

The **ELK** **PUBLIC** **HOUSE** HspO-waE **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.

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.

FATOOSH

Romaine lettuce tossed with cucumbers, green onions, tomatoes, pita chips and feta cheese and our sumac vinaigrette.

HONEY-MUSTARD SPINACH

Tender spinach tossed with apples, almonds, feta cheese and dried cranberries and our honey-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 Elk **Cocktails \$8**

Italian Sidecar

Vodka, San Pellegrino

EPH Margarita

Tequila, citrus, simple syrup

John Daly

Vodka, lemonade, iced tea

Dark & Stormy

Dark rum, ginger beer, lime

APPETIZERS

HUMMUS PLATE

Our house made hummus served with a Greek tomato-cucumber salad and warm pita bread points. \$9

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

CHORIZO QUESO

Melted cheese mixed with bell peppers and topped with crumbled chorizo sausage. Served with tortilla chips. \$9

SWEET & SPICY GOAT CHEESE

Creamy goat cheese drizzled local honey and Sriracha. Served with rosemary croccantini. \$7

EPH 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.)

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 one of our salads 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. \$14

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. \$15

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. \$15

ASIAN CHICKEN

A breaded, pan-seared chicken breast is topped with an Asian slaw and served on a toasted bun with spicy pickled ginger mayo. \$14

SPECIALTIES

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

STEAK YAKISOBA

A Korean marinated 6oz steak is char-grill then sliced and served over yakisoba noodles stir-fried with bok choy, carrots, celery, ginger, bean sprouts, garlic and peas. Garnished with toasted sesame seeds and green onions. \$18

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

SWIMMING ANGEL

A grilled or panko fried chicken breast is served over Jasmine rice with fresh spinach then topped with Thai peanut sauce. Served with a sweet and sour cucumber salad and toasted bread. \$15

WET BURRITO

Seasoned pulled chicken rolled into a flour tortilla with beans, rice and cheese then smothered in our red chili sauce and topped with iceberg lettuce, red salsa and sour cream. \$14

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. \$13