



Coeur d'Alene, Idaho
208.667.2331

*"The locals favorite
for over 20 years"*

1602 Sherman Ave.
Coeur D' Alene, ID 83814
www.wedonthaveone.com

SALADS

WHOLE \$11
HALF \$8

Add grilled chicken or grilled tofu \$5

CAESAR

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

LEMON VINAIGRETTE

Goat cheese, red onions, roasted beets, toasted walnuts, spiced pumpkin seeds and spinach tossed in our lemon vinaigrette.

SOUTHWESTERN TACO

Crisp romaine lettuce tossed with black beans, tortilla chips, red onions, fire-roasted corn, Monterey jack cheese and our creamy barbecue-chipotle pepper dressing.

LEMON-TAHINI VINAIGRETTE

Crisp romaine lettuce tossed with cucumbers, pita bread croutons, red onions, feta cheese and our lemon-tahini vinaigrette.

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

APPETIZERS

ROASTED "G & O" BREAD

French bread slices loaded with oven-roasted onion, roasted garlic, and butter. \$6 Half \$4.

*Add melted gorgonzola cheese.
\$3/\$2*

BLACK BEAN QUESADILLA

Red onions, corn, red and green bell peppers, Monterey jack cheese and black beans stuffed into a flour tortilla and grilled. Served with green chile salsa and sour cream. \$11

CHIPS AND SALSA

Fresh tomato salsa featuring onions, cilantro and chipotle peppers served with corn tortilla chips. \$5

SPICY CURRIED CASHEWS

Oven roasted cashews tossed with yellow curry and other spices. Goes great with a pint of cold beer! \$7

CLASSIC WRAPS \$12

Served with your choice of side
Chicken Caesar
w/ our house Caesar
Southwestern Taco
w/ blackened chicken

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

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

Kitchen Hours-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 served with your choice of roasted corn pasta salad, potato salad or Tim's chips
Or substitute a side salad for \$3.50 - Cup of Soup for \$3.50 - Cup of Gumbo for \$4.00*

FRIED PORK

Sliced pork loin is buttermilk marinated, breaded and pan-fried. Served on a toasted bun with iceberg lettuce, American cheese and bread and butter pickle tartar sauce. \$13

***FRENCH DIP**

Thinly sliced roast beef served hot on toasted French bread with Swiss cheese, caramelized onions and horseradish mayo. Accompanied by a side of Au Jus. \$13

FALAFEL BURGER

Our falafel burger is pan-seared and topped with feta cheese-black olive tapenade then served on a toasted bun with roasted red pepper mayo, lettuce, red onions and tzatziki. \$11

SMOKED TURKEY

Thinly sliced smoked turkey breast piled high on a toasted hoagie roll with lettuce, tomato, red onion, and pesto mayo. \$12

***THE MOON BURGER**

A six ounce, lean, hand-formed patty, char-grilled and topped with melted cheddar and caramelized onions. Served with mayo, lettuce, and tomato on a toasted bun. \$13

SANTA FE CHICKEN

A six ounce breaded pan-seared chicken breast topped with roasted poblano peppers and Monterey Jack cheese. Served on a toasted bun with honey cream cheese, mayo, and red onion. \$13

***MEDITERRANEAN**

LAMB BURGER

A rosemary infused lamb burger char-grilled and served on a toasted bun with melted goat cheese, oregano pesto mayo and grilled vegetable relish. \$13

SPECIALTIES

SWIMMING ANGEL

A traditional Thai dish featuring steamed spinach, a grilled chicken breast and our spicy peanut sauce served over rice. Accompanied by grilled bread and a sweet and sour cucumber salad. \$13

SUN-DRIED TOMATO RAVIOLI

Three cheese stuffed ravioli topped with sun-dried tomato cream sauce and basil pesto. Garnished with parmesan cheese and served with sliced French bread. \$15

NORTH IDAHO SLOPPY JOES

Ground pork, ground beef, bell peppers, garlic, tomatoes, paprika and onions served over smoked cheddar cheese cornbread. Garnished with parsley and diced tomatoes then accompanied by an iceberg lettuce wedge drizzled with blue cheese dressing. \$14

GRILLED PORK TACOS

Achiote marinated sliced pork is stuffed into two flour tortillas with pickled red onions, cilantro, cumin sour cream and grilled pineapple salsa. Served with your choice of side. \$13

DESSERT

The Moon Unit

A rich chocolate brownie topped with vanilla ice cream and chocolate sauce. \$6

