

STARTERS

SWEET POTATO GAUFRETTES **\$4.95**
Crisp-fried waffle cut sweet potatoes tossed in our BBQ spices and served with house-made dark cherry ketchup and chipotle aioli for dipping.

LUNA WEIZEN CALAMARI **\$7.95**
Calamari tubes and tentacles marinated in our own house-brewed Luna Weizen and crisp fried. *Served with chipotle and lemon aiolis.*

COD TACOS **\$7.95**
Alaskan true cod dipped in our Luna Weizen tempura batter and deep fried golden brown then nestled on two white corn tortillas slathered with chipotle aioli and topped with cheddar jack and shredded cabbage. *Served with house-made pico de gallo and lime.*

HOPPIN' HUMMUS **\$8.95**
Our delicious house-made tahini and garlic hummus folded with black beans. *Served with kalamata olives, artichoke hearts, cucumbers and warm pita.*

SPICY SPINACH & ARTICHOKE DIP **\$7.95**
Fresh spinach, artichoke hearts and jalapeños mixed in a creamy cheese sauce, then baked to perfection. *Served with house-made tortilla chips.*

B-TOWN PLATTER **\$10.95**
Elliott Bay's gigantic pretzel served with Burien's own "Dan the Sausage Man's" assorted summer sausages, aged white cheddar, pickled peppers and our own Brewer's mustard.

SPICY WINGS **\$9.50**
House-made tender chicken wings and drumettes tossed in Elliott Bay's own hot sauce. *Served with bleu cheese dressing and celery.*

ELLIOTT BAY NACHOS **FULL ORDER \$10.95 HALF ORDER \$8.50**
House-made chips topped with jack and cheddar cheeses, our homemade chili, tomatoes, onions, olives and jalapeno peppers. *Sour cream, house-made pico de gallo and guacamole on the side.*

BAVARIAN PRETZEL **\$7.50**
Our gigantic traditional Bavarian pretzel. *Served with our own house-made Brewer's mustard for dipping.*

SOUPS AND STARTER SALADS

SOUP OR CHILI OF THE DAY
BOWL \$5.95 CUP \$3.95
Ask your server or check the board for today's fresh made selection. We often offer a vegetarian choice.

SOUP & SALAD COMBO **\$8.95**
Your choice of the daily soup or chili. *Served with a side garden salad.*

PUB GARDEN **FULL \$6.95 SIDE \$3.95**
A bed of fresh field greens garnished with lots of fresh grape tomatoes, onions, fresh shredded carrot and sliced cucumbers. *(Add chicken, marinated tofu, hummus or blackened tuna* for \$3.50 or salmon* \$6.50)*

CLASSIC CAESAR **FULL \$7.75 SIDE \$3.95**
Fresh-cut romaine lettuce tossed with Caesar dressing, Parmesan cheese and house-made seasoned croutons. *(Add chicken, hummus or blackened tuna* for \$3.50 or salmon* \$6.50)*

... DRESSINGS ...

Herbed vinaigrette, apple cider vinaigrette, herbed red pepper vinaigrette, bleu cheese, Framboise vinaigrette, Sonoran ranch, Caesar, 1000 island, ranch, honey mustard ale sauce, or oil and balsamic vinegar.

One guest check for parties of 8 or more + 17% gratuity.

SALADS & SPECIALTY SANDWICHES

BABY SPINACH, MOZZARELLA AND PROSCIUTTO \$10.95
Organic baby spinach tossed in apple cider vinaigrette and topped with toasted prosciutto and pan-seared almond coated mozzarella cheese. *Served with oven roasted flat bread and topped with red peppers, feta, pesto and kalamata olives.*

STEAK SKEWER* \$11.95
Herb marinated Black Angus steak skewered, grilled to order and served over fresh field greens tossed in herbed balsamic vinaigrette. topped with bleu cheese, roma tomatoes and fried red onion strings. *Served with warm pita bread.*

BREWHOUSE CHOP CHOP \$11.95
Fresh field greens tossed with herbed balsamic vinaigrette, kidney beans, parmesan cheese, olives, roma tomatoes, feta cheese and "Dan the Sausage Man's" summer sausage. *Served with warm pita bread.*

ELLIOTT BAY COBB \$12.50
A bed of fresh field greens with shredded Colby jack cheese, bleu cheese crumbles, grape tomatoes, sliced egg, bacon bits, fresh grilled herb chicken and sliced olives.

CHICKEN FAJITA \$12.95
A bed of fresh field greens with shredded Colby jack cheese, sautéed onions, green and red peppers, diced tomatoes, crispy tortilla strips, Southwestern grilled chicken, sliced olives and Sonoran ranch dressing

BLACKENED AHI WITH SPINACH AND SMOKED MOZZARELLA \$12.95
Baby spinach tossed in herbed red pepper vinaigrette and topped with a blackened ahi tuna steak, smoked mozzarella, pine nuts, grilled red peppers, kidney beans, artichoke hearts, pickled green beans, and kalamata olives. *Served with warm pita.*

SPECIALTY SANDWICHES


AHI TUNA SANDWICH: BLACKENED OR BROILED* \$9.50
Tuna steak broiled medium rare with lemon pepper and served with lemon aioli or blackened with cajun spice and served on a spent grain bun with chipotle aioli.

SMOKED TURKEY, BACON & SWISS \$8.95
Sliced smoked turkey, Swiss cheese, and crispy bacon grilled on fresh sourdough bread. *Served with our honey mustard ale sauce on the side.*

 **PAN SEARED TOFU SANDWICH \$8.95**
Chili garlic marinated extra firm tofu pan seared and served on dense seed bread with house-made pickles, sliced tomatoes, shredded lettuce, red onions, herbed vinaigrette and sliced avocado. *Served with a side of lemon mint aioli.*

GREEK GYRO \$9.95
Herb-broiled chicken sliced thin, marinated tofu or veggie patty tucked in a warm pita with feta cheese, black olives, romaine lettuce, red onion and diced tomatoes. *Served with cucumber sauce on the side.*

BREWHOUSE BLT \$9.95
Our take on a classic BLT. Crisp bacon layered on fluffy toasted bread with toasted pear tomatoes, romaine hearts, sliced fresh mozzarella, pesto mayo and sliced avocado.

 Vegetarian Item = w/o meat (dressings may contain cheese, eggs and/or anchovies)



* Can cook to order.
Consuming raw or undercooked meats or seafood may increase your risk of food borne illness.

GOURMET BURGERS

OUR GROUND BEEF, CHICKEN, AND BUFFALO ARE ALL NATURAL, HORMONE AND DRUG FREE.

Served with a choice of fresh 1/3 lb. all natural Black Angus beef, tender 5 oz. natural chicken breast, ground turkey, or vegetarian burger.

All natural free range buffalo add \$1.95

All of our burgers come with lettuce, tomato, onion, pickle and house-made pub sauce on our own spent grain burger bun and are served with seasoned fries, cilantro lime coleslaw or Chef's choice vegetables.

Substitute side garden salad, soup, or chili for \$1.75 or Caesar for \$2.00

PLAIN JANE* **\$7.95**

Served with lettuce, tomato, onion, pickle and house-made pub sauce.

CHEESE BURGER* **\$8.75**

Our Plain Jane with cheese.

BACON CHEESE BURGER* **\$9.75**

Our Plain Jane with Cheese and Bacon

CRUMBLLED BLEU & BACON* **\$9.95**

Topped with crumbled bleu cheese and thick slices of bacon.

CALIFORNIA AVENUE* **\$10.50**

Topped with guacamole, Swiss cheese and bacon with mayo on the side.

BREWER'S BURGER* **\$9.95**

This burger comes with the works! Sautéed mushrooms, onions, green peppers, bacon and cheddar cheese.

THE SHROOMER* **\$9.95**

Topped with Swiss cheese and sautéed fresh mushrooms.

HAWAII FIVE-O* **\$9.95**

Topped with teriyaki sauce, grilled pineapple and Swiss.

NO DOUBT STOUT BBQ BURGER* **\$9.95**

Topped with Swiss cheese and bacon then smothered with our house-made No Doubt Stout BBQ sauce and fried red onion strings.

THE GREEN CHILE* **\$10.50**

Topped with cheddar jack cheese, roasted green chilies and a side of our famous chipotle aioli.

THE GREEK* **\$10.50**

This burger is topped with crumbled feta cheese, marinated red onions, roasted red peppers and served with a side of our house-made cucumber sauce on the side.

DOUBLE TROUBLE* **\$13.95**

Two burger patties topped with bacon, cheddar cheese, crispy fried red onion strings and served with an extra side of pub sauce.

ELLIOTT BAY SMOTHERED BURGER* **\$12.50**

Our Plain Jane smothered with our house-made chili of the day, cheddar jack cheese, sour cream, guacamole, pico de gallo, jalapenos and tortilla strips.

HOUSE FAVORITES

- 🍄 PORTABELLA MUSHROOM SANDWICH** **\$8.95**
A large marinated portabella mushroom broiled to perfection, topped with Swiss cheese on a fresh spent grain bun with pesto wine mayo, lettuce, tomato, red onion and pickle. *Served with seasoned fries.*
- NO DOUBT STOUT BBQ PULLED PORK SANDWICH** **\$9.95**
Slow-roasted pork shredded and simmered in our No Doubt Stout BBQ sauce, topped with fried red onion strings and served open-faced on a bocca roll. *Served with seasoned fries.*
- AHI TACOS*** **\$10.95**
Southwest seasoned Ahi tuna flash seared to medium rare, laid over a bed of fresh citrus cilantro slaw and wrapped in gordita shells. *Served with our house-made pico de gallo, chipotle aioli and seasoned fries.*
- IMPERIAL REUBEN** **\$10.95**
Half-pound of thinly sliced corned beef brisket, Swiss cheese, stout-braised kraut and house-made Imperial Ale Russian dressing on grilled marbled rye bread. *Served with seasoned fries.*
- FRIED SHRIMP PO'BOY** **\$11.95**
House breaded 31/40 count shrimp deep fried and served on a baguette with our chipotle aioli, shredded green leaf, coleslaw and sliced tomatoes.
- LUNA WEIZEN FISH & CHIPS** **\$11.95**
Half-pound of Alaskan cod fillets dipped in our house tempura batter made with Luna Weizen and seasoned with garlic and basil. *Served with lemon, tartar sauce, fresh citrus cilantro slaw and seasoned fries.*
- THE CUBAN** **\$9.95**
Grilled Cuban sandwich with Black Forest ham, turkey, BBQ pulled pork and pepperoni piled on our hoagie roll with spicy B-town brown mustard, dill pickles, swiss cheese and grilled until golden brown.
- CHICKEN FINGERS** **\$8.95**
Golden fried chicken tenders with our house-made honey mustard ale sauce and ranch dressing. *Served with seasoned fries.*
- CHICKEN POT PIE** **\$8.95**
Tender grilled chicken, celery, onions, carrots, peas and sweet corn simmered with a Pilot Light savory cream sauce. *Topped with flakey puff pastry.*
- ELLIOTT BAY STEAMERS** **\$12.95**
A full pound of Manila clams steamed in white wine, shallots and fresh herbed butter. *Served with grilled sourdough bread for dipping.*
- BLACK ANGUS PHILLY CHEESE STEAK*** **\$9.95**
Our version of this classic starts with all natural Black Angus flat iron steak shaved thin and grilled with braised onions, melted with American cheese, and served open-faced on a fresh toasted bocca roll. *Served with seasoned fries.*

Our side options are seasoned fries, cilantro lime coleslaw, or chef choice vegetables.

Substitute side garden salad, soup or chili for \$1.75 or Caesar for \$2.00 instead of seasoned fries.

BRUNCH MENU

AVAILABLE SATURDAY & SUNDAY BETWEEN 9:30 AM AND 2 PM

BREW WHOLE-IOS

3 FOR \$3.95 OR 6 FOR \$6.95

House-made whole wheat donuts fried to order and rolled in cinnamon sugar or topped with dark chocolate ganache. Served with cream cheese frosting and house-made blackberry B-Town brown basil jam.

ELLIOTT BAY RANCHERO

\$8.95

Two poached eggs on top of house-fried corn tortilla, our refried pinto beans, salsa asado, house crema and shredded lettuce. Served with breakfast potatoes and seasonal fruit.

DOUBLE SMOKED SAUSAGE HASH

\$9.95

A pile of smoking hot hash made with tender red potatoes, yellow onions, bell peppers, pickled jalapenos, double smoked sausage from "Dan the Sausage Man" topped with poached eggs, green onions, jack and cheddar cheese and srirachi sour cream.

MALTED BANANA BLUEBERRY PANCAKES

\$8.95

Malted buttermilk pancakes bursting with fresh banana chunks and plump fresh blueberries griddled until golden brown and served topped with a knob of sweet cream cinnamon butter, powdered sugar and warm maple syrup.

BREWHOUSE BREAKFAST BURRITO

\$8.95

Fluffy scrambled eggs rolled in a flour tortilla with fried spiced potatoes, shredded jack and cheddar cheese, and fresh house-made salsa. Smothered with our verde sauce and topped with more cheese and sour cream with salsa asado on the side. **ADD CHORIZO FOR \$2.95**

"BREAKFAST CLUB" SANDWICH

\$9.95

Black Forest ham, smoked turkey, thick slab bacon, cheddar, Swiss cheese, lettuce, tomato and a fried egg on tender fluffy brioche slathered with pesto aioli. Served with breakfast potatoes.

CHICKEN FRIED STEAK WITH CHORIZO COUNTRY GRAVY

\$14.95

New York Strip Steak breaded with Cajun spices and bread crumbs and then deep fried, topped with poached eggs and smothered in chorizo country gravy.

GRANOLA AND YOGURT POUNDER

\$6.95

Layers of house-made granola, organic vanilla yogurt, fresh berries, dried cranberries, toasted almonds and house-made Framboise sauce

BUTTERMILK BISCUITS AND CHORIZO GRAVY

\$6.95

Thick buttermilk biscuits smothered with our house-made chorizo gravy.

ADD TWO POACHED EGGS. \$2.50

BRUNCH BEVERAGES

PITCHER OF COFFEE

\$4.50

Plunge pot of organic coffee.

MOO JUICE

\$1.95

Pint all natural hormone free milk.

RED LIGHT

\$4.95

Organic Pilot Light with organic tomato juice and a skewer of house-made pickled veggies.

BRASS MONKEY

\$4.95

Organic Pilot Light with natural orange juice.

ELLIOTT BAY ORGANIC COFFEE STOUT

No Doubt Stout infused with Caffe D'Arte Organico.

\$4.50

COFFEE STOUT

ICE CREAM FLOAT

\$3.95

MIMOSA

Fresh natural orange juice floated on champagne.

\$6.95

CHAMPAGNE STRAWBERRY

MUDDLE

Champagne muddled with strawberry puree and served over ice.

\$6.95



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WWW.ELLIOTTBAYBREWING.COM