

TO START

ARTISAN BREADS

rosemary ciabatta & La Brea baguette served with butter & finishing salt 6
add peppadew pepper & mascarpone spread 2

SHISHITO PEPPERS

fried shishito peppers tossed with a finishing salt served with lemon & an Old Bay aioli 9

SMOKED SALMON SPREAD

house-smoked salmon, mascarpone cheese, baby arugula, red onion & tomatoes served with house-made crackers 14

BAKED CRAB & ARTICHOKE

Dungeness crab & artichokes in a heated three cheese blend served with house-made crackers & La Brea baguette 15

BRUSSELS & CAULIFLOWER

brussels sprouts, cauliflower, romanesco, bacon, tossed in a Dijon– apple cider dressing 15

CHARCUTERIE

hot coppa, prosciutto di Parma & hard salami with two artisan cheeses, house-made crackers & orange marmalade 17

NEW ORLEANS STYLE BBQ PRAWNS

spicy garlic & herb cream sauce, La Brea baguette & herb infused oil 17

STEAMED MANILA CLAMS

coconut-kefir lime broth infused with chilies, mushrooms, tomatoes, cilantro & basil served with toasted Grand Central Como bread 17.50

PIZZA

*on our house-made 12-inch thin crust,
sub gluten-free crust 3
add an egg* 2*

MARGHERITA PIZZA

garlic oil base, roasted cherry tomatoes, fresh mozzarella & basil 14

FIG AND PROSCIUTTO

Fireside poached mission figs, prosciutto di Parma, blue cheese, mozzarella, arugula & balsamic reduction 14.50

FENNEL PIZZA

San Marzano tomato sauce, fennel sausage, mozzarella, Pomodoraccio sundried tomatoes, Castelvetrano olives & roasted fennel 17

THE BILLY GOAT

olive oil base, goat cheese, mozzarella, garlic confit, with roasted red peppers, marinated artichoke hearts, toasted pine nuts & Kalamata olives 16

SALAD

add roasted chicken 4.50 / BBQ prawns 6 / grilled salmon 9.50

MIXED GREEN SALAD

grape tomatoes, English cucumber, shaved fennel, apple cider vinaigrette & maple roasted pecans 7 / 11

TAVERN CAESAR SALAD

chopped Romaine lettuce, shaved Pecorino cheese, Boquerones anchovies, fried brioche croutons & classic Caesar dressing 8 / 14

BALSAMIC AND BACON SALAD

romaine & artisan blend lettuce, grape tomatoes, apples, blue cheese crumbles, roasted walnuts & bacon with a balsamic dressing 14

BUTTERNUT SQUASH AND IPA SALAD

chopped romaine, baby kale, jicama root, golden raisins, spiced pepitas & Manchego with our own McMenamins IPA dressing 14.50

MAIN PLATES

ANDERSON SCHOOL CHEESEBURGER*

8 oz. grass-fed Wagyu beef, classic aioli, red onions, tomato, bread & butter pickles, Tillamook white cheddar & artisan lettuce on a brioche bun 17.50

add bacon 2 / fried egg 2*

Substitute our own Hammerhead garden patty 14

AUTUMN RAVIOLI

shallot & ricotta filled ravioli, Chinese five spice roasted squash, chef's blend mushrooms, Beurre Blanc sauce & black garlic 'chips' 22

TRADITIONAL CREOLE GUMBO

free-range chicken breast, andouille sausage & the 'holy trinity' of vegetables with Jasmine rice 19

PAN-SEARED SKUNA BAY SALMON

haricot verts, warm marble potato 'salad' & whole grain mustard–bacon dressing 26

CIDER-BRINED PORK SHANK

ruby choucroute, mashed potatoes & finished with a cider jus 26

DUCK BREAST

pan-seared Maple Leaf duck breast, madeira infused goat-cheese, arugula 'salad' with tangerines, currants & toasted almonds served with a red wine demi sauce 27

**served medium rare*

GRILLED BONE IN PORK CHOP

16 oz. bone in pork chop, marbled potatoes, apple-Kohlrabi slaw served with a mustard leek cream sauce 30

STEAK & FRITES*

8 oz. Flatiron steak, caramelized Walla-Walla onions, chef's blend mushrooms, bleu cheese butter served on a bed of truffle fries 31

PETIT FILET MIGNON*

6 oz. Petit Filet, roasted rainbow carrots, spring onions, asparagus puree with fried "smashed" sweet potatoes, finished with beet chips 32



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Please be considerate of other guests when using cell phones