

APPETIZERS

TOMATOES & BURRATA

Marinated cherry tomatoes, burrata, toasted baguette. \$13

COCONUT PRAWNS

Four coconut breaded and deep fried prawns, house peanut sauce. \$14

ROASTED "G & O" BREAD

French bread, oven- roasted garlic/onion butter \$7 Half order \$5

Add melted gorgonzola cheese. \$3/\$2

ARTICHOKE DIP

Artichokes, jalapeños, mozzarella, parmesan, cream cheese, toasted baguette. \$12

74TH ST. GUMBO

Chicken, sausage, shrimp and vegetables in a traditional sauce served over rice. It's spicy!!!

Bowl \$12 Cup \$7

SALADS

WHOLE \$12-HALF \$8

Add grilled chicken or grilled tofu \$6

CAESAR

Romaine, Parmesan, croutons, house Caesar.

SOUTHWESTERN TACO

Romaine, black beans, tortilla chips, red onions, corn, jack cheese, BBQ-chipotle dressing.

THAI CRUNCH

Romaine, Napa cabbage, carrots, bell peppers, wontons, cucumbers, green onions, peanut dressing.

STRAWBERRY SPINACH

Spinach, goat cheese, pecans, strawberries, red onions, strawberry vinaigrette dressing.

2-7 WRAPS \$16

Served with your choice of side
-Chicken Caesar-
-Southwestern Taco-

SANDWICHES

SMASH BURGER

Two 3oz beef patties, American cheese, iceberg lettuce, onion, diced dill pickle, 1000 Island. \$17

SAN FRANCISCO TURKEY MELT

Smoked turkey, melted Gruyere, stone ground mayo, white truffle arugula. \$17

TRADITIONAL REUBEN

Corned beef, Swiss, house sauerkraut, 1000 Island, rye bread. \$18

PHILLY CHEESE STEAK

Sliced sirloin, onions, bell peppers, mayo, American cheese. \$18

FALAFEL

House falafel patty, tzatziki, lettuce, tomato, naan bread. \$15

SPICY KOREAN CHICKEN

Pan-fried chicken thigh, gochujang sauce, kimchi slaw, quick pickled cucumbers. \$16

FRENCH DIP ROYALE

Sliced top sirloin, caramelized onions, Swiss, horseradish mayo. Au Jus. \$18

FISHWICH

Breaded and fried cod, American cheese, tartar sauce, iceberg lettuce. \$18

Served with roasted corn pasta salad, potato salad or Tim's Cascade regular, salt & vinegar or jalapeño potato chips.
Side salad \$3.50 - Cup of Soup \$3.50

SPECIALTIES

GREEK CHICKEN BOWL

Marinated & grilled chicken breast, a Greek kalamata-cucumber salad, feta and tzatziki over rice. \$17

TACOS DE PESCADO

Beer battered cod, shredded cabbage, Mexican white sauce. Served with lime wedge, radish, fresh cilantro, roasted jalapeño and corn pasta. \$17

SUN-DRIED RAVIOLI

Cheese ravioli, sun-dried tomato cream sauce, basil pesto, walnuts. \$17

PORK CHOP MARSALA

Thick cut pork chops, mushroom marsala sauce, smashed Yukon Gold potatoes. \$21

BBQ CHICKEN QUESADILLA

Chicken, red onions, cilantro, mozzarella, BBQ. Smoked onion dip. \$15

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

Kitchen Hours-Sun, Mon, Tues, Wed 11am to 10pm/
Thurs, Fri, Sat 11am to 11pm

