

HOUSEMADE SOUPS

Cup - \$5 Bowl – \$9
Add side of tortillas \$1.5

TOMATO SOUP (VEGAN)

Tomatoes slow simmered with Herbs
Non-Vegan Option - Sprinkled with
Parmesan

PORK CHILE VERDE STEW

Poblano Chiles, Pork Shoulder, Hominy
Topped with sour cream and green
onion

SOUP DU JOUR

Ask Server for choice and availability

SMALLS OR SHARABLES

FILIPINO LUMPIA

Three Traditional Vegetable or Pork rolled Lumpia with
Malaysian spices. Served with Soy Ginger Dipping Sauce.
Veggie (\$8) or Pork (\$10)

HOT DIP DU JOUR \$12

Rotating hot cheese dip. Ask your server for the current
delicious concoction.

HOUSE MADE MAC AND CHEESE \$10

Special 5-Cheese Blend. Great to share or as a meal by itself.
Add Bacon (\$2) or Add Chicken (\$3)

COCONUT PRAWNS \$10

Tiger Prawns with Coconut Milk, Panko and Shaved Coconut
served on a bed of dried cole slaw with Sweet Chili dipping
sauce.

CHEESE QUESADILLAS \$9

With Melted Mexican Blend Cheese
Served with Sour Cream and Salsa
Add Roasted Chicken * (\$3)
Add BBQ Beef Brisket * (\$4)

WINGS BY THE POUND \$11

Served Naked or Toss in Buffalo, Sweet Thai Chili or Jerk
Sauce. Choose Dipping Sauce: Bleu Cheese dressing or Ranch

CRISPY FRIED PICKLE SPEARS \$9

Served with Chipotle Mayo

BEER BATTERED WHITE CHEDDAR CHEESE CURDS \$10

Served with chipotle mayo dipping sauce

OTTER TOTS \$12

Tater Tots drenched in Cheese Sauce, Bacon Bits, Tomatoes,
Jalapenos, Sour Cream, Guacamole and Green Onions.

NACHOS \$10

Topped With Black Beans, Nacho Cheese, Jalapenos, Chopped
Tomato, Black Olives, Sour Cream and Salsa
Add taco-seasoned beef or chicken (+\$3)

BREADED CHICKEN STRIPS * \$10

FRENCH FRIES (SHAREABLE) \$10
w/ Garlic Butter and Parmesan Cheese (+\$3)

ONION RINGS (SHAREABLE) \$10

w/ your choice of dipping sauce

POTATO CHIPS \$8

SALADS

SPICY OTTER SALAD (VEGAN) \$13

Tofu marinated with Sambal Oelek and flash seared, Kale &
Arugula blend with cucumbers, candied almonds, pickled
carrots, daikon, and white balsamic sesame vinaigrette.

WEDGE SALAD \$11

Wedge of Iceberg Lettuce Topped with Bleu Cheese Crumbles,
Bacon Bits and Cherry Tomato. With Bleu Cheese Dressing

BBQ CHICKEN CHOP SALAD * \$16

Romaine Lettuce, Grilled or Fried Chicken Breast, Mexican
Blend Cheese, Black Beans, Green Onions, Tortilla Chips
Served with BBQ Sauce Drizzle and Salsa Ranch Dressing.

HOUSE OR CAESAR SALAD \$11

Add Grilled or Fried Chicken Breast (\$6)

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All Burgers, Sandwiches, and Wraps are served with Fries, Coleslaw or our House Made Potato Chips. Sub Soup, Onion Rings, Sweet Potato Fries, Tots or Small Side Salad + \$2

BURGERS

All burgers are 6oz ground prime beef and cooked to your preference

TRY ONE OF OUR FAVORITE CONCOCTIONS

LISA'S HOT MESS * \$15

Burger Patty with Spicy Peanut Sauce, Melted Cheddar Cheese, BBQ Sauce, Bacon and a Fried Egg. Served on a Toasted Bun with Fries on the Side

PATTY MELT * \$15

Rye Bread, 1000 Island sauce, Swiss cheese and caramelized onions and jalapeno mayo.

MEATLESS BURGER (VEGAN) \$15

Guacamole, lettuce, tomato, onion, roasted red peppers.

BREAKFAST FOR DINNER BURGER * \$14

4 oz Burger Patty with fried egg, Canadian bacon, cheddar, bacon jam on a toasted English muffin.

PORKY PINE BURGER * \$15

Burger Patty with Asian priced and marinated Pork Belly, Spicy Pineapple Jam, Teriyaki Sauce and Pepper Jack Cheese. Served with Fries

DIABLO BURGER (SPICY!!!) * \$15

Burger Patty with Habaneros, Fried Jalapenos and Ghost Pepper Cheese served with red onion, lettuce, tomato and jalapeno mayo

GRILLED SALMON BURGER * \$15

Pepper roasted Chermoula with roasted garlic aioli

BURGER SPECIAL * \$Varies

Ask your server for details

OR, BUILD YOUR OWN BURGER * \$11

Served with Mayo, Lettuce, Tomato and a Pickle Spear on the side

ADD/SUB PROTEIN:		ADD CHEESE:		ADD OTHER TASTINESS:	
Sub Grilled/Fried Chicken Breast (\$3)	Sub Meatless Patty (\$3)	Bleu Cheese Patty (\$1)	American (\$1)	Sautéed Mushrooms (\$1)	Fried Egg (\$2)
Sub Lamb Patty (\$4)	Add Extra Burger Patty (\$4)	Cheddar (\$1)	Pepper Jack (\$1)	Bourbon Braised Onions (\$1)	Onion Ring (\$1)
Add Bacon (\$2)	BBQ Beef Brisket (\$4)	Swiss (\$1)	Provolone (\$1)	Bacon Jam (\$2.5)	Avocado (\$2)
		Ghost Pepper (1)		Spicy Pineapple Jam (\$1)	Sub Gluten-Free Bun (\$2)
				BBQ Sauce (.50)	Sub Bun for lettuce bed
				Brie and Greek Sauce for the Lamb Burger (\$2)	

SANDWICHES AND SUCH

BBQ BRISKET OF BEEF * \$15

Slow Cooked and Topped with House BBQ Sauce. Served on Pub Bun

EASTLAKE TURKEY CLUB * \$14

Three Layers of Lettuce, Tomato, Bacon, and Turkey. Served on Toasted Honey Wheat Bread with Mayo

CLASSIC BLT * \$11

Bacon, Iceberg Lettuce and Sliced Tomato on Toasted Honey Wheat Bread. Add Avocado (\$2)

BEER BATTERED FISH AND CHIPS * \$15

Alaskan Cod (3 Pieces) Dipped in our House-Made Manny's Beer Batter and Fried Until Crisp. With Fries and Cole Slaw

JERK CHICKEN SANDWICH * \$14

Grilled or Fried Marinated Chicken Breast, Topped with House Made Jerk Sauce and Provolone Cheese. Served on a Pub Roll.

WEST COAST CHICKEN WRAP * \$15

Grilled or Fried Breast of Chicken, Bacon, Avocado, Jack Cheese, Shredded Iceberg Lettuce, Tomato and Chipotle Mayo. Served in a Spinach tortilla.

Or, make it a Caesar Wrap!

GRILLED 3 CHEESE SANDWICH \$11

Mixture of Provolone, Cheddar and American. Goes Great with a Cup of Tomato Soup for \$3

CLASSIC NY STYLE REUBEN * \$15

House-made slow-cooked Corned Beef piled high with Swiss Cheese, Sauerkraut and 1000 Island Dressing. Served on Seeded Rye

EL CUBANO * \$15

Dijon mustard, pickles, provolone cheese, ham and roasted pulled pork. Served on rustic sourdough bread.

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NON-ALCOHOLIC BEVERAGES

SHAKES 12oz \$5.5 - 16oz \$6.5

Flavors

Vanilla Bean
Ghirardelli Chocolate
Strawberry
Salted Caramel
Peanut Butter
Cold Brew Coffee

Additions (+ \$.50)

Reese's Peanut Butter Cups
Oreo
Butterfinger
M & M's
Malt Powder

FLOATS \$6

Root Beer / Marionberry Cream / Crème Soda / Cola / Diet Dr Pepper / Mexican Coke

FOUNTAIN DRINKS:

SUGARED (\$3) OR SUGAR-FREE (\$2)

Cola, Diet Cola, Lemonade, Iced Tea (unsweetened), Diet Dr Pepper, Sierra Mist

MILK \$3

Regular or Chocolate

BOTTLED BEVERAGES \$4

Mexican Coke, Mexican Squirt, Root Beer, Ginger Beer, Crème Soda and rotating Kombucha

RED BULL (REG OR SUGAR FREE) \$5

COFFEE OR TEA \$2

Coffee or selection of teas

WATER \$0

Served on the rocks

ALCOHOLIC BEVERAGES

DRAFT BEER \$ VARIES

Georgetown's Manny's Pale Ale
Barrel Mountain Ash Cloud Amber
Ask your server for our current Seasonals and Rotators

WINE SELECTION \$ VARIES

Ask your server for our current selection

CIDER \$ 8

Schilling Grapefruit Cider, Seattle Cider – Dry, and Rotating Ciders vary

BOTTLES AND CANS

(ASK SERVER FOR ROTATING SELECTION)

Rainier - \$4

Coors Light - \$4

Modelo - \$4

Pub Beer - \$4

Gluten-Free Vanishing Point Pale Ale – \$9

HARD SELTZER \$ 6.5

Rotating Seltzers (White Claw, San Juan and others)

BOOZY SHAKES (12oz)

THE PERFECT COMBO \$13

Ghirardelli Chocolate and Skrewball Peanut Butter Whiskey

DIA DEL MUERTO \$13

Coffee Kraken Spiced Rum with RumChata

CINNAMON TOAST CRUNCH \$13

Rum Chata and Fireball

MUDSLIDE \$12

Coffee Liqueur, Vodka, Bailey's

IRISH EYES \$12

Bailey's, Whiskey, Cold Brew Coffee

GET CREATIVE \$ VARIES

What's your favorite shot? Make it a shake

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