



DRINKS

| | |
|-------------------------------------------------------------------------------------------------------|----------|
| RAINIER | 2 |
| SANGRIA | 3 |
| HOUSE WINE - RED, WHITE, or CAVA | 4 |
| CYNAR COLLINS or DRAFT IPA | 5 |
| MILLENNIUM FALCON or WINTER WARMER (Shot of Evan Williams + Schooner of Rainier) | 6 |
| PIMMS WINTER PUNCH | 7 |



THANK YOU FOR BEING A FRIEND!

***** HAPPY HOUR IS DINE IN ONLY *****

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)



FOOD

SAINT JOHNS 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 ... **12**
Make it veggie! Sub a grilled Portobello mushroom

GOLDEN GIRL SANDWICH

Roasted chicken thigh, aioli, Mama Lil's peppers,
chimichurri, arugula, Grand Central roll,
handcut fried yukon gold potatoes **9**

1LB CHICKEN WINGS

Sweet & spicy glaze, jalapeno & garlic relish **9**

CROQUE MONSIEUR

Baked open faced with jalapeno béchamel,
black forest ham, swiss cheese, Mama Lil's goathorn
peppers, Macrina potato bread **8**

MAC N' MORNAY (v)

Pepperjack, fontina & Beecher's Flagship
cheddar mornay, breadcrumbs **7**

BRAISED SHORT RIB TACOS (2 / order)

Fresno-piri hot sauce, pico de gallo, cabbage,
cilantro, cotija, corn tortillas **6**

ROASTED VEGGIE TACOS (2 / order) (v) (gf)

Cabbage, chipotle crema, pickled red onion, cilantro,
cotija, corn tortillas **6**

BEEF MEATBALLS & SAFFRON TOMATO SAUCE

(3 / order)
Served with grilled bread **6**

WARM & SALTY GOAT CHEESE DATES (v) (gf)

(4 / order) **6**

HOUSEMADE BISCUIT & GRAVY

Choose from our delicious STJ chorizo or
Field Roast Apple Sage gravy **5**

HOUSE SALAD (v) (gf)

Wild arugula, sherry shallot vinaigrette,
pickled red onions, grated parmesan **5**

HANDCUT YUKON GOLD FRIES (v) (gf)

Topped with aioli **4**

WARM HOUSEMADE BISCUIT (v)

Butter & jam **4**