



2727 S Mt Vernon #5
Spokane, WA 99223

www.wedonthaveone.com

SALADS

WHOLE \$12
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.

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.

THAI CRUNCH

Romaine and Napa cabbage tossed with shredded carrots, bell peppers, wontons, cucumbers, green onions and our peanut dressing.

GREEK CHICKPEA

Spinach tossed with crispy chickpeas, cucumbers, grape tomatoes, pickled red onions and our creamy yogurt 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

Classic 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

COCONUT PRAWNS

Coconut breaded prawns are deep fried and served with a green curry dipping sauce. \$13

CHICKEN SATAY

Five Asian marinated chicken skewers served over Jasmine rice and drizzled with a curry-peanut sauce. \$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. \$7

ARTICHOKE DIP

Artichokes, jalapeños, mozzarella, parmesan and cream cheese are oven baked and served with toasted baguette slices. \$12

2-7 WRAPS \$16

Served with your choice of side

Chicken Caesar

w/ our house Caesar

Southwestern Taco

w/ blackened chicken

Buffalo Chicken

w/spicy chicken, carrot-

(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 a side salad 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, dill pickle and 1000 Island dressing. \$16

CUBAN PORK

Seasoned pulled pork, sliced ham, mayo, yellow mustard, Swiss cheese and pineapple/pickle relish served warm 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. \$17

PHILLY CHEESE STEAK

Thinly sliced sirloin seared with onions and bell peppers then served on a toasted French roll with mayo and American cheese. \$17

FALAFEL

A house made falafel patty is served on warm Naan bread with lettuce, tomato, red onion, feta cheese and tzatziki. \$15

BUFFALO CHICKEN

A lightly breaded chicken breast topped with our own hot sauce, mozzarella cheese and carrot-cabbage slaw, served on a toasted bun with blue cheese dressing. \$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. \$17

BAHN MI

Marinated pork is seared and served on a toasted French roll with mayo, cucumbers, shredded carrots, Anaheim peppers and cilantro. \$17

SPECIALTIES

SALPICON

A traditional Texan beef taco with shredded beef, chipotle peppers, jack cheese, red onions, cilantro and roasted poblano peppers. Served with warm flour tortillas, green rice and ancho aioli. \$16

TACOS DE PESCADO

Two warm flour tortillas stuffed with crispy beer battered cod, shredded cabbage and Mexican white sauce. Garnished with lime wedge, radish, fresh cilantro and a roasted jalapeño, served with our roasted corn pasta salad. \$16

CRAB RAVIOLI

Ravioli stuffed with blue crab, ricotta cheese and spices then topped with our lobster cream sauce. Garnished with fresh basil and Romano cheese and served with sliced French bread. \$17

PORK CHOP MARSALA

Two thick cut pork chops topped with a mushroom marsala sauce and served with a side of smashed Yukon Gold potatoes. \$19

LEMON CAPER SNAPPER

A seasoned red snapper fillet is pan-seared then topped with a lemon-caper beurre blanc. Garnished with fresh dill and served with smashed Yukon Gold potatoes. \$18

BBQ CHICKEN QUESADILLA

Oven roasted chicken, red onions, cilantro, mozzarella cheese and BBQ sauce folded into a flour tortilla and grilled. Served with smoked onions sauce for dipping. \$14