STARTERS

POUTINE fries, savory beef gravy, cheese curds - 10.5
SOFT PRETZEL rosemary salt, poblano cheese sauce, wise esb mustard - V - 7
PENN COVE MUSSELS coconut curry broth, fresno chile pepper, green onion, grand central bread - GFO - 14
SCRATCH HUMMUS cucumber salad, kalamata olives, pita - add feta 1 - GFO, VN - 8
NUEVO NACHOS poblano cheese sauce, cotija, avocado tomatilla salsa, house pickled jalapeno - GFO, V - 11
CHICKEN WINGS choice of buffalo, spicy bbq, thai chili, or death with classic blue cheese - GF - 13

SOUPS & SALADS

add grilled chicken 6 or new york strip steak 8

SOUP OF THE DAY rotates daily - 8
HOUSE SALAD mixed greens, shredded cheese, tomato, radish, cucumber, white balsamic vinaigrette - VN - without cheese - 9
HEIRLOOM TOMATO fresh mozzarella, basil, frisee, honey balsamic reduction, smoked sea salt - V - 11
SPINACH SALAD baby spinach, red onion, toasted hazelnuts, goat cheese, strawberry vinaigrette, dried cranberries - V - 10
SPICY CHICKEN CAESAR house-made dressing, croutons, mama lil’s peppers, grana padano - 16

SANDWICHES

burgers and sandwiches served with classic fries, sweet potato fries or house salad

ELYSIAN BURGER * 1/2 lb. beef patty, bacon, beecher’s cheese, lettuce, tomato, house-made pickle - 15
BBQ PULLED PORK slow braised pork, house bbq sauce, slaw - 14
JERK CHICKEN WRAP pineapple salsa, romaine lettuce, cotija cheese, roasted tomato wrap - 11
GRILLED STEAK SANDWICH flank steak, peppers and onion, mozzarella, garlic aioli - 13
FALAFEL SLIDERS house-made falafel, tahini garlic sauce, cabbage slaw, tomato, house-made pickle, pita - VN - 15
SMOKED TOFU house smoked tofu, pickled onion, slaw, avocado puree, poblano relish - VN - 13
MEATLOAF SANDWICH chipotle glaze, bib lettuce, spicy mayo, crisp shallots - 14

SPECIALTIES

STEAK FRITES * 8oz grilled new york strip, herb blue cheese butter, grilled onion, classic fries - 22
MAC AND CHEESE jack cheese, green chili, spiced bread crumbs - V - add bacon 2 - add grilled chicken 6 - 12
GRILLED MAHI TACOS mahi mahi, flour tortillas, chipotle cream, cabbage, pickled onion, avocado tomatillo salsa, chips and salsa - 13
WILD MUSHROOM RAVIOLI sauteed garlic, spinach, basil oil, goat cheese crumbles - V - 15
BLACKENED TUNA stir-fried broccoli, soba noodles, spicy soy mustard, pickled carrot salad - 18

HAPPY HOUR

1$ OFF ALL BEER, WINE, COCKTAILS 3PM - 6PM MON - SAT / ALL DAY SUNDAY

PENN COVE MUSSELS coconut curry broth, fresno chile pepper, green onion, grand central bread - GFO - 6
BBQ PULLED PORK slow braised pork, house bbq sauce, slaw, fries - 11
FALAFEL SLIDERS house-made falafel, tahini garlic sauce, cabbage slaw, tomato, house-made pickle, pita - VN - 11
POUTINE fries, savory beef gravy, cheese curds - 9
HOUSE SALAD mixed greens, shredded cheese, tomato, radish, cucumber, white balsamic vinaigrette - VN - without cheese - 7
SCRATCH HUMMUS cucumber salad, kalamata olives, pita - GFO, VN - add feta 1 - 7
SOFT PRETZEL rosemary salt, poblano cheese sauce, wise esb mustard - V - 5
CAJUN FRIES seasoned fries, garlic aioli - V - 5

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

Ron Quixote blanco tequila, honey, lime 9
Irish Mule Irish whiskey, ginger beer, lime 10
Sazerac rye whiskey, peychaud’s bitters, pernod rinse 10
Hop Collins gin, lemon, simple syrup, space dust ipa 9
Winter Pimm’s pimm’s no. 1, lime, ginger ale, cucumber 9
Dark and Stormy dark rum, ginger beer, lime 10
Shay Shay Mar Mar deep eddy peach vodka, st. germain, grapefruit, lemon, club soda 10
Pomegranate Margarita tequila, lime, triple sec, pomegranate juice 10

Bottled Beer

Rainier ~12 oz. bottle 4
Clausthaler N/A ~12 oz. bottle 5
Elysian Rotating Selection ~22 oz. bottle 7-11

Cider

Aspall Dry English ~16.9 oz. bottle 11.5
Washington Gold Apple ~12 oz. can 5.5
Locust Cider Dry ~12 oz. can 6
Locust Cider Dessert Apple ~12 oz. can 6

Wine

White

Cocoboło Chardonnay, WA 8 / 28
Dashwood Sauvignon Blanc, WA 9 / 32
Sustain Pinot Gris, WA 9 / 32
Ryan Patrick Rose, WA 8 / 28
Ryan Patrick Riesling, WA 8 / 28

Red

Cocoboło Cabernet Sauvignon, WA 8 / 28
The Originals Syrah, WA 8 / 28
The Originals Pinot Noir, WA 9 / 32
Bousquet Malbec, Arg 9 / 32