



Coeur d'Alene, Idaho
208.667.2331

*"The locals favorite
for over 20 years"*

1602 Sherman Ave.
Coeur D' Alene, ID 83814
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, parmesan cheese, and croutons.

LEMON VINAIGRETTE

Goat cheese, red onions, roasted beets, toasted walnuts, spiced pumpkin seeds and spinach tossed in our lemon vinaigrette.

SOUTHWESTERN TACO

Crisp 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, feta cheese and our sumac 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

APPETIZERS

ROASTED "G & O" BREAD

French bread slices loaded with oven-roasted onion, roasted garlic, and butter. \$6 Half \$4.
*Add melted gorgonzola cheese.
\$3/\$2*

BBQ CHICKEN QUESO

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. \$12

CHIPS AND SALSA

Fresh tomato salsa featuring onions, cilantro and chipotle peppers served with corn tortilla chips. \$5

SPICY CURRIED CASHEWS

Oven roasted cashews tossed with yellow curry and other spices.
Great with a pint of cold beer! \$7

CLASSIC WRAPS \$14

Served with your choice of side
Chicken Caesar
w/ our house Caesar
Southwestern Taco
w/ blackened chicken

(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, Thurs 11am to 10pm/ 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 served with your choice of roasted corn pasta salad, potato salad or Tim's chips
Or substitute one of our salads for \$3.50 - Cup of Soup for \$3.50 - Cup of Gumbo for \$4.00*

FRIED PORK

Buttermilk marinated pork loin is breaded, pan-fried and served on a toasted bun with iceberg lettuce, American cheese and bread and butter pickle tartar sauce. \$15

***FRENCH DIP**

Thinly sliced roast beef served hot on toasted French bread with Swiss cheese, caramelized onions and horseradish mayo. Accompanied by a side of Au Jus. \$15

FALAFEL BURGER

A seasoned falafel burger is pan-seared and topped with a feta/black olive tapenade, Served on a toasted bun with roasted red pepper mayo, lettuce, red onion and tzatziki. \$13

THE RACHEL

Oven-roasted turkey, Swiss cheese, sauerkraut and 1,000 Island dressing served hot on toasted marbled rye bread. \$14

***THE MOON BURGER**

A six ounce, lean, hand-formed patty, char-grilled and topped with melted cheddar and caramelized onions. Served with mayo, lettuce, and tomato on a toasted bun. \$14

SANTA FE CHICKEN

A six ounce breaded pan-seared chicken breast topped with roasted poblano peppers and Monterey Jack cheese. Served on a toasted bun with honey cream cheese, mayo, and red onion. \$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

SPECIALTIES

SWIMMING ANGEL

A traditional Thai dish featuring steamed spinach, a grilled chicken breast and our spicy peanut sauce served over rice. Accompanied by grilled bread and a sweet and sour cucumber salad. \$14

ITALIAN SAUSAGE RAVIOLI

Tender ravioli stuffed with ricotta, fontina, parmesan and Romano cheese are topped with a spicy Italian sausage cream sauce. Garnished with crushed red pepper and fresh parsley and served with sliced French bread. \$16

NORTH IDAHO SLOPPY JOES

Ground pork, ground beef, bell peppers, garlic, tomatoes, paprika and onions served over smoked cheddar cheese cornbread. Garnished with parsley and diced tomatoes then accompanied by an iceberg lettuce wedge drizzled with blue cheese dressing. \$15

BRAISED BEEF TACOS

Chile braised beef is seared and stuffed into flour tortillas with jicama slaw, green Chile salsa, cilantro and queso fresco. Served with your choice of side. \$14

DESSERT

The Moon Unit

A rich chocolate brownie topped with vanilla ice cream and chocolate sauce. \$6