

. SAINT JOHN'S. DINNER

DRAFTS

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

RANCH HAND

Grass fed & dry aged beef*, bbq sauce, beer battered onion rings, pepperjack cheese, Macrina seeded brioche bun***, handcut Yukon gold fries 16

SWEETS!

HOUSE MADE ICE CREAM

Ask for today's rotating flavors 6

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)

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

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 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)

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

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!!!