

LUNCH



ELYSIAN BAR

1516 2ND AVE
Seattle WA 98101

Featuring finely crafted Northwest beers, hand-built cocktails and beautiful scratch made food featuring Northwest ingredients.

SIDES

Brussel sprouts - 6
Collard greens - 5
Mashed potatoes - 5
Frites - 6
Creamy polenta - 6
Grilled Baguette - 4
Spaghetti Squash - 5
Sautéed Spinach - 6
Pumpkin Spaetzle - 5
Truffle Beef Poutine-sm-8 lg-13

* Consuming foods that are raw or undercooked may increase your risk of foodborne illness, especially if you have certain medical conditions.

SMALL PLATES

STEAMED MANILA CLAMS, house-made spicy sausage, Hatch chili verde, Mens Room Red, scallions, grilled baguette – 15

STUFFED PIQUILLO PEPPERS, Spanish Piquillo peppers, basmati rice, charred corn, Manchego cheese sauce, mixed herbs – 12

SAUSAGE AND MUSHROOM FLATBREAD, house-made Italian sausage, cremini mushrooms, fresh mozzarella, tomato sauce, spinach – 16

AHI TUNA POKE, diced Ahi Tuna, soy ginger sauce, red onion, green onion, wasabi tobiko, sambal chili, sesame seaweed salad, fried won ton chips – 15*

OXTAIL CARNITAS TAMALES, beer braised Oxtail, white masa, roasted poblano's, queso fresco, raisins, Dragoonstooth mole, epazote crema – 10

ROASTED BRUSSEL SPROUTS, roasted Brussel sprouts, shallots, preserved lemon, house-made Tasso ham, béarnaise sauce, mixed herbs – 12*

SALADS / SOUP

MIXED GREEN SALAD, mixed greens, vine-ripened tomatoes, sliced cucumber, roasted sunflower seeds, Green Goddess dressing – 9

BEET SALAD, citrus scented braised beets, arugula, goat cheese, candied pistachios, carob grape vinaigrette – 11

JALAPENO KALE CAESAR, romaine lettuce, lacinato kale, pretzel croutons, ancho chili pepitas, ranchero cheese, lemon – 7 / 12*

add: *Grilled Shrimp - 6 Grilled Chicken breast - 6 Grilled Sockeye - 7.50 **

BUTTERNUT SQUASH AND PUMPKIN CREAM, roasted butternut squash, pumpkin puree, candied pumpkin seeds, cinnamon whipped cream, pumpkin beer syrup - bowl 8 / cup 5

SANDWICHES

WILD BOAR BRATWURST, house made boar bratwurst, caramelized onion, whipped cream cheese, beer stoneground mustard, house cut frites – 15

CROQUE MOUSIEUR, smoked ham, Gruyere cheese, Como bread, baked beer cheese sauce, frisee, cornichon pickle – 14

SOCKEYE BLT, grilled Sockeye salmon, lettuce, tomato, peppered bacon, lemon aioli, cornichon pickle, toasted ciabatta – 16*

GRIDDLE CHEESE BURGER, double patty natural beef, LTO, white American cheese, sliced dill pickles, house aioli – 14*
add: *Peppered bacon - 2 / mushrooms -2 / Jalapeno -1 / Fried egg*-2*

CHIPOTLE FRIED CHICKEN, buttermilk and chipotle marinated chicken breast, pepper jack cheese, LTO, sliced pickle, chipotle ranch – 14

BBQ BUFFALO MEATLOAF, open face on toasted como bread, coleslaw, mashed potatoes, Dragonstooth bbq sauce, beef demi-glace - 15

GRILLED CHEESE AND TOMATO, white American, mozzarella, Gruyere, sliced tomatoes, frisée, Como bread, cornichon pickle, tomato cream soup – 13

ENTREES

NEW YORK STEAK, grilled natural New York strip, mashed potatoes, sautéed baby spinach, béarnaise sauce - 8oz. – 26* or 12oz – 36*

BUTTERNUT SQUASH RISOTTO, roasted butternut squash, lacinato kale, cinnamon cream, grated Reggiano cheese – 16

PIEROGIS AND KIELBASA, potato and goat cheese pierogis, house-made kielbasa, caramelized onion, cabbage slaw, sour cream – 15 / 19

MUSSELS & FRITES, saffron cream, house cut frites, green onion – 14

HALIBUT AND CHIPS, beer batter, house slaw, cornichon house aioli – 18

SEAFOOD LINGUINI, prawns, shellfish, fin fish, vodka tomato cream sauce, pretzel crumbs, baby spinach, linguini, grated Reggiano, grilled baguette – 20