

the ELK PUBLIC HOUSE Spokane 509-363-1973

1931 W Pacific - Spokane, WA 99201

www.wedonthaveone.com

"Welcoming neighbors since 1999"

SALADS

WHOLE \$12

HALF \$8

Add grilled chicken or grilled tofu \$6

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.

DIJON SPINACH

Fresh spinach tossed with red grapes, crisp bacon, blue cheese, pecans and our creamy Dijon vinaigrette.

ELK GARDEN

Iceberg and romaine lettuce tossed with black olives, grape tomatoes, pepperoncinis, red onions, croutons, parmesan cheese and our Italian 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 \$12 Cup \$7

(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. \$10

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. \$7

TAQUITOS

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

Drizzled with El Que hot sauce and avocado-cilantro crema. \$12

WHITE CHEDDAR DIP

Our creamy cheese dip made with sharp white cheddar, jalapeños, garlic, beer and spices. Served with tortilla chips. \$11

EPH WRAPS \$16

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. \$16

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. \$16

BLACK BEAN BURGER

A house made bean patty topped with melted Jack cheese and served on a toasted bun with honey-guajillo pepper mayo, lettuce and red onion. \$15

LAMB BURGER

A 6oz ground lamb patty is char-grilled then topped with melted goat cheese and sliced jalapeños. Served on a toasted bun with mango chutney mayo. \$17

TRADITIONAL REUBEN

Slow cooked corned beef, melted Swiss, our house made sauerkraut and Thousand Island dressing all piled on toasted rye bread. \$17

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. \$17

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 \$16

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. \$16

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. \$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 Mexican style charro beans. \$16

BEEF STROGANOFF

Slow roasted beef simmered in red wine, onions, garlic, mushrooms, Dijon mustard and sour cream. Tossed with egg noodles and garnished with parmesan. \$17

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. \$18

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

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. \$14