

Elliott Bay

LAKE CITY'S NEIGHBORHOOD BREWPUB

APPETIZERS

🍷 **GERMAN PRETZEL ONE \$9.75 / TWO \$16.75**

Salted pretzels from our friends at Kaffeeklatsch German Bakery. Served with beer cheese sauce and honey mustard ale sauce.

🍷 **SWEET POTATO GAUFRETTES / \$10.50**

Crispy-sweet potato waffle fries tossed in BBQ spice. Served with Chipotle Aioli and No Doubt Stout BBQ sauce.

SPICY CHICKEN WINGS / \$13.95

Half a dozen wings tossed in house-made Buffalo wing sauce. Served with celery sticks and a side of blue cheese dressing.

🍷 **HOPPIN' HUMMUS / \$12.95**

Tahini and garlic hummus topped with fresh parsley and garlic olive oil. Served with balsamic drizzled Kalamata olives, sliced tomatoes, cucumbers and house fried pita chips

STEAMER CLAMS / \$17.95

Steamer clams sauteed in butter, garlic, and white wine. Served with grilled cracked sourdough wheat bread.

BAJA CALAMARI / \$14.75

Half a pound of calamari marinated in our Baja Lager, flash fried and garnished with pico de gallo. Served with chipotle aioli, serrano aioli and lime on the side.

🍷 **ELLIOTT BAY FRIES FULL \$7.95 / HALF \$4.95**

A basket of house-seasoned fries served with tartar sauce.

ELLIOTT BAY NACHOS LARGE \$16.75 / REGULAR \$13.50

Fresh corn tortilla chips layered with Colby jack, diced tomatoes, onions, olives and pickled jalapenos topped with our chili of the day. *ADD: 2 oz. sour cream \$0.50, 4 oz. pico de gallo \$1.00, 4 oz. guacamole \$3.00*

SALAD & SOUPS

PROTEINS: *Chicken \$6:* blackened, grilled, or fried. *Ahi Tuna \$6:* blackened or grilled. *Salmon \$8:* blackened or grilled. *Organic Tofu \$6.*

BLUE BUFFALO B.L.A.T. SALAD / \$18.50

Crispy chicken tender tossed in Buffalo wing sauce on romaine with blue cheese dressing, bacon, grape tomatoes, sliced avocado and blue cheese crumbles. Served with warm pita.

BLACKENED SALMON CHIPOTLE CAESAR / \$18.50

Blackened salmon on romaine with chipotle Caesar dressing, tortilla strips, pico de gallo, sliced avocado and cilantro. Served with lime on the side.

STEAK SKEWER SALAD / \$17.00

Grilled herb-marinated Black Angus steak over fresh greens with herb balsamic vinaigrette, blue cheese crumbles, diced tomatoes, fried onion rings and warm pita.

ELLIOTT BAY COBB SALAD / \$17.95

Grilled chicken over fresh greens, Colby Jack cheese, blue cheese crumbles, grape tomatoes, sliced hard-boiled egg, chopped bacon, black olives and warm pita. Your choice of dressing.

DRESSINGS: Ranch, Blue Cheese, Caesar, Herb Vinaigrette, 1000 Island, Honey Mustard, Sonoran Ranch, Olive Oil and Vinegar.

CHICKEN FAJITA SALAD / \$17.95

Peppers and onions sauteed with fajita marinade served over fresh greens topped with grilled chicken, Colby jack cheese, diced tomatoes, sliced black olives and crispy tortilla strips. Served with Sonoran ranch dressing on the side.

🍷 **CLASSIC CAESAR FULL \$13.25 / HALF \$6.95**

Romaine with Caesar dressing, parmesan cheese and seasoned croutons. Full salad served with warm pita and lemon.

🍷 **GREEN GODDESS / \$15.50**

Romaine with sliced avocado, tomatoes, hard boiled egg, black olives, cucumbers, artichokes and queso fresco. Drizzled with Green Goddess dressing and served with warm pita.

SOUP OR CHILI OF THE DAY / BOWL \$8.50 CUP \$6.00

BOWL OF SOUP OR CHILI & SALAD COMBO / \$14.00

Bowl of the soup or chili of the day. Soup served with toasted sourdough, chili served with chips. Choice of side garden salad or side caesar salad.

BEVERAGE MENU



🚫 ADVISE YOUR SERVER OF ANY FOOD ALLERGIES.

🌾 GLUTEN FREE BUN SUB FOR \$1.00 OR LETTUCE WRAP. ALL BREAD IS BUTTERED EXCEPT OUR SPENT GRAIN BURGER BUNS.

🌱 VEGETARIAN ITEM (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.

TO GO ORDERS WILL BE CHARGED 50¢ PER ITEM

SIDE OPTIONS: Gourmet Burgers, Sandwiches & Plates are served with choice of SEASONED FRIES, CILANTRO LIME COLESLAW, OR CHEF'S DAILY VEGETABLES unless specified as served a la carte.

SUB: SWEET POTATO FRIES • ONION RINGS • SIDE SALAD • CUP OF SOUP OR CHILI / \$3.00

GOURMET BURGERS

Our burger buns are baked using spent grain from our breweries. All burgers come with pub sauce, shredded lettuce, onion, tomato and pickle. Sub gluten free bun (\$1) or lettuce wrap instead.

PROTEIN CHOICE: Ⓢ 7oz Royal Ranch All Natural Beef Patty, 6oz Grilled Chicken Breast, ♻️ Homemade Black Bean Patty

PLAIN JANE / \$13.75

Your choice of protein.

CHEESE BURGER / \$14.75

Cheddar, American, Swiss, or pepper jack.

BACON CHEESE BURGER / \$15.75

Bacon and your choice of cheese.

NO DOUBT STOUT BBQ BURGER / \$16.50

Swiss cheese, bacon, No Doubt Stout BBQ sauce and onion rings.

CALIFORNIA AVENUE / \$16.95

Swiss cheese, bacon, and guacamole instead of pub sauce.

CRUMBLED BLUE & BACON / \$16.50

Crumbled blue cheese and bacon.

THE SHROOMER / \$15.95

Swiss cheese and sauteed mushrooms.

HAWAII FIVE-0 / \$16.25

Teriyaki sauce, grilled pineapple ring and Swiss cheese.

SANDWICHES

BLACK ANGUS PHILLY CHEESESTEAK / \$16.75

Black Angus steak shaved thin and grilled with caramelized onions and melted white American cheese.

ADD: Green peppers or mushrooms for \$0.50 each

IMPERIAL REUBEN / \$16.95

Thinly sliced corned beef brisket, swiss cheese, No Doubt Stout-braised kraut and pub sauce on grilled marble rye bread.

THE CUBAN / \$16.75

Pressed sandwich with Black Forest ham, turkey, pulled pork, pepperoni, melted swiss, spicy Alembic Pale mustard and dill pickles.

SPICY CHICKEN / \$15.95

Jalapeno buttermilk brined chicken thigh, panko breaded then deep fried. Topped with melted pepper jack cheese, mayo, shredded lettuce, pickles, and tomatoes on a spent grain bun. Served with chipotle aioli on the side.

SMOKED TURKEY, BACON & SWISS / \$16.50

Smoked turkey, swiss cheese and crispy bacon on grilled cracked wheat sourdough bread. Served with honey mustard ale sauce on the side.

B.L.A.T. / \$15.00

Crispy bacon, romaine, sliced avocado, tomato and serrano aioli on grilled cracked wheat sourdough.

PULLED PORK SANDWICH / \$15.50

Slow-roasted pork with fresh cilantro lime coleslaw on a spent grain bun. Served with No Doubt Stout BBQ sauce on the side.

♻️ TOFU SANDWICH / \$16.95

Vashon island organic seared chili garlic-marinated tofu with sliced tomatoes, romaine lettuce, red onions, cilantro garlic sauce and avocado on grilled cracked wheat sourdough. Served with curry aioli and pickled veggies on the side.

SALMON SANDWICH / \$18.50

Grilled cracked wheat sourdough with mixed greens, sliced tomato, red onion, cucumbers, avocado and grilled salmon. Topped with lemon caper aioli. Served with lemon.

PLATES

JAMBALAYA / \$16.95

Andouille sausage and braised chicken in a rich tomato broth, sauteed with peppers, onions, cajun spices and rice. Served a la carte. ADD: Andouille link \$3.95

LUNA FISH & CHIPS 2 piece \$16.95 / 3 piece \$19.95

American Wheat Ale-battered Alaskan cod seasoned with garlic and basil. Served with lemon, tartar sauce and cilantro lime coleslaw on the side.

CHICKEN FINGERS / \$15.95

Three large breaded chicken breast strips served with honey mustard ale sauce and ranch on the side.

TERIYAKI BOWL / Pork or Tofu \$15.75 / Salmon \$18.75

Rice served with your choice of protein, teriyaki sauce drizzle, pineapple, cilantro lime coleslaw, pickled veggies. Garnished with green onions and sesame seeds. Served a la carte.

TACOS

All Tacos served with house tortilla chips

AHI TACO WRAP / \$17.50

Southwest seasoned Ahi tuna seared medium, sliced avocado and fresh cilantro lime coleslaw wrapped in flour tortillas. Served with chipotle aioli and lime.

LUNA COD TACOS / \$14.95

American Wheat Ale-battered Alaskan cod with chipotle aioli, queso fresco, pickled red onions and shredded cabbage on white corn tortillas. Served with chipotle aioli and lime on the side.

GRILLED SALMON TACOS / \$18.95

Grilled salmon with pickled red onion, shredded cabbage-slaw on white corn tortillas. Garnished with green onion and sesame seeds. Served with chipotle aioli and lime on the side.

CARNITAS TACOS / \$14.95

Chipotle pork, shredded cabbage, queso fresco, and pico de gallo in white corn tortillas, topped with chopped cilantro lime cilantro and lime.

- HOUSE-MADE SAUCES / 2oz 50¢ / 4oz \$1 -

Ranch, Tartar, Chipotle Aioli, BBQ Sauce, Blue Cheese, Curry Aioli, Serrano Aioli, Pub Sauce, Honey Mustard Ale