



2727 S Mt Vernon #5  
Spokane, WA 99223

[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**

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

### **LEMON SPINACH**

Spinach tossed with goat cheese, red onion, roasted beets, toasted walnuts and spiced pumpkin seeds tossed in a lemon vinaigrette

### **KALE AND BRUSSELS SPROUT**

Thinly sliced fresh kale and Brussels sprouts tossed with Parmesan cheese, almonds and our 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 \$11 Cup \$6

## **Classic Cocktails \$8**

### ***Italian Sidecar***

*Vodka, San Pelligrino*

### ***EPH Margarita***

*Tequila, citrus, simple syrup*

### ***John Daly***

*Vodka, lemonade, iced tea*

### ***Dark & Stormy***

*Dark rum, ginger beer, lime*

## **APPETIZERS**

### **COCONUT PRAWNS**

Coconut breaded prawns are deep fried and served with a green curry dipping sauce. \$12

### **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. \$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 \$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 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. \$15

## **CUBAN PORK**

Seasoned pulled pork, sliced ham, mayo, yellow mustard, Swiss cheese and pineapple/pickle relish served warm 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. \$16

## **TURKEY GOUDA MELT**

Oven roasted turkey, grilled red onions, Gouda cheese and crisp peppered bacon served on a Telera roll with toasted parmesan aioli. \$15

## **MEDITERRANEAN BEAN BURGER**

A seasoned black bean patty is pan-fried and served on a toasted bun with goat cheese, oregano mayo and a grilled vegetable relish. \$14

## **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. \$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. \$16

## **LAMB PITA**

Thin sliced marinated lamb is char-grilled and served on warm Naan bread with lettuce, tomato, red onions, pepperoncinis and tzatziki. \$16

# 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

## **SUN DRIED TOMATO RAVIOLI**

Jumbo striped ravioli stuffed with burrata and ricotta cheeses are topped with a house made sun-dried tomato cream sauce. Garnished with basil pesto and toasted walnuts. \$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. \$17

## **ORANGE-CHIPOTLE TROUT**

Lightly breaded and pan seared then topped with our orange-chipotle sauce. Garnished with fresh chives and a lemon wedge. Served with our wild and white rice blend. \$17

## **BBQ CHICKEN QUESADILLA**

Oven roasted chicken, red onions, cilantro, mozzarella cheese and BBQ sauce folded into a flour tortilla and grilled. Served with smoked onions sauce for dipping. \$13

\_\_\_\_\_

\_\_\_\_\_