

## STARTERS

### Coin Toss Chicken Wings

breaded and deep fried, celery sticks

ranch or blue cheese dressing

dry, teriyaki, buffalo, or bbq

6 — \$13 | 12 — \$20 | 18 — \$30 | 24 — \$40

### Chicken Strips — \$12

hand breaded chicken breast tenders with ranch, honey mustard, or BBQ sauce

### Boneless Chicken Wings — \$12

breaded and deep fried, celery sticks, ranch or blue cheese dressing

dry, teriyaki, buffalo, or bbq

### Beer Tempura Mushrooms — \$13

shimeji mushrooms, Cajun remoulade

### Grilled Garlic Butter Shrimp — \$15

5 shrimp, skewered, Cajun remoulade, garlic toast

### Beer Battered Onion Rings — \$11

Cajun remoulade

### Loaded Fries or Tots — \$12

covered in PNW chili, Tillamook cheddar cheese sauce, green onion, and sour cream

### Gameday Guac — \$12

house-made guacamole with bacon, pepitas, and cotija cheese, freshly made corn chips

### Cheese Sticks — \$10

breaded mozzarella sticks, marinara

### Nachos — \$16

freshly made corn chips, Tillamook cheddar cheese sauce, bacon, green onion, black

olives, sour cream, guac, pico de gallo

add grilled chicken — \$3 | add PNW chilli — \$4

### Totchos — \$17

fried tater tots, Tillamook cheddar cheese sauce, bacon, green onion, black olives, sour

cream, guac, pico de gallo

add grilled chicken — \$3 | add PNW chilli — \$4

### Slider Trio\* — \$19

char grilled 2oz certified Snake River Farms American Wagyu patties, Hempler’s bacon,

mini pretzel bun, Tillamook cheddar, house-made pickles, dijonnaise

### Choke Dip — \$15

artichoke hearts, baby spinach, garlic, mozzarella, parmesan, garlic toast

add Dungeness crab — \$14

### Hummus — \$11

house-made hummus, olive oil, paprika, garlic toast

### Popcorn Shrimp — \$19

Cajun remoulade

## SOUPS AND SALADS

### PNW Chili

ground beef, black beans, poblano

peppers, onions, tomato,

Tillamook cheddar, corn chips

cup — \$5 | bowl — \$8

### Clam Chowder

creamy New England style chowder

with bacon, potatoes, celery, onions,

and herbs

cup — \$4 | bowl — \$6

### Soup du Jour

soup of the day — ask your server

cup — \$3 | bowl — \$6

### Caesar — \$14

romaine lettuce, parmesan, garlic

croutons, house-made Caesar dressing,

fresh ground black pepper

### Side Salad — \$4

romaine and iceberg blend, diced

tomato, diced red onion, cucumber

### Pub Salad — \$9

romaine and iceberg blend, diced

tomato, diced red onion, ditalini pasta,

parmesan, croutons, cucumber,

sliced pepperoncini peppers

#### Add to any salad

grilled chicken — \$8

king salmon — \$21

10oz New York strip steak — \$26

#### Choice of dressing

ranch, 1000 island, blue cheese, Caesar, French, Italian, balsamic,

honey mustard, roasted tomato vinaigrette

## 12” STONE OVEN PIZZAS

### Hawks Peak signature

### hand tossed pies

### Cheese — \$11

San Marzano tomato sauce and mozzarella cheese

### Seattle Pie — \$29

house smoked salmon, Dungeness crab, garlic chive

cream cheese, capers, red onion, arugula, lemon oil

### Volcano — \$19

pepperoni, mozzarella, Tillamook cheddar, spicy

Calabrian chili sauce, jalapeño, pepperoncini,

lemon oil

### Caprese — \$20

Buffalo mozzarella, San Marzano tomato sauce,

fresh basil, sea salt, olive oil, balsamic glaze

### Pepperoni — \$17

mozzarella, San Marzano tomato sauce

### Mediterranean — \$16

hummus base, feta cheese, kalamata olives,

artichoke hearts, tomato, lemon, fresh parsley,

pepperoncini, olive oil

### Meat Lovers — \$22

pepperoni, Hempler’s bacon, Italian sausage,

Canadian bacon, mozzarella, San Marzano tomato

sauce

### Supreme — \$20

pepperoni, Italian sausage, Canadian bacon,

Hempler’s bacon, mozzarella, San Marzano tomato

sauce, mushrooms, pepperoncini, green peppers,

onions

### Hawaiian — \$14

Canadian bacon, mozzarella, pineapple,

San Marzano tomato sauce

### Build your own pie

### Choice of sauce and cheese — \$11

add extra cheese or multiple varieties — \$2

#### Sauce —

San Marzano tomato sauce

spicy Calabrian chili

hummus

pesto

#### Cheese —

mozzarella

Buffalo mozzarella

feta

garlic chive cream cheese

### Vegetables — \$1 each

black olive

red onion

green onion

mushrooms

bell pepper

pepperoncini

jalapeño

diced tomato

artichoke hearts

fresh basil

arugula

### Meats — \$4 each

pepperoni

Italian sausage

grilled chicken breast

Hempler’s bacon

Canadian bacon

Dungeness crab — \$14

smoked salmon — \$6

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

While we will do our very best to accommodate all guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

# BREAKFAST ALL DAY

- Home Run\* — \$11
- 3 eggs any style, with hash browns, toast
- 3 Point Shot\* — \$13
- 3 eggs any style, bacon (2), hash browns, toast
- Touchdown!\* — \$19
- 3 eggs any style, bacon (2), Fischer Meats sausage patties (2), hash browns, toast
- Steak and Eggs\* — \$33
- char grilled 10oz New York strip steak, 3 eggs any style, hash browns, toast
- Classic Omelet — \$11
- cheddar and chives with hash browns, toast
- PNW Omelet — \$15
- smoked salmon and chive cream cheese with hash browns, toast

Add to any breakfast

hash browns — \$3

2 eggs — \$3

Hempler’s bacon (2) — \$4

Fischer Meats sausage patties (2) — \$6

toast, butter, and jelly — \$4

# ENTRÉES

- Sea and Spud — \$22
- 2 piece beer battered ling cod fillet with fries, remoulade, coleslaw, and lemon wedge
- Buttermilk Fried Chicken — \$15
- bone-in chicken leg quarter, roasted vegetables, mashed potatoes with chicken gravy or fries
- Grilled Garlic Butter Shrimp — \$25
- 10 shrimp, garlic toast, roasted vegetables, mashed potatoes with chicken gravy or fries
- Shrimp Basket — \$19
- 5 garlic butter grilled shrimp, popcorn shrimp, fries, lemon wedge, Cajun remoulade
- Seared King Salmon\* — \$26
- lemon dill butter, roasted vegetables, mashed potatoes with chicken gravy or fries
- Prime Rib Dinner\*
- Available 4:00 PM–close
- traditional carved roast or seared with Cajun blackening spice, au jus, roasted vegetables, mashed potatoes with beef gravy or fries
- 10oz — \$32 | 16oz — \$45
- Spaghetti and Meatballs — \$19
- Issaquah’s Fischer Meats pork and beef meatballs, house-made marinara and garlic toast, parmesan
- Steak Frites\* — \$33
- grilled 10oz New York Strip Steak with fries and roasted vegetables.
- choice of:
- caramelized onions and smoked blue cheese -or- house-made beef gravy
- Teriyaki Rice Bowl
- pineapple, green onion, teriyaki sauce, jasmine rice
- grilled chicken breast — \$15
- king salmon — \$24
- vegetable — \$8
- Thai Chicken Rice Bowl — \$15
- grilled chicken breast, peanut butter coconut curry sauce, cilantro, kimchee, jasmine rice
- Honey Walnut Shrimp Rice Bowl — \$21
- fried baby shrimp, candied walnuts, honey sauce, broccoli, green onion, sesame seeds, jasmine rice

# SWEETS

- Brownie Sundae — \$5
- warm brownie, scoop of vanilla ice cream, caramel sauce
- New York Style Cheesecake — \$8
- ganache drizzle, whipped cream
- Apple Crisp — \$5
- freshly sliced honey crisp apples, sage, scoop of vanilla ice cream
- Chocolate Ganache Cake — \$8
- double chocolate cake, scoop of vanilla ice cream

# MEAT AND BREAD

Hawks Peak Burgers

Half pound 100% Certified Hereford beef patties on a brioche bun served with choice of fries, tots, onion rings, or side salad

- Classic Burger\* — \$21
- lettuce, tomato, red onion, house-made pickles, dijonnaise
- add cheese
- \$1 — American, Tillamook cheddar, Tillamook swiss
- \$2.50 — Rogue Creamery Smoked Blue
- add toppings
- \$1 — fried egg, Canadian bacon, avocado, jalapeño
- \$2 — portobello mushroom cap
- \$4 — Hempler’s bacon

Bacon Cheese Burger\* — \$24

Hempler’s bacon, Tillamook cheddar, lettuce, tomato, onion, house-made pickles, dijonnaise

‘Squatch Burger\* — \$25

Hempler’s bacon, Tillamook cheddar, fried egg, onion ring, tomato, jalapeno, dijonnaise, house-made pickles

Mushroom Swiss Burger\* — \$23

portobello mushroom cap, Tillamook swiss, lemon herb mayo

Smokehouse Burger\* — \$23

Hempler’s bacon, Canadian bacon, Tillamook cheddar, bbq sauce

Vegan Mushroom Burger — \$13

grilled portobello mushroom cap, avocado, onions, lettuce, tomato, roasted tomato vinaigrette, vegan bun

French Dip — \$19

shaved prime rib, house-made au jus, Tillamook Swiss cheese, French roll

Philly Cheese Steak — \$19

shaved prime rib, peppers and onions, Cheez Whiz, hoagie roll

Buffalo Chicken Sandwich — \$18

6oz herb marinated chicken breast char grilled or panko fried, tossed in Frank’s Buffalo wing sauce, lettuce, red onion, pickled celery, blue cheese dressing

Fresh Catch Sandwich — \$16

hand battered ling cod fillet, Cajun remoulade, coleslaw, onion, lettuce, tomato

Reuben — \$21

shaved corned beef, sauerkraut, 1000 island dressing, Tillamook swiss cheese, seeded rye

Seattle Reuben — \$26

smoked king salmon, chive cream cheese, coleslaw, Tillamook swiss, seeded rye

Sno BLT — \$12

Hempler’s thick cut bacon, lettuce, tomato, mayonnaise, sourdough

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