

. SAINT JOHN'S. DINNER

DRAFTS

RAINIER (4.6%)	3
SAINT ARCHER PALE ALE (6.0%)	5
GREAT DIVIDE, TITAN IPA (7.1%)	6
BLACK RAVEN SCOTCH ALE (6.5%)	6
ROOFTOP PILSNER STYLE ALE (4.8%)	6
2 TOWNS MADE MARION CIDER (6.0%)	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

WALNUT MUSHROOM BURGER**,**
 Cremini and wild mushrooms, panko, spicy cucumber pickles, miso aioli, sesame seeds, Grand Central Bakery brioche bun, your choice of fries, house salad, or cup of soup **15**

SWEETS!

HOUSE MADE ICE CREAM
 Ask for today's rotating flavors **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
Crispy Fried Brussel Sprouts (gf) Cider, anchovy, & garlic dressing	9
Blistered Shishito Peppers (v) Lemon & Maldon sea salt	10
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 OF THE DAY

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

HOUSE SALAD (v) (gf)

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

BOWL OF GOODNESS (vegan)

Seasonal greens and vegetables, house pickles, avocado, farro, sherry shallot vinaigrette

12

Add pulled or grilled chicken thigh (4)

GUAJILLO STEAK SALAD (gf)

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

17

BREAKFAST BURRITO (v)

Cumin black beans, PiriPiri sauce, pico de gallo, red cabbage, cilantro, pepperjack, scrambled eggs, flour tortilla

10

Add bacon, chorizo or Field Roast Apple Sausage (2) / Add Fries (2) / Add Avocado (1)

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)

PORK BELLY SUGO WITH LINGUINI

Slow cooked ground pork belly with tomato, cumin, fenugreek, Aleppo, and allspice. Topped with grated parmesan cheese.....

15