



Snacks

Homemade Chips & Charred Tomato Salsa 4 ☞

Homemade Chips, Fresh Guacamole & Charred Tomato Salsa 8 ☞

Curried Cashews 4 ○

Northwest Nachos 13 ☞☞○

cashew & smoked poblano queso, charred tomato salsa, black bean & corn salsa, fresh tomato, grilled jalapeños, fresh cilantro, cilantro crema

ADD Spiced Jackfruit 3 | Guacamole 2

Eggplant Fries 11 ☞☞

rice panko crusted, poblano-paprika dipping sauce, housemade sun goddess dipping sauce

Cauliflower Wings 10 ☞☞

coconut buffalo sauce with creamy ranch OR sesame ginger sauce with sriracha sauce

Golden Beet Poke 10 ☞○

roasted local golden beets, sesame, avocado, tamari, crushed toasted macadamia nuts, rice crisps

SIDES

Cilantro Slaw 3 | Asian Slaw 3 | Pan Seared Taro Cakes 5

Two Crab Cakes 7 | Blackened Tofu with Goddess Dressing 5

Soup & Salads

ADD TO ANY SALAD Avocado 1.5 | Carnitas 4
Organic Blackened Tofu or Tempeh 4

Coastal Chowder 5.5 ☞☞○
oyster mushrooms, yukon potato, nori

Caesar Salad 8 half | 11 full ☞☞○
romaine lettuce, spinach, red cabbage, tomato, cashew parmesan, croutons, housemade garlicky dressing
gluten free without croutons

Buffalo Tofu Salad 10 half | 14 full ☞
crisp organic tofu tossed in housemade buffalo sauce, romaine lettuce, spinach, arugula, red cabbage, carrots, tomato, housemade ranch dressing

Sesame Crunch Salad 9 half | 12 full ☞
cabbage, carrots, sesame, cilantro, red peppers, scallions, curried cashews, toasted sesame, sesame mustard dressing

Sandwiches

SERVED WITH RICE CRISP AND A PINEAPPLE SLICE

ADD Cup of Chowder 4 | MAKE Sandwich a Big Salad 1

Bahn - DOT - Com 12

organic scallion seared tofu, carrots, daikon, cucumber, grilled jalapeño, cilantro & creamy sriracha aioli, grand central hoagie

Taro Sando 13

sesame crusted taro, asian slaw, spinach, pickled ginger, wasabi mayo, sweet soy reduction, rustic bun

North Shore Sky Dive 12

seared organic tofu, sweet ginger glaze, grilled pineapple, bibb lettuce, tomato, grilled jalapeño & poblano-paprika aioli

Crab Cake Sando 13 ☞

housemade parsnip cakes, red cabbage, pickles, tomato, greens, roasted garlic-caper mayo, toasted hoagie roll

Tempeh Sando 12

panko battered organic buffalo tempeh, coconut buffalo sauce, creamy slaw, tomato, spinach, pickles, ranch dressing, rustic bun

Other Grub

Beer Battered Avocado Tacos 13 ☞☞

fried avocado, creamy cilantro slaw, tomato, scallions, creamy chipotle aioli, charred tomato salsa, homemade chips

Crispy Stuffed Poblano Pepper 15 ☞☞○

jackfruit carnitas, refried white beans, cheese, jackfruit, spinach & herbs, tomatillo avocado salsa, cashew sauce

Tempeh Kabobs 13 ☞○

marinated in coconut milk, turmeric, ginger lemongrass, cashew sauce, asian slaw, sriracha dipping sauce

Sweet Pineapple & Soy Curl Sizzling Lettuce Wraps 15 ☞○

cabbage, ginger, scallions, avocado, cucumber, curried cashews

Grilled Volcano Roll 14 ☞

spicy white beans, red pepper, scallion, sesame & cucumber with nori, crunchy peas, cabbage, carrots, wasabi mayo, sweet soy glaze

Jackfruit Flautas 13 ☞○

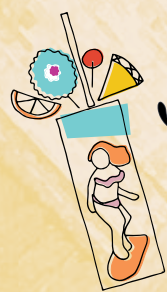
fire roasted chilis, chao cheese, tomatillo avocado salsa, cashew cream

HOMEMADE SAUCES! ☞☞

Cilantro Crema | Cashew Cream | Sriracha Aioli | Caesar Dressing | Ranch | Poblano-Paprika Aioli | Sun Goddess | Tomatillo-Avocado Sauce | Wasabi Aioli
Garlic Caper Mayo | Chipotle Aioli | Charred Tomato Salsa .75 ea /// Sesame Ginger | Coconut Buffalo Sauce | Nacho Cheese 1 ea /// Take Home a 12 oz Bottle 11

20% gratuity added to parties of 5 or more | ☞ gluten free ☞ soy free ○ contains nuts

Our fryer is free of gluten, but please specify if you need tortillas grilled in a celiac-specific pan. We use peanuts in our kitchen so please specify if there's an allergy.



Specialty Drinks

"Not So Classic" Mai Tai 9
blend of light & dark rums, saliza amaretto, oj, pineapple, fresh lime, fruit garnish

Coconut Mojito 11
coconut rum, fresh mint, house sour, lime, dash of coconut cream

Pina Colada 9
coconut rum, fresh coconut milk, organic sugar, dark rum floater

Passionfruit Jalapeño Margarita 9
pineapple tequila, passionfruit purée, jalapeño, lime, chili salt

Guava Paloma 9.5
reposado tequila, guava purée, grapefruit juice, muddled lime

Painkiller 9.5
dark rum, oj, spice, coconut

Tamarind Bourbon Sour 9.5
bourbon, lime, tamarind

Dang Good Old Margarita 8.5
rancho alegre blanco tequila, triple sec, fresh lime & lemon juice

Hemingway's Vacation 9
white rum, grapefruit juice, lime, dash of simple syrup & giffard pamplemousse rose, served chilled

Drafts 16 OZ PINTS

Check the Draft Surfboard Menu

Bottles & Cans

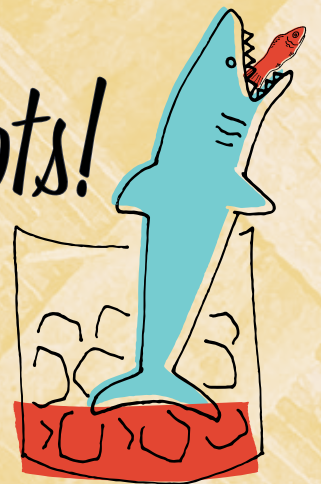
Lucky Buddha Lager 5.5
Maui Brewing Coconut Porter 6.5
Corona Mexican Beer 5.5
Not Your Father's Spiked Ginger Ale 6
Rainier Can 4
Glutenberg Gluten Free Blonde 8 16 OZ CAN

Wine

Seasonal White MKT ASK YOUR SERVER
Seasonal Red MKT ASK YOUR SERVER
Seasonal Rosé MKT ASK YOUR SERVER
Vandori Prosecco 8

Shark Shots!

RUM, PASSIONFRUIT & PINEAPPLE JUICE 8.5



No Booze

Fresh Lime-ade 3.5
organic sugar

MarketSpice Passionfruit Iced Tea 3
contains caffeine, no sugar

Seattle Soda 4
cola, diet cola, lemon-lime, ginger ale, tonic, club soda

Jones Root Beer 4

Puget Sound Kombucha 6.5
rotating

Brewing Good Coffee 5
french press

MarketSpice Hot Tea 5
acai-blueberry black tea, breakfast blend black tea, lemongrass herbal tea, mango chinese green tea

Mocktails



Coco-Chill 7
pineapple, orange, coconut, nutmeg



Virgin Coconut Mojito 7

EAT HAPPILY KNOWING YOU'RE MAKING A DIFFERENCE

We here at No Bones are excited to donate a portion of our sales to an animal non-profit each and every month. Check the surfboard for this month's charity.