

The ELK PUBLIC HOUSE Hsp0-wal

509-363-1973

1931 W Pacific - Spokane, WA 99201

www.wedonthaveone.com

"Welcoming neighbors since 1999"

SALADS

WHOLE \$12

HALF \$8

Add grilled chicken or grilled tofu \$5

CAESAR

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

CRANBERRY VINAIGRETTE

Crisp romaine lettuce tossed with golden delicious apples, walnuts, cranberries, gorgonzola cheese, red onions and our own cranberry vinaigrette.

SOUTHWESTERN TACO

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

CITRUS-CHILI SPINACH

Tender spinach tossed with fried wontons, mandarin oranges, red onions, salted peanuts and our house made sweet chili 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 Elk 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

BBQ CHICKEN QUESADILLA

Oven-roasted chicken, red onions, fresh cilantro, mozzarella cheese and our own BBQ sauce stuffed into a flour tortilla and grilled. Served with smoked onion sauce for dipping. \$12

ASIAN LETTUCE WRAPS

Ground chicken sautéed with onions, peppers, fresh ginger, cilantro and spicy Asian sauce, served hot. Garnished with peanuts, cilantro and served with butter lettuce leaves. \$11

ROASTED "G & O" BREAD

French bread slices loaded with oven-roasted onion, garlic, and butter.

Served hot. \$7 Half \$5

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

CHIPS AND SALSA

Fresh tomatoes, onions, cilantro, lime juice, cumin, and chipotle peppers combined for the tastiest salsa in town. \$6

EPH WRAPS \$14

Served with your choice of side

Chicken Caesar

w/ our house Caesar

Southwestern Taco

w/ blackened chicken

Drunken Chicken

*w/ Spanish rice, corn salsa and
Baja sauce*

(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 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

***SMASH BURGER**

Two hand-smashed 3oz beef patties are grilled, topped with American cheese and served on a toasted bun with iceberg lettuce, onion, diced dill pickle and 1000 Island dressing. \$14

SANTE FE CHICKEN

A breaded, pan-seared chicken breast topped with roasted poblano peppers and melted Monterey jack cheese. Served on a toasted bun with honey cream cheese, mayo, lettuce and red onion. \$14

FALAFEL GORDITA

House made falafel patty crumbled onto warm Naan bread with iceberg lettuce, tomato, red onion, feta cheese and tzatziki. \$13

GRILLED LAMB

Lamb is sliced thin, marinated and then grilled with red onions. Served with tsatsiki and mayo on a toasted French roll. \$15

TRADITIONAL REUBEN

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

SMOKED TURKEY SANDWICH

Thinly sliced smoked turkey breast piled high on toasted French bread with lettuce, tomato, red onion and pesto mayo. \$13

SPECIALTIES

CHICKEN KATSU

A panko breaded chicken breast is sliced and served over Jasmine rice then topped with coconut-curry sauce. Served with a sweet and sour cucumber salad and garnished with fresh basil. \$15

BULGOGI BEEF TACOS

Thinly sliced Korean marinated beef is seared and stuffed into two warm flour tortillas then topped with cabbage, cilantro and spicy pickled ginger sauce. Served with a side of Jasmine rice and quick cucumber kimchi. \$14

MARINATED PORK SOFT TACOS

Thinly sliced marinated pork is seared and stuffed into two warm flour tortillas with Monterey jack cheese and coleslaw, then topped with mango-pineapple chutney and fresh cilantro. Served with Mexican style charro beans. \$14

JAGERSCHNITZEL

Panko breaded pork loin cutlets are pan-fried and topped with mushroom gravy. Garnished with fresh parsley and served with smashed Yukon Gold potatoes. \$15

BLUE CRAB RAVIOLI

Jumbo ravioli stuffed with crab meat, scallions, garlic, red peppers and ricotta cheese are smothered in our house made lobster cream sauce. Garnished with fresh basil, Romano cheese and served with sliced French bread. \$18



*Enjoy our other Spokane locations.
The Two Seven in Lincoln Heights on
the South Hill and Geno's in the
Logan/Gonzaga Neighborhood.*

