

2727 S Mt Vernon #5 Spokane, WA 99223 www.wedonthaveone.com

# **SALADS**

WHOLE \$12 HALF \$8

Add grilled chicken or grilled tofu \$5 CAESAR

Our own dressing, made without raw eggs, tossed with crisp romaine lettuce, parmesan cheese and croutons.

#### SOUTHWESTERN TACO

Romaine lettuce tossed with black beans, tortilla chips, red onions, fireroasted corn, Monterey jack cheese and a creamy barbecue-chipotle pepper dressing.

#### HONEY CHIPOTLE

Romaine lettuce tossed with golden delicious apples, red onions, pecans, gorgonzola and a house made honeychipotle dressing.

### TAHINI SPINACH

Spinach tossed with pita chips, diced tomatoes, cucumbers, Great Northern beans, feta cheese and a house made lemon-tahini dressing.

## 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 \$10 Cup \$6

# Classic Cocktails \$8

Italian Sidecar
Vodka, San Pelligrino
EPH Margarita
Tequila, citrus, simple syrup
John Daly
Vodka, lemonade, iced tea
Dark & Stormy
Dark rum, ginger beer, lime

# **APPETIZERS**

### THAI CHICKEN PIZZA

Naan bread topped with Thai peanut sauce, roasted chicken and a jack-mozzarella cheese blend baked and topped with shredded carrots, Anaheim peppers, fresh cilantro, green onions, an a sweet chili sauce. \$12

#### CHICKEN SATAY

Five Asian marinated chicken skewers served over Jasmine rice and drizzled with a curry-peanut sauce. \$12

### ROASTED "G & O" BREAD

French bread slices loaded with ovenroasted onion, garlic, and butter. Served hot. \$7 Half order \$5 Add melted Gorgonzola cheese. \$3/\$2 CHIPS AND SALSA

Fresh tomatoes, onions, cilantro, lime juice, cumin, and chipotle peppers. \$6

# 2-7 WRAPS \$14

Served with your choice of side

Chicken Caesar

w/ our house Caesar

Southwestern Taco

w/ blackened chicken

Bulgogi Beef

w/cabbage, rice, cucumber and

spicy ginger sauce

(We will gladly split any meal for \$2)

\*Can be cooked to order. Consuming undercooked meats increase your risk of food borne illness.\*

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

-Gluten free round buns available for \$2 extra- All menu items available for take-out for 25 cents each

# **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 for \$3.50 - Cup of Soup for \$3.50 - Cup of Gumbo for \$4.00

#### \*THE MOON BURGER

A 6oz hand formed patty is chargrilled and topped with melted cheddar and caramelized onions. Served with mayo and lettuce on a toasted bun. \$14

#### **CUBAN PORK**

Seasoned pulled pork, sliced ham, mayo, yellow mustard, Swiss cheese and pineapple/pickle relish served warm on a toasted French roll. \$14

#### TRADITIONAL REUBEN

Slow cooked corned beef, melted Swiss, our house made sauerkraut and Thousand Island dressing all piled on toasted rye bread. \$14

### \*MEDITERRANEAN LAMB BURGER

Ground lamb is rosemary infused, char-grilled and served on a toasted bun with melted goat cheese, oregano pesto mayo and grilled vegetable relish. \$15

#### ANASAZI BEAN BURGER

These beans provide the nutty flavor in our bean burger. It's pan-seared, topped with melted cheddar, and served on a toasted bun with mayo, lettuce, red onion and tomato. \$13

#### **BUFFALO CHICKEN**

A lightly breaded chicken breast topped with our own hot sauce, mozzarella cheese and carrotcabbage slaw, served on a toasted bun with blue cheese dressing. \$14

#### 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. \$14

#### **BANH MI**

Marinated pork is seared and piled on a toasted roll with mayo, cucumbers, shredded carrots, Anaheim peppers, and cilantro. \$14

# **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 ancho aioli. \$14

#### TACOS DE PESCADO

Two warm flour tortillas stuffed with crispy beer battered cod, shredded cabbage and Mexican white sauce. Garnished with lime wedge, radish, fresh cilantro and a roasted jalapeño, served with our roasted corn pasta salad. \$14

## SHRIMP & SCALLOP LINGUINI

Shrimp, bay scallops, shallots and garlic are sautéed in butter then tossed with linguini noodles and a spicy tomato-vodka sauce. Garnished with fresh parsley and Pecorino Romano cheese and served with sliced French bread. \$17

#### PORK CHOP MARSALA

Two thick cut pork chops topped with a mushroom marsala sauce and served with a side of smashed Yukon Gold potatoes. \$15

#### IDAHO RUBY RED TROUT

Lightly breaded and pan seared then topped with lemon beurre blanc and served with bacon/smoked cheddar potato cakes. Garnished with fresh chives and a lemon wedge. \$17



Enjoy our other Spokane locations. The Elk in Browné's Addition and Geno's in the Logan/Gonzaga Neighborhood.

