

the PORCH PUBLIC HOUSE

Hayden E
208.772.7711



1658 E Miles Ave.
Hayden Lake, ID 83835
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 lettuce, parmesan cheese and croutons.

CRANBERRY

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

SOUTHWESTERN TACO

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

KALE AND BRUSSELS SPROUT

Thinly sliced fresh kale and Brussels sprouts tossed with Parmesan cheese, almonds and stone ground mustard 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

Classic Cocktails \$8

Italian Sidecar

Vodka, San Pelligrino

PPH Margarita

Tequila, citrus, simple syrup

John Daly

Vodka, lemonade, iced tea

Greyhound

Vodka, fresh grapefruit juice

APPETIZERS

HUMMUS & PITA

House made hummus drizzled with roasted red pepper pesto, warm pita bread, sliced tomatoes and cucumbers. \$9

BBQ CHICKEN QUESADILLA

Roasted chicken, BBQ sauce, red onions, fresh cilantro and mozzarella cheese stuffed into a folded flour tortilla, then grilled. Served with smoked onion sauce for dipping. \$11

ROASTED "G & O" BREAD

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

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

CHIPS AND SALSA

Fresh tomatoes, onions, cilantro, lime juice, cumin, and chipotle peppers served with tortilla chips. \$5

PORCH 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 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 char-grilled and topped with melted cheddar and caramelized onions. Served with mayo and lettuce on a toasted bun. \$13

SANTA FE CHICKEN

A 6oz breaded chicken breast topped with roasted poblano peppers and melted Monterey jack cheese. Served on a grilled bun with mayo, honey cream cheese, red onion and lettuce. \$13

TRADITIONAL REUBEN

Slow cooked corned beef, melted Swiss, our house made sauerkraut and Thousand Island dressing all piled on toasted rye bread. \$13

GRILLED LAMB

Thinly sliced, marinated lamb is char-grilled with red onion then served on a toasted French roll with mayo and tzatziki. \$13

BLACK BEAN BURGER

A gluten free bean burger featuring black beans, green chilies and rolled oats served on a toasted bun with lettuce, red onion, Monterey jack cheese and roasted poblano mayo. \$12

TURKEY B.L.T.

Thinly sliced smoked turkey and crisp bacon served on toasted sourdough bread with mayo, lettuce and tomatoes. \$13

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. \$13

ITALIAN TRIO

Capicola ham, pepperoni and salami served cold a toasted French roll with lettuce, tomatoes, red onions and oregano pesto mayo. \$13

SPECIALTIES

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 parsley and a lemon wedge. \$16

SALMON CAKES

Two hand formed Coho salmon cakes are pan seared, oven finished and drizzled with lemon/dill sour cream, accompanied by bacon/smoked cheddar potato cakes and a cucumber salad. \$15

FOUR CHEESE STRIPED RAVIOLI

Striped moon shaped ravioli filled with fontina, reggiano, pecorino and ricotta cheeses tossed with house made basil pesto and diced tomatoes. Garnished with Parmesan cheese, red chili flakes and served with sliced French bread. \$16

SWIMMING ANGEL

A traditional Thai dish featuring steamed spinach and grilled chicken breast served over Jasmine rice with a spicy peanut sauce. Served with a sweet and sour cucumber salad and grilled bread. \$14

CARIBBEAN PORK TACOS

Thinly sliced, marinated pork is seared and stuffed into two flour tortillas with Monterey jack cheese, shredded cabbage, creamy orange/ginger sauce and fresh cilantro. Served with Rancho style black beans. \$13

DESSERTS

The Moon Unit- A brownie with vanilla ice cream and chocolate sauce. \$6

Root Beer Float- Vanilla ice cream in a pint glass with root beer. \$5