



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 \$6

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.

RASPBERRY VINAIGRETTE

Romaine lettuce tossed with toasted almonds, gorgonzola cheese, artichoke hearts, red onions and our raspberry vinaigrette dressing.

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. \$7 Half \$5.
Add melted gorgonzola cheese.
\$3/\$2

CHEESEBURGER

QUESADILLA

Grilled and crumbled ground beef, crisp bacon, onions, pickles and American cheese folded into a tortilla and grilled. Served with fry sauce for dipping. \$13

CHIPS AND SALSA

Fresh tomato salsa featuring onions, cilantro and chipotle peppers served with corn tortilla chips. \$6

SPICY CURRIED CASHEWS

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

CLASSIC WRAPS \$15

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*

CUBAN PORK

Seasoned pulled pork, sliced ham, mayo, yellow mustard, Swiss cheese and pineapple/pickle relish served warm on a toasted and smashed French roll. \$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. \$16

FALAFEL SOUVLAKI

A seasoned falafel burger is pan-seared and served on warm pita bread with lettuce, red onion, tomato and tzatziki. \$14

SMOKED TURKEY

Thinly sliced smoked turkey breast served on a toasted hoagie roll with lettuce, tomato, red onion and basil pesto mayo. \$15

***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. \$15

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. \$15

***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. \$16

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. \$16

CHEESE RAVIOLI

Tender cheese stuffed ravioli topped with a tangy gorgonzola cream sauce and our roasted tomato sauce. Garnished with basil pesto and served with sliced French bread. \$17

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. \$16

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 your choice of side. \$15

DESSERT

The Moon Unit

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