

STARTERS AND SMALL PLATES

- **SWEET POTATO GAUFRETTES** **\$6.75**
Crisp-fried waffle cut sweet potatoes tossed in our BBQ spices. *Served with house-made dark cherry ketchup and chipotle aioli for dipping.*
- LAMB MEATLOAF SLIDER** **\$7.25**
Two onion cheese slider buns slathered with mayo and stacked with delicious beef and lamb meatloaf, aged white cheddar, bacon, romaine lettuce and sliced tomatoes.
- LUNA WEIZEN CALAMARI** **\$9.00**
Calamari tubes and tentacles marinated in our own house-brewed Luna Weizen and crisp fried. *Served with chipotle and lemon mint aiolis.*
- **FRIED MOZZARELLA BATONS** **\$9.00**
Fresh mozzarella sticks breaded to order and deep fried until golden. *Served with our spicy house-made marinara.*
- **HOPPIN' HUMMUS** **\$10.25**
Our delicious house-made tahini and garlic hummus folded with black beans. *Served with kalamata olives, artichoke hearts and cucumbers drizzled with herbed vinaigrette and warm whole wheat pita bread.*
- **SPICY SPINACH & ARTICHOKE DIP** **\$9.00**
Fresh spinach, artichoke hearts and jalapeños mixed in a creamy cheese sauce. *Served with house-made tortilla chips.*
- B-TOWN PLATTER** **\$12.25**
Elliott Bay's gigantic pretzel served with Burien's own "Dan the Sausage Man's" assorted summer sausages, aged white cheddar, pickled peppers and our own Brewer's mustard.
- SPICY WINGS** **\$10.50**
House-made tender chicken wings and drumettes tossed in Elliott Bay's own hot sauce. *Served with bleu cheese dressing and celery.*
- ELLIOTT BAY NACHOS** **FULL ORDER \$12.00 HALF ORDER \$9.50**
House-made chips topped with jack and cheddar cheeses, our homemade chili, tomatoes, onions, olives and jalapeno peppers. *Sour cream, house-made pico de gallo and guacamole on the side.*
- **BAVARIAN PRETZEL** **\$8.75**
Our gigantic traditional Bavarian pretzel. *Served with our own house-made Brewer's mustard for dipping.*

SOUPS AND STARTER SALADS

SOUP OR CHILI OF THE DAY

BOWL \$6.75 CUP \$4.75

Ask your server for today's fresh made selection.

We often offer a vegetarian choice.

BOWL OF SOUP & SALAD COMBO

\$9.75

Your choice of the daily soup or chili. *Served with a side garden salad.*

- **PUB GARDEN** **FULL \$8.25 SIDE \$4.50**
A bed of fresh field greens garnished with lots of fresh grape tomatoes, onions, fresh shredded carrot and sliced cucumbers.
(Add chicken, hummus, marinated tofu for \$3.50, broiled or blackened tuna for \$5.00 or salmon* \$6.50)*
- **CLASSIC CAESAR** **FULL \$8.75 SIDE \$4.50**
Fresh-cut romaine lettuce tossed with Caesar dressing, Parmesan cheese and house-made seasoned croutons.
(Add chicken, hummus, marinated tofu for \$3.50, broiled or blackened tuna for \$5.00 or salmon* \$6.50)*

... DRESSINGS ...

Herbed vinaigrette, apple cider vinaigrette, bleu cheese, Framboise vinaigrette, BBQ buttermilk, Sonoran ranch, Caesar, 1000 island, ranch, honey mustard ale sauce, or oil and balsamic vinegar.

SALADS & SPECIALTY SANDWICHES

BABY SPINACH, MOZZARELLA AND PROSCIUTTO \$12.25
Organic baby spinach tossed in apple cider vinaigrette and topped with kalamata olives, feta, toasted prosciutto and pan-seared panko almond coated mozzarella cheese. *Served with oven roasted flat bread slathered with red pepper pesto.*

STEAK SKEWER* \$13.75
Herb marinated Black Angus steak skewered, grilled to order and served over fresh field greens tossed in herbed balsamic vinaigrette. Topped with bleu cheese, roma tomatoes and fried red onion strings. *Served with warm whole wheat pita.*

JALAPENO BBQ CHICKEN SALAD \$13.00
Crisp romaine tossed in BBQ buttermilk dressing with roasted corn, black beans, tortilla strips, and green onions. *Topped with jalapeno marinated and grilled chicken breast, avocado and fried jalapeno rounds.*

ELLIOTT BAY COBB \$14.00
A bed of fresh field greens with shredded Colby jack cheese, bleu cheese crumbles, grape tomatoes, sliced egg, chopped bacon, fresh grilled herb chicken and sliced olives. *Served with warm whole wheat pita.*

CHICKEN FAJITA \$14.00
A bed of fresh field greens with shredded Colby jack cheese, sautéed onions, green and red peppers, diced tomatoes, crispy tortilla strips, Southwestern grilled chicken, sliced olives and Sonoran ranch dressing

MAHI GORDITA SALAD \$14.25
Mahi mahi dredged in blackening spice and grilled then placed on a bed of fresh field greens and surrounded by flour gordita tortillas, sliced avocado, pickled red onions, chipotle aioli, pico de gallo, Sonoran ranch, sliced radishes, feta cheese, black olives and cilantro lime slaw.

SPECIALTY SANDWICHES

BLACKENED MAHI MAHI SANDWICH \$10.50
Mahi mahi blackened and served on our spent grain bun slathered with chipotle aioli, cilantro lime slaw and grilled pineapple rings.

SMOKED TURKEY, BACON & SWISS \$10.50
Sliced smoked turkey, Swiss cheese, and crispy bacon grilled on fresh sourdough bread. *Served with our honey mustard ale sauce on the side.*

 **PAN SEARED TOFU SANDWICH** \$10.25
Chili garlic marinated extra firm tofu pan seared and served on dense seed bread with sliced tomatoes, shredded lettuce, red onions, herbed vinaigrette and sliced avocado. *Served with a side of lemon mint aioli and house-pickled veggies.*

GREEK GYRO \$11.00
Herb-broiled chicken sliced thin, marinated tofu or veggie patty tucked in a warm pita with feta cheese, black olives, romaine lettuce, red onion and diced tomatoes. *Served with cucumber sauce on the side.*

JALAPENO CHICKEN SANDWICH \$11.00
Our spent grain bun slathered with jalapeno aioli and topped with a jalapeno marinated grilled chicken breast, pepperjack cheese, lettuce, fried red onions, sliced tomato and fried jalapeno rounds.

Please advise your server of any food allergies.



We offer a gluten free bun and a gluten free whole grain sliced bread selection for substitution. Bun up charge is \$.95 and bread is \$1.50. Many menu items can be served gluten free upon request.



All bread is buttered with the exception of our spent grain burger buns and tofu sandwich.



Vegetarian Item = w/o meat (dressings may contain cheese, eggs and/or anchovies)

* Can cook to order. Consuming raw or undercooked meats, eggs or seafood may increase your risk of food borne illness.

GOURMET BURGERS

CHOOSE FROM OUR RANGE-FED 6 OZ. ANTIBIOTIC & HORMONE-FREE BLACK ANGUS PATTY, ANTIBIOTIC AND HORMONE-FREE 5 OZ. CHICKEN BREAST, HOUSE-MARINATED PORTABELLA MUSHROOM CAP, GROUND WHITE MEAT TURKEY PATTY OR VEGETARIAN BURGER.

*Our buns are baked fresh for us with our spent grain from our breweries.
Unless otherwise specified in the burger description, all burgers come with house-made pub sauce, lettuce, sliced red onion, tomato and sliced dill pickle.*

PLAIN JANE* **\$9.00**

Served with lettuce, tomato, onion, pickle and house-made pub sauce.
Add Cheese. \$.75 Add sliced bacon. \$1.00

CRUMBLLED BLEU & BACON* **\$11.00**

Topped with crumbled bleu cheese and thick slices of bacon.

CALIFORNIA AVENUE (ORIGINAL LOCATION)* **\$11.50**

Topped with guacamole, Swiss cheese and bacon with mayo on the side. Served without pub sauce.

BREWER'S BURGER* **\$11.00**

This burger comes with the works! Sautéed mushrooms, onions, green peppers, bacon and cheddar cheese.

THE SHROOMER* **\$11.00**

Topped with Swiss cheese and sautéed fresh mushrooms.

HAWAII FIVE-O* **\$11.00**

Topped with teriyaki sauce, grilled pineapple and Swiss.

NO DOUBT STOUT BBQ BURGER* **\$11.00**

Topped with Swiss cheese and bacon then smothered with our house-made No Doubt Stout BBQ sauce and fried red onion strings.

THE GREEN CHILE* **\$11.50**

Topped with cheddar jack cheese, roasted green chilies and a side of our famous chipotle aioli.

THE GREEK* **\$11.50**

This burger is topped with crumbled feta cheese, marinated red onions, roasted red peppers and served with a side of our house-made cucumber sauce.

DOUBLE TROUBLE* **\$15.00**

Two burger patties topped with bacon, cheddar cheese, crispy fried red onion strings and served with an extra side of pub sauce.

PATTY MELT AKA "DOUBLE DIPPER"* **\$13.50**

This burger is served on our marbled rye bread slathered with our pub sauce, caramelized onions and Swiss cheese. Served with horseradish aioli and au jus for double dipping.

152 BURGER* **\$12.00**

Topped with thinly sliced pastrami, provolone, cornichons, caramelized onions with B-town Brown mustard on the bun. Served with pepperoncinis.
Served without pub sauce.

BLACK JACK BURGER* **\$11.25**

Dusted with blackening spice and topped with pepperjack, pickled onions, black bean and roasted corn salsa, shredded lettuce and avocado. Served with jalapeno aioli on the bun. Served without pub sauce.

*Substitute side garden salad, soup, or chili for \$1.75 or Caesar for \$2.00
Substitute gluten free bun for \$.95*

HOUSE FAVORITES

LUNA WEIZEN FISH & CHIPS

\$13.00

Half-pound of Alaskan cod fillets dipped in our house tempura batter made with Luna Weizen and seasoned with garlic and basil.

Served with lemon, tartar sauce, fresh citrus cilantro slaw and seasoned fries.

ITALIAN CLUB SANDWICH

\$11.50

An old favorite back by popular demand. Grilled smoked turkey and pepperoni topped with melted Swiss, herbed balsamic vinaigrette, Parmesan cheese, red onion, sliced tomato and shredded lettuce. *Served with basil aioli on a fresh herbed bocca roll.*

NO DOUBT STOUT BBQ PULLED PORK SANDWICH

\$11.00

Slow-roasted pork shredded and simmered in our No Doubt Stout BBQ sauce, topped with fried red onion strings and served on a bocca roll.

AHI TACOS*

\$12.00

Southwest seasoned Ahi tuna flash seared to medium rare, laid over a bed of fresh citrus cilantro slaw and wrapped in flour tortillas.

Served with our house-made pico de gallo, chipotle aioli and seasoned fries.

IMPERIAL REUBEN

\$12.75

Thinly sliced corned beef brisket, Swiss cheese, No Doubt stout-braised kraut and house-made Imperial Ale Russian dressing on grilled marbled rye bread.

COD TACOS

\$11.25

Alaskan true cod dipped in our Luna Weizen tempura batter and deep fried golden brown then nestled on two white corn tortillas slathered with chipotle aioli and topped with colby jack and shredded cabbage. *Served with our house-made pico de gallo, chipotle aioli and seasoned fries.*

THE CUBAN

\$11.25

Grilled Cuban sandwich with Black Forest ham, turkey, BBQ pulled pork and pepperoni piled on our hoagie roll with spicy B-town brown mustard, dill pickles, swiss cheese and grilled until golden brown.

CHICKEN FINGERS

\$10.00

Golden fried chicken tenders with our house-made honey mustard ale sauce and ranch dressing. *Served with seasoned fries.*

CHICKEN POT PIE

\$9.75

Tender grilled chicken, celery, onions, carrots, peas and sweet corn simmered with a Pilot Light savory cream sauce. *Served a la carte.*

ELLIOTT BAY STEAMERS

\$14.25

A full pound of Manila clams steamed in white wine, shallots and fresh herbed butter with grilled sourdough bread for dipping. *Served a la carte.*

BLACK ANGUS PHILLY CHEESE STEAK*

\$11.25

Our version of this classic starts with all natural Black Angus flat iron steak shaved thin and grilled with braised onions, melted with American cheese, and served on a fresh toasted bocca roll.

PASTRAMI GRINDER

\$12.50


Half a pound of pastrami on a baguette with horseradish aioli, B-town Brown mustard, caramelized onions, sliced dill pickles and provolone cheese. *Served with au jus for dipping.*

Our side options are seasoned fries, cilantro lime coleslaw, monthly special side or chef choice vegetables.

Substitute side garden salad, soup or chili for \$1.75 or Caesar for \$2.00 instead of seasoned fries.

BRUNCH MENU

AVAILABLE SATURDAY & SUNDAY BETWEEN 9:30 AM AND 2 PM

 **BREW WHOLE-IOS** **3 FOR \$4.50 OR 6 FOR \$7.50**
House-made whole wheat donuts fried to order and rolled in cinnamon sugar or topped with dark chocolate ganache. Served with cream cheese frosting and house-made blackberry B-Town brown basil jam.

ELLIOTT BAY RANCHERO **\$10.00**
Two poached eggs on top of house-fried corn tortilla, our refried pinto beans, salsa asado, house crema, feta cheese and shredded lettuce. Served with breakfast potatoes and seasonal fruit.

DOUBLE SMOKED SAUSAGE HASH **\$11.00**
A pile of smoking hot hash made with tender red potatoes, yellow onions, bell peppers, pickled jalapenos, double smoked sausage from "Dan the Sausage Man" topped with poached eggs, green onions, jack and cheddar cheese and srirachi sour cream.

 **MALTED BANANA BLUEBERRY PANCAKES** **\$10.25**
Malted buttermilk pancakes bursting with fresh banana chunks and plump fresh blueberries griddled until golden brown and served topped with a knob of sweet cream cinnamon butter, powdered sugar and warm maple syrup.

BREWHOUSE BREAKFAST BURRITO **\$10.25**
Fluffy scrambled eggs rolled in a flour tortilla with fried spiced potatoes, shredded jack and cheddar cheese, and fresh house-made salsa. Smothered with our verde sauce and topped with more cheese and sour cream with salsa asado on the side. **ADD CHORIZO FOR \$2.95**

"BREAKFAST CLUB" SANDWICH **\$11.25**
Black Forest ham, smoked turkey, thick slab bacon, cheddar, Swiss cheese, lettuce, tomato and a fried egg on tender fluffy brioche slathered with basil aioli. Served with breakfast potatoes.

CHICKEN FRIED STEAK WITH SPICY CHORIZO COUNTRY GRAVY **\$15.75**
New York Strip Steak breaded with Cajun spices and bread crumbs and then deep fried, topped with poached eggs and smothered in chorizo country gravy.

 **GRANOLA AND YOGURT POUNDER** **\$7.50**
Layers of house-made granola, organic vanilla yogurt, fresh strawberries, dried cranberries, toasted almonds and house-made Framboise sauce

B-TOWN BREAKFAST **\$11.75**
A fluffy buttermilk pancake topped with cinnamon butter and served with maple syrup, three grilled house-made spicy sausage patties, golden brown crispy hash browns, two poached eggs and a cinnamon sugar Brewhole-io.

BRUNCH BEVERAGES

PITCHER OF COFFEE Plunge pot of organic coffee.	\$6.00	ELLIOTT BAY ORGANIC COFFEE STOUT No Doubt Stout infused with Caffe D'Arte Organico.	\$5.25
MOO JUICE Pint all natural hormone free milk.	\$2.50	COFFEE STOUT	
RED LIGHT Organic Pilot Light with organic tomato juice and a skewer of house-made pickled veggies.	\$5.50	ICE CREAM FLOAT	\$4.95
BRASS MONKEY Organic Pilot Light with natural orange juice.	\$5.50	MIMOSA Fresh natural orange juice floated on champagne.	\$7.25
		CHAMPAGNE STRAWBERRY MUDDLE Champagne muddled with strawberry puree and served over ice.	\$7.25



Burien's Neighborhood Brewpub

255 SW 152nd St.

Burien, WA 98166

206.246.4211



WWW.ELLIOTTBAYBREWING.COM