



## STARTERS

<b>ELYSIAN CREAMY TOMATO SOUP</b> <i>v</i>	<i>cup 6 / bowl 9</i>
<b>CHICKEN TORTILLA SOUP</b> roasted peppers, corn, pico de gallo, cilantro, and lime <i>GF</i>	<i>cup 6 / bowl 9</i>
<b>HOUSE FRIES</b> truffle aioli, curry ketchup <i>v GF</i>	<b>6</b>
<b>PUB FRIES</b> three cheese blend, bacon, chipotle aioli, and poblano peppers, served with house-made ranch on the side <i>GF</i>	<b>8</b>
<b>CRISPY CHICKEN WINGS</b> spicy buffalo or dragonstooth bbq, blue cheese dressing <i>GF</i>	<b>13</b>
<b>SCRATCH HUMMUS</b> garbanzo bean, charred tomatoes, paprika, herbs, and grilled pita <i>VN</i>	<b>11</b>
<b>ROASTED CAULIFLOWER</b> pancetta cream, over easy egg, lemon, and herbed breadcrumbs	<b>12</b>
<b>PENN COVE MUSSELS</b> white wine, garlic, shallots, and vegetable broth, served with grilled baguette <i>GFO</i>	<b>15</b>
<b>TANGLETOWN QUESADILLA</b> poblano pepper, black bean, charred red onion, corn, jack cheese <i>v</i>	<b>11</b>
<b>HOUSEMADE GUACAMOLE</b> serrano pepper, pico de gallo, sea salt chips <i>VN</i>	<b>10</b>

## SALADS

<b>HOUSE SIDE SALAD</b> organic tomato, cucumber, mixed greens <i>GF V</i>	<b>7</b>
<b>MEDITERRANEAN GREENS</b> tomato, kalamata, white balsamic, pickled onion, feta <i>GF V</i>	<b>12</b>
<b>KALE CAESAR</b> romaine, kale, house ceasar dressing, parmesan, lemon	<b>12</b>
<b>GREENLAKE CHOP</b> bacon, red onion, garbanzo, tomato, avocado, blue cheese, white balsamic <i>GF</i>	<b>13</b>
<b>SOUTHWEST CHICKEN</b> grilled chicken breast, house-made ranch, corn, black beans, pico de gallo, tortilla, and cotija cheese <i>GF</i>	<b>13</b>

## SANDWICHES & ENTRÉES

<b>HOUSE BURGER*</b> two painted hills patties, fontina cheese, charred red onions, tomato jam, arugula, and garlic aioli on a bun, served with fries	<b>16</b>
<b>PUB BURGER*</b> two painted hills patties, cheddar, lettuce, tomato, charred red onion, and house-made 1000 island on a bun, served with fries	<b>16</b>
<b>B.A.T.</b> peppered bacon, arugula, avocado, tomato, chipotle aioli, house fries	<b>12</b>
<b>FRIED CHICKEN SANDWICH</b> buttermilk marinated chicken breast, bacon, cheddar, tomato, pickles, and garlic aioli on a bun, served with fries	<b>14</b>
<b>ELYSIAN REUBEN</b> corned beef, sauerkraut, gruyere, russian dressing, stone mustard, pickle	<b>14</b>
<b>GRILLED CHEESE</b> gouda, cheddar, gruyere, caramelized onions, and creamy tomato soup <i>v</i>	<b>14</b>
<b>FISH &amp; CHIPS</b> the wise esb battered cod, house tartar, fries	<b>15</b>
<b>POBLANO MAC &amp; CHEESE</b> parmesan cream sauce, roasted peppers and herbed breadcrumbs <i>v</i>	<i>side 6 / 12</i>
<b>FRIED CHICKEN &amp; WAFFLES</b> buttermilk marinated chicken, malted waffles, thyme, maple bourbon syrup and honey butter	<b>15</b>
<b>CARNITAS TACOS</b> pickled red onion, cilantro, salsa verde, cotija, corn tortilla <i>GF</i>	<b>12</b>
<b>GREEN CHILI ENCHILADAS</b> roasted chicken, salsa verde, pinto beans and cotija served with rice and beans <i>GF</i>	<b>14</b>
<b>SHORT RIB</b> red wine braised short ribs, garlic mashed potatoes, heirloom carrots, roasted mushrooms, and jus <i>GF</i>	<b>20</b>
<b>CIOPPINO</b> milan clams, mussels, cod, spicy tomato broth, and fennel, served with grilled baguette <i>GFO</i>	<b>18</b>

## HAPPY HOUR

**1\$ OFF ALL BEER, WINE, COCKTAILS ROTATING RED & WHITE WINE \$5.50 (\$20 BTL) 3PM - 6PM MON-SAT / ALL DAY SUNDAY**

<b>HOUSE FRIES</b> curry ketchup and truffle aioli	<b>5</b>
<b>HOUSE CHIPS &amp; SALSA</b>	<b>5</b>
<b>MINI HUMMUS PLATE</b> charred tomato, herbs, evoo, warm pita	<b>5</b>
<b>CRISPY CHICKEN WINGS</b> Half pound spicy buffalo wings, blue cheese dressing	<b>6.5</b>
<b>HOUSE GUACAMOLE</b> serrano pepper, pico de gallo, sea salt chips	<b>8</b>
<b>PENN COVE MUSSELS</b> white wine, garlic, shallots, and vegetable broth, served with grilled baguette	<b>8</b>
<b>HOUSE BURGER</b> arugula, charred red onions, tomato jam, garlic aioli	<b>10</b>
<b>A LA CARTE CARNITAS TACOS</b> pickled red onion, cilantro, salsa verde, and cotija on a corn tortilla	<b>3.5 ea</b>

*V* – VEGETARIAN *VN* – VEGAN *GF* – GLUTEN FREE *GFO* – GLUTEN FREE OPTION AVAILABLE

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

Some Items contain nuts, please inform your sever of any allergies.

# COCKTAILS

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<b>EAST BAY</b> elysian jasmine gin, spiced pear, lemon, prosecco	11
<b>COMMODORE</b> bourbon, lemon, grenadine, crème de cacao	11
<b>FIG &amp; GINGER MULE</b> figenza vodka, titos, lime, ginger	11
<b>MARIE LOUISE</b> canadian whiskey, lemon, lime, coriander, and soda	11
<b>PRICKLY PEAR MARGARITA</b> tequila, triple sec, lime, prickly pear	11
<b>LIONS TAIL</b> bourbon, allspice, lime, bitters	11
<b>ALMENDRAS</b> mescal, tequila, orgeat, lime and grapefruit juice	11
<b>BROOKLYNITE</b> rum, honey, lime	11

# BOTTLED BEER

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RAINIER ~ 12 oz	4.5
DOS EQUIS ~ 12 oz	4.5
STELLA ARTOIS ~ 11.2 oz	5
BLUE MOON WHEAT ~ 11.2 oz	5
BECKS N/A ~ 12 oz	4.5

# CIDER

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INCLINE MARIONBERRY ~ 12 oz can	6
RAMBLING ROUTE APPLE ~ 16 oz can	7
RAMBLING ROUTE PEAR ~ 16 oz can	7
VIRTUE MICHIGAN BRUT ~ 12 oz bottle	8

# WINE

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## WHITE

*glass / bottle*

KRIS PINOT GRIGIO 2013, IT	8 / 28
TOWNSHEND SAUV. BLANC 2016, WA	8 / 28
CAMPUGET ROSE 2016, FR	8 / 28
TAMARACK CHARDONNAY 2014, WA	9 / 32

## RED

*glass / bottle*

LEESE-FITCH CAB SAUVIGNON 2014, CA	8 / 28
CARMENET RESERVE PINOT NOIR 2015, CA	9 / 33
SANTO MONTEPULCIANO D'ABRUZZO 2016, IT	8 / 30

## SPARKLING

ZARDETTO BRUT, IT	8 / 28
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# BOTTLED SODA

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GOSLING'S GINGER BEER ~ 12 oz	4
THOMAS KEMPER ROOT BEER ~ 12 oz	4
THOMAS KEMPER BLACK CHERRY ~ 12 oz	4
THOMAS KEMPER VANILLA CREAM ~ 12 oz	4



**TANGLETOWN**