衣甘蓝凯撒沙拉

Mark's Double Smash Burger 128
Classic double smash burger
w/ house blend wagyu beef,
Tilamook sharp cheddar,
onion, tomato, pickle

Mark 的双层牛肉汉堡 128
经典汉堡搭配自制混合牛糜
搭配浓郁车达芝士,
洋葱, 番茄, 腌渍酸黄瓜

Lavender- Honey Roast Chicken 288
Roast local free range, corn fed chicken
slathered with a
lavender-lemon-honey-thyme olive oil

薰衣草-蜂蜜烤鸡 288
自由散养, 玉米喂养的走地鸡
涂上薰衣草-柠檬-蜂蜜-百里香橄榄油慢
烤

Thick Cut Rib-Eye 688
500g Aussie m3-5 wagyu
w/ sea salt fries or kale caesar salad

厚切肋眼牛排 688
500g 澳大利亚 m3-5 和牛
搭配海盐薯条或羽衣甘蓝凯撒沙拉

Tomahawk Junior 988
1 kg Aussie or Uruguay wagyu
bone-in rib eye

小战斧牛排 988
1 kg 澳洲或乌拉圭和牛
带骨肉眼

NOODLES & RICE

意面 & 烩饭

Seafood in Squid Ink Pasta 198 Prawns, crab, mussels, clams, squid, cod in a rich creamed tomato-vodka sauce	墨鱼汁海鲜意面 198 浓郁番茄伏特加奶油酱配虾, 蟹, 青口, 蛤蜊, 鱿鱼, 鳕鱼
- with Canadian Lobster 488	- 搭配加拿大龙虾 488
Razor Clam Risotto 148 Rich rice risotto w/white wine clam broth and razor clams	竹蛏王海鲜烩饭 148 浓郁烩饭搭 配白葡萄酒蛤蜊汁和竹蛏王
Garlic Scape-Walnut Pesto Pasta 98 Topped with creamy straciatella and crisped kale	大蒜花 & 坚果青酱意面 98 淋上丝翠奇亚奶酪 和香脆的羽衣甘蓝

Duck Liver Mousse The Cannery classic ...needs no further introduction <i>If ya don't know, now ya know</i>	98	鸭肝慕斯 罐头工厂的经典美食 ...无需过多介绍 如果你不了解, 现在你将有机会解密	98
Salmon Rilette Poached Faroe Islands salmon with lemon-shallot mayo and chives	68	三文鱼糜酱 恒温慢煮法罗群岛三文鱼 搭配柠檬红葱头蛋黄酱和细香葱	68
Luxury Chips & Dip Danish trout caviar over smoked sour cream, with homemade chips to dip	148	豪华版薯片&蘸酱 丹麦鳟鱼鱼子酱 置于烟熏酸奶油之上, 搭配自制薯片蘸取	148