



## WEEKLY SPECIALS

### 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. \$15

### LAMB & PEA FUSILLI

Diced lamb is slow roasted with garlic, onions and fresh rosemary then tossed with peas, cream and fusilli noodles. 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.

### **SWEET SESAME SPINACH**

Tender spinach tossed with almonds, cucumbers, fried wontons, red onions and our sweet sesame 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

### **SOUP OF THE DAY**

Bowl \$9 Cup \$5

## APPETIZERS

### **CHICKEN SATAY**

Five Asian marinated chicken skewers served over Jasmine rice and drizzled with a coconut curry sauce. \$12

### **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

### **2-7 WRAPS \$14**

*Served with your choice of side*

#### **Chicken Caesar**

*w/ our house Caesar*

#### **Southwestern Taco**

*w/ blackened chicken*

#### **Buffalo Chicken**

*w/ spicy chicken, carrot/cabbage slaw and blue cheese*

# **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

## **CUBAN PORK**

Seasoned pulled pork, sliced ham, mayo, yellow mustard, Swiss cheese and pineapple/pickle relish served warm on a toasted French roll. \$14

## **TRADITIONAL REUBEN**

Slow cooked corned beef, melted Swiss, our house made sauerkraut and Thousand Island dressing all piled on toasted rye bread. \$15

## **PHILLY CHEESE STEAK**

Thinly sliced top sirloin\* is seared with onions and bell peppers, served on a toasted French roll with American cheese and mayo. \$15

*\*available with chicken.*

## **ANASAZI BEAN BURGER**

These beans provide the nutty flavor in our bean burger. It's pan-seared, topped with melted cheddar, and served on a toasted bun with mayo, lettuce, red onion and tomato. \$13

## **BUFFALO CHICKEN**

A lightly breaded chicken breast topped with our own hot sauce, mozzarella cheese and carrot-cabbage slaw, served on a toasted bun with blue cheese dressing. \$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. \$15

# **SPECIALTIES**

## **SALPICON**

A traditional Texan beef taco with shredded beef, chipotle peppers, jack cheese, red onions, cilantro and roasted poblano peppers. Served with warm flour tortillas, green rice and ancho aioli. \$15

## **PORK CHOP MARSALA**

Two thick cut pork chops topped with a mushroom marsala sauce and served with a side of smashed Yukon Gold potatoes. \$16

## **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

# **COCKTAILS**

## **Ginger Pear Cocktail**

Grey Goose pear vodka, a touch of triple sec and lemon juice, topped with Cock & Bull ginger beer

\$9.00

## **White Linen**

Muddled cucumber and lime, Sound gin and St. Germaine elderflower liqueur topped with sprite

\$8.00

## **Brown Derby**

Buffalo Trace bourbon, house-made honey simple syrup and fresh squeezed grapefruit juice served up

\$9.00

## **Two-Seven Sangria**

House-infused white wine sangria featuring orange, strawberry and peach, served on the rocks in a mason jar.

\$7.00

## **Paloma**

El Jimador 100% agave tequila, fresh-squeezed grapefruit and lime juice, soda and sprite in a pint

\$8.00

## **Juan's Ginger**

House-infused ginger root vodka topped with Cock & Bull ginger beer and a splash of lemon juice in a pint

\$8.00

## **Mojito**

Muddled mint and lime shaken with Bacardi Light rum, house-made sweet and sour, and a splash of simple syrup. Topped with soda and served in a pint

\$8.50

*...Or try a Two-Seven classic cocktail!*

**Italian Sidecar**

**John Daly**

**EPH Rita**

**Strawberry Lemonade**

# **DRAFTS**

**\$6.00/\$20.00**

**SEATTLE SEMI-SWEET CIDER**

**WIDMER HEFEWEIZEN**

**7 SEAS PILSNER**

**LOST COAST TANGERINE WHEAT**

**MANNY'S PALE ALE**

**FIRED UP PALE**

**MAC & JACK'S AFRICAN AMBER**

**NO LI PORTER**

**\$6.50/\$23.00**

**GUINNESS STOUT (NITRO) (20oz)**

**SNOW EATER TEMPLE IPA**

**LUMBER BEARD CLASSIC IPA**

**YAYA ANGEL IPA**

**NO LI CASCADE FOG HAZY IPA**

**BELCHING BEAVER DBL IPA**

**WARSTEINER LAGER**

**GREAT DIVIDE YETI STOUT**

**(NITRO)**

**12 STRING WINTER (CASK)**

**\*\*\*CURRENT AS OF 5-23-2020\*\*\***

## WHITE WINE

<b>HUCK 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>	

## BOTTLED BEER

### MICROS & IMPORTS BOTTLES

Kona Longboard Lager	\$4.00
Newcastle Brown	\$4.50
Heineken	\$4.00
Woodchuck Raspberry Cider	\$4.50
Amstel Light	\$4.00
Rambling Route Pear Cider	\$5.00
Corona	\$4.00
Pacifico	\$4.00
Kokanee	\$3.50
Sessions Lager	\$3.50
Omission Pale Ale	\$5.00

### CANS

Blackthorn Cider	\$6.00
Crux Cast Out IPA	\$5.00
No-Li Big Juicy IPA	\$5.00
Fremont Interurban IPA	\$5.00
Georgetown Bodhizafa IPA	\$5.00
pFfriem Pilsner	\$5.00
Bale Breaker Topcutter IPA	\$5.00
Tecate	\$3.50
Anderson Valley Gose	\$5.00
Rainier 16oz	\$3.25
PBR 16oz	\$3.25
Truly Grapefruit /Wild Berry Seltzer	\$5.00

### DOMESTICS

Budweiser/Bud Light	\$3.50
Michelob Ultra	\$3.50
Coors Light	\$3.50
Blue Moon	\$4.00
Miller Lite	\$3.50
Miller High Life	\$3.25

### 4 BEERS IN A BUCKET

Bale Breaker Topcutter IPA, No-Li Big Juicy IPA, Fremont Interurban IPA, Anderson Valley Gose	\$15.00
Sessions, Tecate	\$12.00
Rainier, PBR	\$10.00