

. SAINT JOHN'S. DINNER

DRAFTS

RAINIER (4.6%)	3
PACIFIC POTOMAC CITRA PALE (6.0%)	5
MELVIN IPA (7.5%)	6
TWO BEERS AMBER (5.2%)	6
REUBEN'S PILSNER (5.4%)	6
ATLAS BLACKBERRY CIDER (6.2%)	6



BAR SNACKS

HOUSE PICKLES (v)	4
TRUFFLE, BLACK PEPPER & PARMESAN POPCORN (v)(gf)	4
ROSEMARY SPICED NUTS ** (v)(gf)	5
MARINATED OLIVES (v)(gf)	5
WARM & SALTY GOAT CHEESE DATES (v)(gf)	7

SWEETS!

HOUSE MADE ICE CREAM Ask for today's rotating flavors	6
BLACKBERRY SLUMP A cross between a cake and a cobbler. Add a scoop of vanilla ice cream (2)	6

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!!!

BEGINNINGS

Handcut Yukon Gold Fries (v) (gf) Topped with aioli	6
Blistered Shishito Peppers (v) Lemon, Maldon sea salt	10
Smoked Salmon Bruschetta Pea vines, horseradish crema, pickled red onions	9
1LB Chicken Wings Sweet and smoky jalapeno garlic glaze	10
All Beef Meatballs Saffron tomato sauce, grilled bread (3 / order)	10
E. Pike Platter Rotating selection of thin-sliced cured meats, cheese, house pickles, spiced nuts, seasonal condiments, & rosemary crackers	16

SOUP, SALADS, & BOWLS

SOUP OF THE DAY

Bread & butter **MUG 4 / BOWL 8**

HOUSE SALAD (v) (gf)

Wild arugula, pickled red onions, parmesan, honey & whole grain dressing 8

KALE & BRUSSEL SPROUT SALAD (v) (gf)

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

BOWL OF GOODNESS (vegan)

Seasonal greens and vegetables, house pickles, avocado, farro, sherry shallot vinaigrette 12
Add pulled or grilled chicken (4)

GUAJILLO STEAK SALAD (gf)

RR Ranch flat iron steak*, wild arugula, radish, jalapeno vinaigrette, cotija, avocado, corn tortilla strips 17

SUPPER

MAC N' MORNAY (v)

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

KALE PESTO GRILLED CHEESE SANDWICH (v)

Tillamook yellow cheddar & swiss, Macrina sliced potato bread 11
Add Side House Salad, Soup, or Fries (2) / Add Bacon (2) / Add Avocado (1)

BLT SANDWICH

Applewood bacon, wild arugula, tomato, aioli, Macrina sliced potato bread 11
Add Side House Salad, Soup, or Fries (2) / Add Avocado (1)

GOLDEN GIRL CHICKEN SANDWICH

Roasted thigh meat, aioli, Mama Lil's peppers, chimichurri, wild arugula, Grand Central Bakery Como roll 12
Add Side House Salad, Soup, or Fries (2)

TUNA MELT

Tim's Chips, Beecher's Flagship white cheddar, swiss, pickled red onions, Macrina potato bread 12
Add Side House Salad, Soup, or Fries (2)

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 seeded brioche bun***, handcut Yukon gold fries 16
Make it veggie! Sub a grilled portobello mushroom! Add Bacon (2)

GIMME A BEET! BURGER (vegan) (contains almond butter)

Housemade beet, rice, and lentil patty with preserved lemon vegan mayo, escarole, avocado, Grand Central Bakery rustic bun, handcut Yukon gold fries 14
Add Beecher's Flagship white cheddar, Tillamook yellow cheddar, chevre, or gorgonzola (1)

ENGLISH PEA & LINGUINI CARBONARA

Bacon, spring onions, parmesan, egg yolk* 15

CRISPY CHICKEN THIGHS

Baby kale and roasted carrot salad, miso ranch dressing 17