



1414 N Hamilton  
Spokane, WA 99202  
[www.wedonthaveone.com](http://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**

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

### **KALE AND BRUSSELS SPROUTS**

Thinly sliced fresh kale and Brussels sprouts tossed with Parmesan cheese, almonds and stone ground mustard vinaigrette.

### **APPLE PECAN SPINACH**

Tender spinach, apples, cranberries, pecans and feta tossed with our creamy poppy seed 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

### **CHICKEN BACON RANCH WRAP**

*Crispy chicken, romaine, shredded cheddar cheese, diced tomatoes and crisp bacon tossed with ranch dressing then stuffed into a warm tortilla. Accompanied with your choice of roasted corn pasta or French fries. \$15*

### **INDIAN CHICKEN**

*Chicken simmered with onions, garlic, curry paste, turmeric, ginger and tomato paste. Served over Jasmine rice and a side of garlic Naan bread. \$16*

## **APPETIZERS**

### **GENO'S CHICKEN WINGS**

Half pound of wings tossed with your choice of sauce. Buffalo with blue cheese or ranch for dipping or Vietnamese style with curry dipping sauce. \$13

### **KALE ARANCINI**

Hand formed risotto balls with kale, roasted garlic and ricotta cheese are deep fried and served with marinara. Garnished with basil pesto. \$10

### **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*

### **SCOTCH EGG**

A soft cooked egg wrapped in sausage then deep fried and served with spicy mustard. \$5

## **GENOS WRAPS \$14**

*Served with your choice of side*

### **Chicken Caesar**

*w/ our house Caesar*

### **Southwestern Taco**

*w/ blackened chicken*

### **Hawaiian BBQ**

*w/ crisp chicken, pineapple,*

*cilantro, mozzarella and*

*Hawaiian BBQ Sauce*

### **Buffalo Chicken**

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

(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 or French fries  
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, diced dill pickle and 1000 Island dressing. \$14

## **\*MEDITERRANEAN LAMB BURGER**

A rosemary infused lamb burger char-grilled and served on a toasted bun with melted goat cheese, oregano pesto mayo and grilled vegetable relish. \$15

## **TRADITIONAL REUBEN**

Slow cooked corned beef, melted Swiss, our house made sauerkraut and 1000 Island dressing all piled on toasted rye bread. \$15

## **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

## **HOT TURKEY SANDWICH**

Thinly sliced smoked turkey breast served on toasted 9 grain bread with creamy brie cheese, fig jam, apples, arugula and mayo. Served hot. \$14

## **FALAFEL GORDITA**

House made falafel patty crumbled onto warm Naan bread with iceberg lettuce, tomato, red onion, feta cheese and tzatziki. \$14

## **CUBAN PORK**

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

# **SPECIALTIES**

## **THAI CHICKEN CURRY**

Sautéed strips of chicken breast, garlic, onions, red and green bell peppers, fresh ginger and pineapple tossed with sweet and spicy Thai coconut curry sauce. Served over Jasmine rice and garnished with fresh basil and crushed peanuts. \$15

## **PORK BULGOGI BOWL**

Sliced, marinated and seared pork served over Jasmine rice with pickled daikon radish, cucumbers, kimchi and shredded cabbage. Garnished with pickled ginger sauce. \$14

*\*also available as a taco plate*

## **FISH & CHIPS**

Tempura battered cod fried crisp and served with our famous French fries, a side of tartar and a lemon wedge. \$15

## **MUSHROOM SACCHETTI**

Cheese and mushroom filled pasta purses topped with a creamy black peppercorn sauce. Garnished with fresh parsley and Parmesan cheese and served with sliced French bread. \$16

## **BLACKENED CHICKEN**

### **QUESADILLA**

A flour tortilla stuffed with blackened chicken, cheddar and mozzarella cheese, red onions, cilantro and chili flakes. Served with our smoked onion dip. \$13

## **TACOS DE PESCADO**

Your choice of beer-battered and fried or blackened and grilled cod stuffed into two warm flour tortillas with diced cabbage. Garnished with Mexican cream sauce, cilantro and lime and served with roasted corn pasta. \$14

*Check out our new weekly specials every Thursday  
at [wedonthaveone.com](http://wedonthaveone.com)*



## **DRAFT BEER**

**LAGUNITAS CZECH STYLE PILSNER  
FIRED UP VANILLA STOUT  
FIRED UP IPA  
BENNIDITOS CITRA IPA  
MAC & JACK'S AFRICAN AMBER ALE  
10 BARREL SOFT CORE CIDER  
ECLIPTIC CARINA PEACH SOUR  
\$6 PINT // \$20 PITCHER**

## **CRAFT CANS**

**NO-LI BIG JUICY IPA \$6  
NO-LI DAY FADE HARD SELTZER \$6  
GEORGETOWN BOHDIZAFI IPA \$6  
BIG SKY MOOSE DROOL BROWN \$5  
BLUE MOON BELGIUM WHEAT \$5  
LAGUNITAS SUMPIN' EASY ALE (19.2oz) \$6  
LAGUNITAS SUPER CLUSTER ALE \$6  
TIETON BOURBON BARREL PEACH CIDER \$6  
ELYSIAN CONTACT HAZE IPA (16oz) \$6**

**6-9-2020**

# **BEER**



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**6-9-2020**

# **BEER**

## MICROS & IMPORTS

KOKANEE (CAN) \$3.5  
MODELO ESPECIAL (MEX) \$4  
SCHILLING LONDON DRY CIDER 16oz (WA) \$6  
HEINEKEN (HOL) \$5  
CORONA LITE (MEX) \$5  
CORONA (MEX) \$5  
OMISSION PALE ALE (OR) \$5  
NEW BELGIUM FAT TIRE AMBER (USA) \$5  
SCHILLING GRAPEFRUIT CIDER 16oz (WA) \$6  
PYRAMID APRICOT ALE (WA) \$5  
PYRAMID HEFEWEIZEN (WA) \$5  
NEWCASTLE BROWN (ENG) \$5  
STELLA ARTOIS (BEL) \$5  
GUINNESS (IRE) \$5  
CLAUSTHALER NON-ALCOHOLIC (GER) \$4

## DOMESTIC BOTTLES

PBR 16oz can \$3  
RAINIER 16oz can \$3  
BUDWEISER \$3.5  
BUD LIGHT \$3.5  
COORS LIGHT \$3.5  
MILLER LITE \$3.5  
MICHELOB ULTRA \$3.5

## BUCKETS OF BEER

4 DOMESTIC - \$10  
4 CRAFT/IMPORT - \$15

## MORE BEER

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## MORE BEER

### **Maple Bourbon Smash**

**Bulleit Rye Bourbon, Grade A maple syrup, orange juice, lemon juice, & Angostura bitters.  
\$8.00**

### **Geno's Italian Sidecar**

**Svedka Vodka mixed with an Orange, Lemon, Blood Orange or Grapefruit San Pellegrino  
\$8.00**

### **Dark & Stormy**

**Gosling Black Seal Rum, fresh lime juice, Cock and Bull ginger beer. Served over ice. Garnished with lime.  
\$7.00**

### **Lavender Lush**

**House infused raspberry and hibiscus vodka, lavender syrup and fresh lime, topped with sparkling water.  
\$8.00**

### **Royal Apple Ice Tea**

**Crown Royal Apple, Peach Schnapps, Angostura bitters, pineapple juice, ice tea, & a dash of cinnamon. Served on ice with a lemon slice.  
\$7.50**

### **Hendricks and Soda**

**Hendricks gin mixed with Dry Cucumber soda and lime.  
\$7.50**

### **Geno's Coffee**

**Bailey's Irish Cream, Frangelico, Amaretto, and hot coffee served in a snifter. Topped with whipped cream and a dash of cocoa.  
\$7.50**

# **COCKTAILS**

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# **COCKTAILS**

# WHITE

## PINOT GRIS

Townshend / Columbia Valley 7/26

## SAUVIGNON BLANC

Brancott Estate / New Zealand 8/30

## ROSE

Josh Cellars / California 5/15

## RIESLING

Carmel Road / California 8/30

## CHARDONNAY

MERF / Columbia Valley 8/30

## BUBBLES

Segura Viudas / Spain 7

# RED

## CABERNET

Drumheller / Washington 8/30

## MERLOT

Milbrandt / Washington 8/30

## SYRAH

Prayers of Sinners / Washington 7.5/28

## PINOT NOIR

Dark Horse / California 7/32

## MALBEC

Trapiche / Argentina 6/22

## RED BLEND

Ryan Patrick / Columbia Valley 8/30

# WINE

# WHITE

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# WINE

# Drink Special

## Buckets of Beer

4 Domestic - \$10

OR

4 Craft/Import - \$15

12oz cans or bottles

Any questions ask your server.

Cheers



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4 Domestic - \$10

OR

4 Craft/Import - \$15

12oz cans and bottles

Any questions ask your server.

Cheers





## **DRINK SPECIALS**

- \$1 off all draft beer
- \$2.50 domestic bottles
- \$3.50 well drinks
- \$1 off glasses of wine

## **APPETIZERS**

- 1/2 Garlic & Onion Bread \$3
- \*add gorgonzola \$1.25\*
- Chips & Salsa \$3.50
- French Fries \$3
- Garlic Fries \$3.50
- Sweet Potato Fries \$5

**MON-FRI 4-6 + 9-CLOSE  
ALL DAY SUNDAY**

# **HAPPY HOUR**



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- \$1 off all draft beer
- \$2.50 domestic bottles
- \$3.50 well drinks
- \$1 off glasses of wine

## **APPETIZERS**

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