



2727 S Mt Vernon #5
Spokane, WA 99223
www.wedonthaveone.com

SALADS

WHOLE \$12

HALF \$8

Add grilled chicken or grilled tofu \$5
CAESAR

Our own dressing, made without raw eggs, tossed with crisp romaine lettuce, parmesan cheese and croutons.

SOUTHWESTERN TACO

Romaine lettuce tossed with black beans, tortilla chips, red onions, fire-roasted corn, Monterey jack cheese and a creamy barbecue-chipotle pepper dressing.

SMOKED ONION

Romaine lettuce tossed with diced tomatoes, croutons, shredded cheddar cheese and bacon in a house made smoked onion 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

WEEKLY SPECIALS

BAHN MI

Marinated pork is seared and piled on a toasted French roll with mayo, cucumbers, shredded carrot, Anaheim peppers and fresh cilantro. Accompanied by your choice of potato salad, roasted corn pasta salad or Tim's Cascade potato chips. \$16

FRESH HERB CAPELLINI

Fresh thyme, parsley, oregano, sage, rosemary and garlic are sautéed in butter then tossed with red chili flakes and capellini noodles. Garnished with Myzithra cheese and served with sliced French bread. \$16

APPETIZERS

EDAMAME

Steamed and charred edamame tossed with soy, ginger, garlic and red chili flakes. \$7

CHICKEN SATAY

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

ROASTED "G & O" BREAD

French bread slices loaded with oven-roasted onion, garlic, and butter. Served hot. \$7 Half order \$5

Add melted Gorgonzola cheese. \$3/\$2

CHIPS AND SALSA

Fresh tomatoes, onions, cilantro, lime juice, cumin, and chipotle peppers. Served with tortilla chips. \$6

SWEET & SPICY GOAT CHEESE

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

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

Can be cooked to order. Consuming undercooked meats increase your risk of food borne illness.

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 a side salad 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, 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

**Also 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

LAMB PITA

Thinly sliced marinated lamb is char-grilled and served on warm Naan bread with lettuce, tomato, red onion, feta, pepperoncinis and tzatziki \$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

TACOS DE PESCADO

Two warm flour tortillas stuffed with crispy beer battered cod, shredded cabbage and Mexican white sauce. Garnished with lime wedge, radish, fresh cilantro and a roasted jalapeño, served with our roasted corn pasta salad. \$14

STEAK & SPAGHETTI

Garlic and red chili flakes are sautéed in butter then tossed with spaghetti noodles and topped with a 6oz char-grilled steak. Garnished with fresh Italian parsley and Parmesan served with sliced French bread. \$17

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

TURKEY POT PIE

Roasted turkey simmered with onion, carrots, corn, potatoes, celery, peas, cream and chicken stock then topped with a flaky pie crust and garnished with shredded cheddar cheese. \$17

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

*Check out our new weekly specials every
Thursday at wedonthaveone.com*

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. Germain 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 HEFE

TWO BEERS PILSNER

**LOST COAST TANGERINE WHEAT-
BRICKWEST PALE**

DOUBLE MT VAPORIZER PALE

**MAC & JACK'S AFRICAN AMBER
KOOTENAI PORTER**

\$6.50/\$23.00

GUINNESS STOUT (NITRO) (20oz)

BIG SKY STRAWBERRY-MINT SELTZER

LUMBER BEARD BATCH 1 IPA

12 STRING C#7#5 IPA

SILVER CITY TROPIC HAZE IPA

HOP VALLEY BUBBLE STASH IPA

STELLA ARTOIS

**BELCHING BEAVER PB STOUT
(NITRO)**

GEORGETOWN 9LB PORTER (CASK)

*****CURRENT AS OF 6-25-20*****

WHITE WINE

HUCK RIESLING	5 / 18
<i>Ste Chapelle WA</i>	
RIESLING	8 / 32
<i>Saviah '16 WA</i>	
ROSÉ	6 / 22
<i>Mulderbosch '17 SA</i>	
PINOT GRIS	7 / 26
<i>Townshend '18 WA</i>	
SAUV BLANC	8 / 32
<i>Brancott '19 NZ</i>	
CHARDONNAY	7 / 26
<i>Columbia '17 WA</i>	
BUBBLES	7
<i>Freixenet Cava SPN-187 ml</i>	

RED WINE

PINOT NOIR	7 / 26
<i>Dark Horse '18 CA</i>	
MERLOT	8 / 30
<i>Milbrandt '16 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 '19 ARG</i>	
CABERNET	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