

PLEASE PLACE ORDER AT SERVICE COUNTER OR BAR

Fries and Rings

Crispy Thick Cut Fries \$2.95

Sweet Potato Fries \$4.45

Home Style Onion Rings \$5

Chopped Carolina Cole Slaw \$2.95

Garlic Parmesan Fries \$7.50

Chili Cheese Fries \$7.95

Texas Beef or Vegan Chili

Loaded Baked Potato Fries \$7.50

Sour cream / bacon/ cheese

To Share

Franks Buffalo Chicken Wings \$8.95

6 wings, celery, carrots & blue cheese

Carolina Pork Sliders (3) \$10.50

Pulled pork, Carolina BBQ sauce, coleslaw

Cheeseburger Sliders (3) \$10.50

Cheddar, lettuce, tomato, otter sauce

Crispy Fried Pickle Spears \$8.95

Served with ranch

Otter Quesadillas \$9.50

- Carolina Pulled Pork
 - Roasted Chicken
 - Chorizo & Jalapenos
- with sour cream / guacamole / pico de gallo*

Nachos Toluca \$11.95

*Tortilla chips, spicy cheese sauce,
pico de gallo, sour cream, guacamole, jalapenos,
*Texas Beef or Veggie Chili**

House Made Chicken Bites \$8.95

Buttermilk soaked, flour dusted and crispy fried

Shakes 12oz \$4.95 16oz \$5.75

*Vanilla Bean / Ghirardelli Chocolate / Strawberry
Anchorhead Cold Brew Coffee / Salted Caramel*

*Add: Reeses Peanut Butter Cup / Oreo Butterfingers /
Birthday Cake / Malt Powder \$.50/each*

House Made Soups

Cup - \$4.45 Bowl - \$7.75

Served with crackers

Add side of tortillas \$1.50

Creamy Tomato Soup

Whole tomatoes long simmered and finished with heavy cream

Pork Green Chile Stew

*Poblano chilies, pork shoulder, tomatillo, hominy
Topped with sour cream and radish*

Texas Red Chili

*Traditional red angus beef chili with black and pinto beans,
Topped with cheese and sour cream*

Vegan Hearty Bean Chili

*red peppers, onions, house chili spices, tomatoes, black and red
beans*

Salads

Chop Chop Kale Caesar \$12

*Romaine, kale, parmesan cheese, crouton, bacon, tomato, radish,
hard boiled egg, house made Caesar dressing **

Old School Chicken Caesar \$12

*Romaine, chicken breast, croutons, House made Caesar dressing,
parmesan cheese **

BBQ Chicken Chop Salad \$12.25

*Romaine, chicken breast, pepper jack cheese, corn, bell peppers,
black beans, green onion, tortilla strips, bbq drizzle, salsa ranch
dressing*

Brown Derby Cobb \$12.25

*Romaine, chicken breast, bacon, egg, avocado, blue cheese, red
wine vinaigrette*

House Salad \$5.5

*Choose: Ranch, Bleu cheese, red wine vinaigrette, Caesar
Add Crispy Hott Chicken Thigh or Roasted Chicken Breast+ \$3*

Floats \$5.95

*Coke / Root Beer / Black Cherry / Grape Soda / Crème Soda /
Orange Soda / Birch Beer / Dr. Pepper*

**King County Health Department Says Eating Raw Food Will Kill You
Order Online For Pick up or Delivery @otterbarandburger.com**

*All Burgers, Sandwiches, and Wraps are served with Fries or Cole slaw
Sub Soup, Chili, Sweet Potato Fries or Small Side Salad + \$1.50*

Burgers

100% Angus Beef

***All 6oz Burgers; Cooked to Medium Well ***

Cut the carbs and have your burger on a bed of greens, instead!

Burgers of the Month

Ode to the Seattle Dog \$11.95

Burger Patty, Sautéed Onions, Jalapeno Sriracha Cream Cheese, Lettuce Tomato

Local Kine Chicken Burger \$11.95

Fried Chicken Breast, pineapple, Canadian Bacon, teriyaki glaze,
jalapeno ginger mayo, lettuce and tomato

The Duke Burger \$11.95

Bacon, Cheddar cheese, lettuce, tomato, pickles, otter sauce

Black, Beer and Bleu \$11.95

Black cherry bacon jam, sautéed onions, bleu cheese crumbles,
onion straws, lettuce, tomato

Classic Patty Melt \$11.95

Sautéed onions, swiss cheese, dijon sauce, marble rye

Carolina Thunder \$13.95

Burger patty, pulled pork, Carolina bbq sauce, sautéed onions,
chopped cabbage slaw, bread and butter pickles

The Pretender \$11.95

Vegan Quinoa Patty, roasted red peppers, avocado, lettuce, tomato,

***Add cheddar, swiss, bleu cheese + \$1 avocado +\$2 bacon +\$2 fried egg +\$1 gluten free bun +\$2
black cherry bacon jam +2.50 Extra burger patty + \$3 sub grilled or fried chicken breast \$2***

Wild Bill BBQ Cheeseburger \$12.95

Bacon, bbq sauce, pepper jack cheese, onion straws, lettuce,
tomato, jalapeno mayo

De Havilland Dip \$11.95

Sautéed mushroom, swiss cheese, dijon, pickled red onions
au jus for dipping

B(reakfast) F(or) D(inner) \$11.95

Burger patty, fried egg, Canadian bacon, black cherry bacon jam,
cheddar, English muffin

The Mainline Classic \$8.95

Quarter Pound beef patty with American cheese, lettuce, tomato,
pickles & otter sauce. ***Sub Quinoa Patty +\$1***

Make it a Double Patty Twin Turbo +\$2.50

Sandwiches and Wraps

Nashville Hott Fried Chicken Sandwich \$12

Marinated crispy fried breast, FRANKS hot sauce bath, Bread &
butter pickles, mayo, lettuce

Eastlake BLTA Sandwich \$12.50

Classic made with crisp bacon, sliced tomato, lettuce, fresh avocado,
mayo on toasted country white bread

Low Country Pulled Pork Sandwich \$12.95

Carolina bbq sauce, slow roasted pulled pork shoulder, chopped
cabbage slaw, onion straws, bread and butter pickles

Classic Reuben \$12.50

Thin sliced corned beef, swiss cheese, sauerkraut, 1000 island
dressing, grilled rye bread.

Cali Boardwalk Wrap \$12.50

Chicken breast, avocado, bacon, jack cheese, romaine, tomato,
chipotle mayo, spinach tortilla

Chicken Caesar Wrap \$12.50

Chicken breast, romaine, tomato, house made Caesar dressing,
parmesan cheese, spinach tortilla

Grilled 3 Cheese Sandwich \$10

***Add: bacon +\$2 fried egg +\$1 Canadian bacon + \$2
tomato + \$1 avocado +\$2 burger patty or crispy chicken***

BBQ Chicken Sandwich \$12.25

Bbq chicken breast, pepper jack cheese, red onions, lettuce, tomato,
chipotle mayo

Fish Tacos (2) \$12.95

Chili spiced grilled pacific cod, pico de gallo, diced mango,
guacamole, sour cream, flour tortilla

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Draft Beer

Georgetown Manny's Pale Ale	\$6
Fremont Lush IPA	\$6
Farmstrong Cold Beer Pilsner	\$5

See board for rotational taps

House Cocktails

Ginger Buzz \$10

Titos vodka, honey ginger syrup, lime, ginger beer

Pina Colada \$10

Rum, coconut cream, pineapple, lime, orange sugar

Mango Daquiri \$9

Rum, mango, lime

Gin-gerly Courted \$11

Big Gin, dry vermouth, lime, cucumber, burnt orange

Mojito \$9

Rum, mint, lime, soda

Bittersweet Spritz \$10

Campari, Rekorderling passionfruit cider, orange zest

Zima Zima \$10

Rekorderling passionfruit cider, vodka, lemon zest

Paloma \$9

Tequila, grapefruit, Squirt

Boozy Shakes \$11

Lost Woods

Dark crème de cacao, cherry heering, cocoa powder

Nutty Spaniard

Brandy, Frangelico, amaretto, cinnamon

Irish Eyes

Baileys, whiskey, Anchorhead cold brew

Mudslide

coffee liqueur, vodka, Baileys

Grasshopper

Crème de cacao, peppermint schnapps

PNW Berry Berry Good

Strawberry puree, black raspberry & strawberry liqueur

HAPPY HOUR

Monday through Friday

3:00pm-6:00pm

\$1 off wells, draft beer, and wine

\$1 off house cocktails

\$8 Well Martinis, Manhattans, & Old Fashioned

\$6 Buffalo Wings

\$3 Angus Beef or Carolina Pork Sliders

\$7 Chili Cheese Fries

\$6 Garlic Parm or Loaded Baked Potato Fries

Cider/Gluten Free

Seattle Cider – Dry or Semisweet	\$7
Ghostfish Blonde Ale	\$7
Ghostfish Grapefruit IPA	\$7
Reverend Nat's Sour Cherry Cider	\$6.5
Incline Hopped Marionberry Cider	\$6.5
Sonoma Anvil Bourbon Cider	\$7
Rekorderling Passionfruit Cider	\$6

Bottle/Can Beer

PBR Tallboy	\$3.5
Rainier Tallboy	\$3.5
Guinness	\$5.5
Stella Artois	\$5
Bud Light	\$4
Modelo Especial	\$4
Schofferhofer Grapefruit	\$5.5
Clausthaler NA	\$4.5

Wine

Robert Mondavi Chardonnay	(Napa)	\$11
Nobilo Sauvignon Blanc	(NZ)	\$8
A to Z Pinot Grigio	(OR)	\$10
A to Z Pinot Noir	(OR)	\$11
Domaine Laroque Cabernet Franc	(FR)	\$9
Marchesi del Salento Negroamaro	(IT)	\$6.5
1749 Rosé	(FR)	\$8
J Roget Sparkling	(USA)	\$6.5

Otter Bar Weekend Breakfast

11:00am – 2:00pm

To Start

“Evolution Fresh” Orange and Grapefruit Juice \$4 / \$6

Fresh Brewed Coffee – - \$2.95

“Stash” Hot Tea - \$2.95

Bloody Mary’s, Screwdrivers, Greyhounds, Mimosas \$7

12th Man – Citrus Vodka, Midori, fresh lime, Blue Curacao \$8

From the Griddle

Extra Large Breakfast Sandwich \$10.95

Scrambled eggs, cheddar cheese, choice of bacon, sausage or canadian bacon, English Muffin

Served with French Fries

Enchilada Style Breakfast Burrito \$12.95

3 scrambled eggs, cheddar cheese, black beans with choice of chorizo, bacon or sausage. Topped with Ranchero Sauce, pico de gallo, sour cream and guacamole

Pork Green Chile Verde Stew Breakfast \$13.50

Poblano Chiles, pork shoulder, tomatillo, hominy

2 Sunnyside eggs and 2 flour tortillas

Thick Sliced Bread Pudding French Toast \$11.95

Maple Syrup

3 Egg Scrambles

Served with French Fries and English Muffin

Garden \$12.95

Scrambled eggs, kale, tomato, red pepper, jack cheese, onion, avocado

San Luis \$13.95

Scrambled eggs, chorizo, peppers, onions, jack cheese, pico de gallo, sour cream, guacamole

Medina \$12.95

Scrambled eggs, goat cheese, basil pesto, avocado

extra items \$1.50 each* *Egg Whites \$2.50

Kid’s Breakfast – 12 or under \$5.00

1 Scrambled Egg, Fries with English Muffin

Add Meat \$2

Sides

Bacon – 4 strips \$4.95

Canadian bacon – 3 slice \$4.95

Sausage – 3 links \$5.95

Pure Maple Syrup \$2.25

Eating Raw or undercooked meats or eggs may increase your risk of food born illness.
Eggs served poached, over easy or sunnyside up are considered undercooked