

. SAINT JOHN'S . DINNER

DRAFTS

RAINIER (4.6%)	3
DOUBLE MNT. VAPORIZER PALE (6.0%)	5
BALE BREAKER LEOTA MAE IPA (6.2%)	6
BLACK RAVEN SCOTCH ALE (6.5%)	6
FIRESTONE DBA (5.0%)	6
ACE BLOOD ORANGER CIDER (6.9%)	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

BURGER OF THE MONTH

BACON & MANCHEGO Grass fed & dry aged beef*, thick-cut bacon, Manchego cheese, Romesco sauce**, escarole, pickled cucumbers, Macrina seeded brioche bun***, handcut Yukon gold fries	17
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SWEETS!

HOUSE MADE ICE CREAM Ask for today's rotating flavors	6
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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
Crispy Fried Brussel Sprouts (gf) Cider, anchovy, & garlic dressing	9
Cast Iron Wild Mushrooms (v) Garlic, butter, white wine, shallots, sage, toast	11.5
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

RAD SALAD! (v) (gf)

Radicchio, fried almonds, golden raisins, apple, gorgonzola & pickled red onion dressing 12

BOWL OF GOODNESS (vegan)

Seasonal greens and vegetables, house pickles, avocado, farro, fried almonds, 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 12
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

Thick-cut bacon, wild arugula, tomato, aioli, Macrina sliced potato bread 12
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)

DUCK MOLE TACOS (contains hazelnuts)

Jicama, apple, & cabbage slaw, corn tortillas (3 / order)** 14

SAINT JOHN'S BURGER

Grass fed and dry aged beef*, 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 lemony vegan mayo, escarole, avocado, Grand Central Bakery rustic bun, handcut Yukon gold fries 15
Add Beecher's Flagship white cheddar, Tillamook yellow cheddar, chevre, or gorgonzola (1)

BEEF RAGU BOLOGNESE

Linguini, shaved parmesan 15