

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

CHEESEBURGER QUESADILLA
A crispy flour tortilla stuffed with char-grilled burger, crispy bacon bits, onions, pickles and melted American cheese. Served with a side of fry sauce for dipping. \$13

SHRIMP CURRY
Shrimp sautéed with onions, bell peppers, garlic, ginger and a yellow coconut curry served over Jasmine rice. Garnished with crushed peanuts and fresh basil. \$16

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

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
WIDMER HEFE
BLUE MOON
BENNEDITOS KOLSCH
SKAGIT RIVER PILS
MANNY'S PALE
MAC & JACKS AMBER
GREAT DIVIDE HAZY PALE
RUEBENS SUMMER IPA
NO LI CASCADE FOG IPA
BONEYARD RPM IPA
MAC & JACKS PORTER
ROGUE RHUBARB SOUR
PELICAN TSUNAMI STOUT
OLD RASPUTIN NITRO STOUT
GUINNESS

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

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

RED WINE

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