

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: • 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 Colby 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.

CRUMBLER 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.

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.

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.

PLATES

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 fresh cilantro lime coleslaw on the side.

JAMBALAYA / \$16.95

Andouille sausage and braised chicken in a rich broth of tomatoes, peppers, onion and Cajun spices with rice. Served a la carte. ADD: Andouille link \$3.95

CHICKEN FINGERS / \$15.95

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

CURRY CHICKEN RICE BOWL / \$16.50

Braised chicken breast, carrots, celery, red onion, red bell pepper, and spinach in a rich curry cream with jasmine rice and lime on the side. Served a la carte.

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