

MON - FRI

. SAINT JOHN'S . LUNCH

11AM - 2PM

SANDWICHES

Our sandwiches come with your choice of soup, house salad, or Yukon Gold fries

SAINT JOHN'S BURGER

6 oz. grass fed and dry aged beef from Burk Ridge Farms, your choice of Beecher's Flagship white cheddar, Tillamook yellow cheddar, or gorgonzola, red onion jam, aioli, wild arugula, Macrina brioche bun^{**} / **Make it veggie! Sub a grilled Portobello mushroom.** 14

BANH MI BURGER

6 oz. grass fed and dry aged beef from Burk Ridge Farms infused with basil and lemongrass, pickled daikon and carrot, fresno peppers, Sriracha aioli, cilantro, Macrina brioche bun^{**} / **Make it veggie! Sub a grilled Portobello mushroom.** 14

GIMME A BEET! BURGER (vegan)

Housemade beet, rice, and lentil patty with preserved lemon vegan mayo, escarole, avocado, Grand Central Bakery rustic bun. **Add Beecher's Flagship white cheddar, Tillamook yellow cheddar, chevre, or gorgonzola (1)** 13

GOLDEN GIRL

Roasted chicken thigh meat, aioli, Mama Lil's goathorn peppers, chimichurri, wild argula, Grand Central Bakery Como roll 12

TUNA MELT

Tim's Chips, Beecher's Flagship white cheddar, swiss, pickled red onions, Macrina potato bread 12

BISCUIT

Scrambled eggs, melted Tillamook Cheddar, Aardvark aioli, Arugula 8 / Add bacon 2

BLT

Thick cut bacon, wild arugula, tomato, aioli, Macrina potato bread / **Add avocado (1)** 12

TACO-TIME

BRAISED SHORT RIBS

Fresno chile sweet & hot sauce, pico de gallo, red cabbage, cilantro, cotija, corn tortillas (3 / order) 10

CHICKEN

Guajillo chile sauce, pico de gallo, red cabbage, cilantro, cotija, corn tortillas (3 / order) 10

ROASTED VEGETABLE TACOS

Chipotle crema, pickled red onion, red cabbage, cilantro, cotija, corn tortillas (3 / order) 10

SALADS, BOWLS & SUCH

Add pulled or grilled chicken (4) or guajillo marinated flat iron steak (5) to any salad or bowl

TUNA

Avocado, wild arugula, jalapeno vinaigrette, pickled red onions, La Panzanella rosemary crackers 12

KALE & BRUSSEL SPROUT SALAD

Dried cranberries, hazelnuts, parmesan, honey & grain mustard dressing 10

START CHOPPIN'

Romaine, red cabbage, pickled red onions, black beans, avocado, corn, tomatoes, cotija cheese, creamy herb dressing 11

BOWL OF GOODNESS (vegan)

Seasonal vegetables, shaved radishes, avocado, farro, house pickles, smoked almonds, sherry shallot vinaigrette 12

MAC N' MORNAY

Fontina, pepperjack, & Beecher's Flagship cheddar sauce, breadcrumbs 10
Add Bacon (2)

**JOIN US FOR OUR WEEKEND
BOOZY BRUNCH!**

SATURDAYS & SUNDAYS 10AM-3PM

BAR SNACKS			
HOUSE PICKLES	3	WARM & SALTY GOAT CHEESE DATES	6
TRUFFLED POPCORN	3	YUKON GOLD FRIES with AIOLI	5
ROSEMARY SPICED NUTS	4		
MARINATED OLIVES	4		



Our menu features conscientiously sourced & housemade foods with natural and sustainable ingredients. We support local artisans and farmers whenever possible.

***Washington state health department warns that eating raw or undercooked foods can cause illness.**

**** Contains nuts ** Contains seeds
(v) vegetarian / (gf) gluten free / (vegan)**

THANK YOU FOR BEING A FRIEND!