

**the**  
**ELK**  
**PUBLIC**  
**HOUSE**  
H s p o - w a e  
**509-363-1973**

## WEEKLY SPECIALS

### LOWRYDER

Seasoned pulled pork, pasilla peppers and jack cheese served on a smashed French roll and served with a side of guajillo pepper au jus. Accompanied by your choice of potato salad, roasted corn pasta salad or Tim's Cascade potato chips. \$15

### PENNE WITH SAUSAGE AND PEPPERS

Sliced spicy Italian sausage is sautéed with garlic, mushrooms, fresh sage and red and green bell peppers tossed with penne pasta and a rich white wine butter sauce. Garnished with parmesan cheese and served with sliced French bread. \$16

## 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 croccantini. \$7

## 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**

# **COCKTAILS**

## **Tuscan Farmer**

El Jimador Reposado tequila, Tuaca and  
soda water  
served in a tub  
\$7.00

## **Bird of Paradise**

High proof Warship Rum, Campari,  
Pineapple juice and lime served over  
crushed ice.  
\$8.00

## **Pink Bison**

Buffalo trace whiskey, sweet vermouth and  
grapefruit juice served in a tub over ice  
\$7.00

## **Huckleberry Lemonade**

44 North huckleberry vodka, lemonade and  
wild huckleberry syrup served in a pint.  
\$8.00

## **Peach Daly**

Jim Beam bourbon, peach schnapps, iced  
tea and lemonade served in a tub with a  
lemon garnish  
\$7.00

## **Elkhound**

Vodka and St. Germain elderflower liqueur,  
topped with grapefruit juice and served in a  
tub.  
\$6.50

## **EPH Pisco Sour**

Alto Del Carmen pisco, lemon juice, bitters  
and simple syrup served in a tub  
over ice with a nutmeg garnish  
\$7.00

*...Or try an Elk classic cocktail!*

## **BA Bloody Mary**

## **Italian Sidecar**

## **Strawberry Lemonade**

# **DRAFTS**

*\$6.00/\$20.00*

**SEATTLE SEMI-SWEET CIDER**  
**10 BARREL CUCUMBER CRUSH**  
**BLUE MOON BELGIAN WHITE**  
**WIDMER HEFEWEIZEN**  
**MANNY'S PALE ALE**  
**NO-LI JET JUICED IPA**  
**MAC & JACK'S AFRICAN AMBER**  
**NEWCASTLE BROWN ALE**  
**ELYSIAN SPLIT SHOT MILK STOUT**  
**GREAT DIVIDE VELVET YETI (NITRO)**  
**GUINNESS STOUT (NITRO) (20oz)**  
**DOUBLE MOUNTAIN JUICY IPA (CASK)**

*Ask about our rotating taps!*

# **BOTTLES & CANS**

Corona (Mexico) \$4/Bottle  
Tecate (Mexico) \$4/Can  
Kokanee (Canada) \$3.50/Bottle  
Heineken 0.0 N/A (Netherlands) \$4  
Bale Breaker Top Cutter IPA (WA) \$5/Can  
Bale Breaker Field 41 Pale (WA) \$5/Can  
Crux Pilsner (WA) \$5/Can  
Georgetown Johnny Utah Pale (WA) \$5/Can  
Georgetown Bodhizafa IPA (WA) \$5/Can  
Ft George Fresh IPA (OR) \$5/Can  
No-Li Big Juicy IPA (WA) \$5/Can  
No-Li Day Fade Rainier Cherry Seltzer/\$5  
No-Li Day Fade Huckleberry Seltzer \$5/Can  
Rambling Route Pear Cider (WA) \$6/Can  
Rambling Route Apple Cider (WA) \$6/Can  
Widmer Omission Pale (OR) \$5 (gf)

## **DOMESTICS**

Budweiser \$3.50  
Bud Light \$3.50  
Coors Light \$3.50  
Miller Lite \$3.50  
Miller High Life \$3.50

# **WHITE WINE**

<b>HUCKLEBERRY RIESLING</b>	5 / 18
<i>Ste Chapelle WA</i>	
<b>RIESLING</b>	8 / 32
<i>Saviah '16 WA</i>	
<b>ROSÉ</b>	6.5 / 24
<i>Josh Cellars '17 CA</i>	
<b>PINOT GRIS</b>	7 / 26
<i>Townshend '17 WA</i>	
<b>SAUV BLANC</b>	8 / 32
<i>Brancott '18 NZ</i>	
<b>CHARDONNAY</b>	7.5 / 28
<i>Merf '15 WA</i>	
<b>BUBBLES</b>	7
<i>Freixenet Cava SPN-187 ml</i>	

# **RED WINE**

<b>PINOT NOIR</b>	7 / 26
<i>Dark Horse '17 CA</i>	
<b>MERLOT</b>	8 / 30
<i>Milbrandt '17 WA</i>	
<b>SYRAH BLEND</b>	8 / 30
<i>Prayers of Sinners '17 WA</i>	
<b>RED BLEND</b>	8 / 30
<i>Ryan Patrick '17 WA</i>	
<b>MALBEC</b>	6 / 22
<i>Trapiche '18 ARG</i>	
<b>CABERNET</b>	8 / 30
<i>Drumheller '17 WA</i>	