

# The **ELK** **PUBLIC** **HOUSE** H S P O - W A E **509-363-1973**

1931 W Pacific - Spokane, WA 99201

[www.wedonthaveone.com](http://www.wedonthaveone.com)

*"Welcoming neighbors since 1999"*

## **SALADS**

WHOLE \$12

HALF \$8

*Add grilled chicken or grilled tofu \$5*

### **CAESAR**

Our own dressing, made without raw eggs, tossed with crisp romaine, Parmesan and croutons.

### **SOUTHWESTERN TACO**

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 and feta cheese and our sumac vinaigrette.

### **RASPBERRY VINAIGRETTE**

Spinach and romaine tossed with artichoke hearts, red onions, gorgonzola cheese, toasted almonds and our raspberry vinaigrette.

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## **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

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

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**

## **Classic Elk** **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**

### ***KUNG PAO CAULIFLOWER***

Roasted cauliflower tossed with our own Kung Pao sauce. Garnished with peanuts and green onions. \$9

### ***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*

### ***CHIPS AND SALSA***

Fresh tomatoes, onions, cilantro, lime juice, cumin, and chipotle peppers.

Served with tortilla chips. \$6

### ***TAQUITOS***

Seasoned ground beef and cheese rolled into flour tortillas and fried.

Drizzled with El Que hot sauce and avocado-cilantro crema. \$10

### ***SWEET & SPICY GOAT CHEESE***

Creamy goat cheese drizzled local honey and Sriracha. Served with rosemary croccantini. \$7

## **EPH 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*

# 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*

## **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. \$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. \$15

## **BEAN BURGER**

House made bean burger patty topped with melted cheddar cheese and served on a toasted bun with mayo, lettuce and tomato. \$14

## **GRILLED LAMB**

Lamb is sliced thin, marinated and then grilled with red onions. Served with tzatziki and mayo on a toasted French roll. \$16

## **TRADITIONAL REUBEN**

Slow cooked corned beef, melted Swiss, our house made sauerkraut and Thousand Island dressing all piled on toasted rye bread. \$16

## **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

## **SPICY CHICKEN**

A buttermilk marinated chicken breast is pan-fried and topped with melted American cheese. Served on a toasted bun with pickled jalapeño, Sriracha mayo and iceberg lettuce \$15

# SPECIALTIES

## **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

## **SWIMMING ANGEL**

A grilled or panko fried chicken breast is served over Jasmine rice with fresh spinach then topped with Thai peanut sauce. Served with a sweet and sour cucumber salad and toasted bread. \$15

## **MARINATED PORK SOFT TACOS**

Thinly sliced marinated pork is seared and stuffed into two warm flour tortillas with Monterey jack cheese and coleslaw, then topped with mango-pineapple chutney and fresh cilantro. Served with Mexican style charro beans. \$14

## **NORTH IDAHO SLOPPY JOE**

Ground beef and pork, bell peppers, garlic, tomatoes and onion served over jalapeño corn bread. Garnished with cheddar cheese and served with a blue cheese iceberg wedge. \$16

## **APPLE-CHUTNEY PORK LOIN**

Panko breaded pork loin cutlets are pan-fried and topped with apple chutney demi glace. Garnished with fresh parsley and served with smashed Yukon Gold potatoes. \$16

## **KOREAN PORK BOWL**

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

## **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