

the PORCH PUBLIC HOUSE Hayden E



208.772.7711

1658 E Miles Ave.
Hayden Lake, ID 83835
www.wedonthaveone.com

SALADS

WHOLE \$11

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.

CRANBERRY

Crisp romaine lettuce tossed with golden delicious apples, walnuts, cranberries, gorgonzola cheese, red onions and our own cranberry vinaigrette dressing.

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.

KALE AND BRUSSELS SPROUT

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

Classic Cocktails \$8

Italian Sidecar

Vodka, San Pellegrino

PPH Margarita

Tequila, citrus, simple syrup

John Daly

Vodka, lemonade, iced tea

Greyhound

Vodka, fresh grapefruit juice

APPETIZERS

ROASTED CAULIFLOWER

Cauliflower florets are curry dusted and oven roasted then tossed in a light curry sauce. Garnished with fresh cilantro and lemon slices. \$9

CHEESEBURGER QUESADILLA

Crumbled ground beef, American cheese, diced pickle and crisp bacon folded into a flour tortilla and grilled to perfection. Served with fry sauce for dipping. \$12

ROASTED "G & O" BREAD

French bread slices loaded with oven-roasted onion, garlic, and butter. Served hot. \$6 Half order \$4

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

CHIPS AND SALSA

Fresh tomatoes, onions, cilantro, lime juice, cumin, and chipotle peppers served with tortilla chips. \$5

PORCH 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)

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 \$1 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

***THE MOON BURGER**

A 6oz hand formed patty is char-grilled and topped with melted cheddar and caramelized onions. Served with mayo and lettuce on a toasted bun. \$14

SANTA FE CHICKEN

A 6oz breaded chicken breast topped with roasted poblano peppers and melted Monterey jack cheese. Served on a grilled bun with mayo, honey cream cheese, red onion and lettuce. \$14

TRADITIONAL REUBEN

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

GRILLED LAMB

Thinly sliced, marinated lamb is char-grilled with red onion then served on a toasted French roll with mayo and tzatziki. \$15

GARBANZO BEAN BURGER

A gluten free bean patty of garbanzo beans, onion, red bell pepper, fresh basil, garlic and rolled oats. Served on a toasted bun with basil pesto mayo, feta cheese, lettuce, tomato and red onion. \$13

TURKEY PASTRAMI DIP

Thinly sliced turkey pastrami served on a toasted La Brea baguette with Swiss cheese, caramelized onions, mayo and beer mustard. Served with a side of au jus for dipping. \$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

SMOKED PORK LOIN

House smoked pork loin is thinly sliced and served hot on a toasted bun with Carolina style BBQ sauce, mayo and apple slaw. \$14

SPECIALTIES

IDAHO RUBY RED TROUT

Lightly breaded and pan seared then topped with lemon beurre blanc and served with bacon/smoked cheddar potato cakes. Garnished with fresh parsley and a lemon wedge. \$17

SALMON CAKES

Two hand formed Coho salmon cakes are pan seared, oven finished and drizzled with lemon/dill sour cream, accompanied by bacon/smoked cheddar potato cakes and a cucumber salad. \$16

FOUR CHEESE RAVIOLI

Four cheese stuffed ravioli topped with our lobster cream sauce. Garnished with fresh chives and Parmesan cheese and served with sliced French bread. \$16

SWIMMING ANGEL

A traditional Thai dish featuring steamed spinach and grilled chicken breast served over Jasmine rice with a spicy peanut sauce. Served with a sweet and sour cucumber salad and grilled bread. \$15

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

DESSERTS

The Moon Unit- A brownie with vanilla ice cream and chocolate sauce. \$6

Root Beer Float- Vanilla ice cream in a pint glass with root beer. \$5