



THE TWO SEVEN PUBLIC HOUSE

2727 South Mt. Vernon #5

Spokane, WA 99223

(509) 473-9766

www.wedonthaveone.com

APPETIZERS

BLACKENED CHICKEN QUESADILLA- A flour tortilla stuffed with blackened chicken breast, cheddar and mozzarella cheese, red onions, cilantro and chili flakes. Served with a side of smoked onion dip. \$9.25

ST. LOUIS SPLIT RIBS- St. Louis style split ribs rubbed with spices, oven roasted then grilled and tossed in a Memphis style barbeque sauce. Garnished with fresh parsley and accompanied by our carrot/cabbage cole slaw. \$10.50

ROASTED GARLIC & ONION BREAD- French bread slices loaded with oven roasted onion, garlic, and butter. Served hot. \$5.95 Half order \$3.95 Add melted Gorgonzola cheese. \$2.50/\$1.25

CHIPS AND SALSA- Fresh tomatoes, onions, cilantro, lime juice, cumin, and chipotle peppers combined for the tastiest salsa in town. \$5.25

SALADS

(Add a six ounce grilled chicken breast \$4.75 or grilled Small Planet tofu to any salad for \$3.75)

CAESAR- Our own dressing, made without raw eggs, tossed with crisp romaine lettuce, parmesan cheese and croutons. \$10.00 Half salad \$6.50

SOUTHWESTERN TACO- Crisp romaine lettuce tossed with black beans, tortilla chips, red onions, fire-roasted corn, Monterey jack cheese and a creamy barbecue/chipotle pepper dressing. \$10.00 Half salad \$6.50

CRANBERRY VINAIGRETTE- Romaine lettuce tossed with apples, walnuts, red onions, gorgonzola cheese and our cranberry vinaigrette dressing. \$10.00 Half salad \$6.50

LEMON SPINACH- Tender spinach tossed with roasted carrots, red onions, crushed walnuts, feta cheese, roasted red beets and a lemon vinaigrette dressing. \$10.00 Half salad \$6.50

SANDWICHES

All sandwiches are served with your choice of roasted corn pasta salad, potato salad or Tim's Cascade regular, salt & vinegar or jalapeño potato chips. Or substitute a side salad or Cup of Soup for \$3.00 or a Cup of Gumbo for \$3.50

***THE MOON BURGER-**A 6oz hand formed patty from Eggers Meats is char-grilled and topped with melted cheddar and caramelized onions. Served with mayo and lettuce on a toasted bun. \$10.95

CUBAN PORK- Seasoned pulled pork, sliced ham, mayo, yellow mustard, Swiss cheese and a pineapple/pickle relish served warm on a toasted French roll. \$11.25

TRADITIONAL REUBEN- Slow cooked corned beef, melted Swiss, our house made sauerkraut and Thousand Island dressing all piled on toasted rye bread. \$11.50

***MEDITERRANEAN LAMB BURGER-** Ground lamb from Eggers Meats is rosemary infused, char-grilled and served on a grilled bun with melted goat cheese, oregano pesto mayo and grilled vegetable relish. \$11.95

BLACK BEAN BURGER- A hand formed black bean patty is char-grilled then topped with jack cheese and finished in the oven. Served on a toasted bun with smoked jalapeño cream cheese/mayo and red onions. \$10.50

BUFFALO CHICKEN- A lightly breaded chicken breast topped with our own hot sauce, melted mozzarella cheese and a carrot/cabbage slaw, served on a toasted bun with blue cheese dressing. \$11.50

FRENCH DIP ROYALE- Thinly sliced top sirloin piled high on a toasted La Brea baguette with caramelized onions, Swiss cheese and horseradish mayo. Served with a side of Au Jus. \$11.50

HAM & CHEESE CROISSANT- Ham, crisp bacon, melted Swiss cheese and a fried egg served on a toasted croissant. \$11.25

SPECIALTIES

SALPICON- A traditional Texan beef taco with shredded beef, chipotle peppers, jack cheese, red onions, cilantro and roasted Poblano peppers. Served with warm flour tortillas, green rice and an ancho aioli. \$11.95

ASIAN FISH TACOS- Two warm flour tortillas stuffed with crispy tempura battered cod and a ginger/carrot slaw, garnished with fresh cilantro. Served with a side of jasmine rice and our sweet & sour cucumber salad garnished with peanuts. \$11.95

CHEESE RAVIOLI- Cheese ravioli topped with our house made crab cream sauce. Garnished with fresh basil and lemon and served with sliced French bread. \$13.95

SOUTHWEST TACO WRAP- A grilled, blackened chicken breast tossed with our Southwest taco salad, stuffed into a flour tortilla and served with a side of chipotle roasted corn pasta salad. \$11.25

74th ST. GUMBO- Inspired by Seattle's finest Ale House. Chicken, sausage, shrimp, and vegetables in a traditional sauce served over rice. It's hot!!! Bowl \$9.50 Cup \$5.00

COCONUT PRAWNS- Coconut prawns served over jasmine rice and steamed spinach and topped with our house made peanut sauce. Accompanied by a small, quick kimchi cucumber salad. \$13.95

IDAHO RUBY RED TROUT- Lightly breaded and pan seared then topped with a lemon beurre blanc and served with bacon/smoked cheddar potato cakes. Garnished with fresh parsley and a lemon wedge. \$14.95

(We will gladly split any meal for \$1.00 extra.)

Can be cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness.

Kitchen Hours-Sun, Mon, Tues, Wed 11am to 10pm/ Thurs, Fri, Sat 11am to 11pm

All menu items available for take-out for 25 cents each

