



The Elk Public House is open for takeout from Noon to 8pm daily. Call us at 509-363-1973 or come in a place your order in person.

We are asking people to please follow current social distancing guidelines and limiting the number of people waiting inside to 10. Cheers and stay healthy!

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.

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

SOUP OF THE DAY

Bowl \$9 Cup \$5

APPETIZERS

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

SWEET & SPICY GOAT CHEESE

Creamy goat cheese drizzled local honey and Sriracha. Served with rosemary

EPH WRAPS \$14

Served with your choice of side

Chicken Caesar

w/ our house Caesar

Southwestern Taco

w/ blackened chicken

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

SPECIALTIES

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

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

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

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

-Gluten free round buns available for \$2 extra