



1658 E Miles Ave.
Hayden Lake, ID 83835
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 lettuce, parmesan cheese and croutons.

CRANBERRY

Crisp romaine lettuce tossed with golden delicious apples, walnuts, cranberries, gorgonzola cheese, red onions and our own cranberry vinaigrette dressing.

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.

SPINACH & BEET

Roasted beets, rosemary toasted almonds, pickled red onion, dates and fresh spinach tossed in a goat cheese 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 \$10 Cup \$6

Classic Cocktails \$8

Italian Sidecar

Vodka, San Pellegrino

PPH Margarita

Tequila, citrus, simple syrup

John Daly

Vodka, lemonade, iced tea

Greyhound

Vodka, fresh grapefruit juice

APPETIZERS

ROASTED BRUSSELS SPROUTS

Roasted Brussels sprouts tossed with a white balsamic-honey glaze.

Garnished gorgonzola cheese and rosemary toasted almonds. \$10

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

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 served with tortilla chips. \$6

PORCH WRAPS \$15

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

(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 one of our salads for \$3.50 - Cup of Soup for \$3.50 - Cup of Gumbo for \$4.00*

***THE MOON BURGER**

A 6oz hand formed patty is char-grilled and topped with melted cheddar and caramelized onions. Served with mayo and lettuce on a toasted bun. \$15

SANTA FE CHICKEN

A 6oz breaded chicken breast topped with roasted poblano peppers and melted Monterey jack cheese. Served on a grilled bun with mayo, honey cream cheese, red onion and lettuce. \$15

TRADITIONAL REUBEN

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

GINGERED PORK BURGER

A house made ginger spiced pork patty served with pickled ginger sauce and topped with a Thai peanut slaw. \$15

BEAN BURGER

An Indian spiced bean patty of cannelloni beans, bell pepper, onion and rolled oats served on warm Naan bread with cabbage, spiced chutney and cilantro. \$14

HOT TURKEY

Thinly sliced turkey served on a toasted French roll with bacon, mozzarella cheese, sun dried tomato-chipotle mayo and lettuce. \$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

GRILLED LAMB

Thinly sliced, marinated lamb is char-grilled with red onion then served on a toasted French roll with mayo and tzatziki. \$16

SPECIALTIES

IDAHO RUBY RED TROUT

Lightly breaded and pan seared then topped with lemon beurre blanc and served with bacon/smoked cheddar potato cakes. Garnished with fresh parsley and a lemon wedge. \$18

SALMON CAKES

Two hand formed Coho salmon cakes are pan seared, oven finished and drizzled with lemon/dill sour cream, accompanied by bacon/smoked cheddar potato cakes and a cucumber salad. \$17

CHEESE RAVIOLI

Four cheese stuffed ravioli smothered in our house made tomato-vodka sauce and topped with mozzarella pearls. Garnished with fresh basil and served with sliced French bread. \$17

SWIMMING ANGEL

A traditional Thai dish featuring steamed spinach and grilled chicken breast served over Jasmine rice with a spicy peanut sauce. Served with a sweet and sour cucumber salad and grilled bread. \$16

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. \$15

DESSERTS

The Moon Unit- A brownie with vanilla ice cream and chocolate sauce. \$6

Root Beer Float- Vanilla ice cream in a pint glass with root beer. \$5