SMASHED AVOCADO TOAST roasted corn, cotija, sourdough, sunny side up egg  
V  8

TWO EGG BREAKFAST eggs your way, choice of protein, herbed potatoes, toast  
GFO  12

FRENCH TOAST fresh challah, seasonal berries, house made bourbon maple syrup  
V  12

VEGETABLE SCRAMBLE heirloom tomatoes, seasonal mushrooms, arugula, goat cheese  
V GFO  12

PROTEIN SCRAMBLE bacon, sausage, avocado, roasted potatoes, sharp cheddar  
GFO  12

BREAKFAST BURRITO sausage, bacon, egg, avocado, queso, salsa, sour cream, homestyle tortilla, home fries  
12

BREAKFAST TACOS bacon, egg, cotija, roasted potatoes, flour tortilla  
11

EGGS BENEDICT choice of ham or tomato and avocado, poached egg, hollandaise, roasted potatoes  
12

TANGLETOWN BREAKFAST SANDWICH peppered bacon, egg, arugula, avocado, tomato, chipotle aioli, served on soudough  
12

STARTERS

ELYSIAN CREAMY TOMATO SOUP  
V  6 / bowl 9

CHICKEN TORTILLA SOUP roasted peppers, corn, pico de gallo, cilantro and lime  
GF  6 / bowl 9

HOUSE FRIES truffle and chipotle aioli, fresh herbs  
V GF  7

PUB FRIES three-cheese blend, chipotle aioli, bacon, jalapeños, chives, served with ranch dressing  
GF  8

BUFFALO CHICKEN WINGS spicy buffalo sauce, carrots, celery, blue cheese, served with blue cheese dressing  
GF  12

HUMMUS PLATE kalamata olives, cherry tomatoes, cucumber, feta, lemon, fresh herbs, served with grilled pita  
V  11

PENN COVE MUSSELS white wine, garlic, shallots, beurre blanc, served with grilled ciabatta  
GFO  15

TANGLETOWN QUESADILLA poblano peppers, black beans, charred red onion, roasted corn, jack cheese  
V  add guacamole  2  grilled chicken breast  5  carnitas  5  9

GUACAMOLE jalapeños, pico de gallo, cotija, served with sea salt chips  
V GF  11

SALADS

add: avocado  2  bacon  2  grilled chicken breast  5  carnitas  5  grilled steak  8  grilled salmon  8

HOUSE organic mixed greens, cherry tomatoes, cucumber, kalmata olives, pickled red onion, balsamic vinaigrette  
VG GF  small 6 / large 8

TUSCAN SALAD kale, parmigiano reggiano, herbed bread crumbs, lemon chili vinaigrette  
V  10

KALE CAESAR romaine, kale, house caesar dressing, croutons, parmesan, lemon  
V  10

SMOKED COBB arugula, romaine, shaved cabbage, cherry tomatoes, cucumber, corn, avocado, pickled red onion, smoked blue cheese dressing  
GF  14.5

GREENLAKE CHOP bacon, red onion, garbanzos, cherry tomatoes, avocado, blue cheese, balsamic vinaigrette  
GF  13

SOUTHWEST CHICKEN grilled chicken breast, house-made ranch, corn, black beans, pico de gallo, tortilla and cotija cheese  
GF  13

SANDWICHES & ENTRÉES

served with fries (except for the grilled cheese) substitute: any salad  2  mac & cheese or seasonal veg  3  add: avocado  2  bacon  2  fried egg  2

PUB BURGER*  8oz angus beef, cheddar, lettuce, tomato, charred red onions, house-made thousand island  
16

GRILLED CHEESE gouda, cheddar, swiss, caramelized onions, served with creamy tomato soup  
V  14

ELYSIAN REUBEN corned beef, sauerkraut, swiss, russian dressing, stone mustard, pickle, rye  
14

FRIED CHICKEN SANDWICH buttermilk marinated chicken breast, bacon, cheddar, tomato, pickles, garlic aioli  
14

BLACK BEAN BURGER black bean patty, guacamole, spring mix, tomato, brioche bun  
VG GFO  12

FISH & CHIPS the wise esb battered cod, fries, coleslaw, house tartar sauce  
12

B.A.A.T. peppered bacon, arugula, avocado, tomato, chipotle aioli  
12

MAC & CHEESE parmesan cream sauce, herbed breadcrumbs  
GF  side 6 / 12

TACOS choice of three pork carnitas or beef short rib, pickled red onion, cilantro, slaw, salsa verde, cotija, corn tortilla  
GF  13

V – VEGETARIAN  VG – 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 server of any allergies.
COCKTAILS

BASIC B vodka, lavender, honey, lemon, soda  
HILLCOUNTRY SOUR bourbon, ginger, lemon, bitters  
SPANISH G & T gin, tonic, seasonal herbs and fruit  
ESCAPE SONG rum, coconut, pineapple liqueur, passion fruit, bitters  
CHILI VERDE MARGARITA tequila, lime, triple sec, chili verde liqueur  
DESERT ROSE gin, rose germanium liqueur, lemon, sparkling wine  
FIVE O FOUR american whiskey, monen Negro, peychauds, apertivo, lemon

BOTTLED BEER

RAINIER – 12 oz  4.5  
DOS EQUIS – 12 oz  4.5  
STELLA ARTOIS – 11.2 oz  5  
BUCKLER’S N/A – 12 oz  4.5

CIDER

INCLINE MARIONBERRY – 12 oz can  6  
RAMBLING ROUTE APPLE – 16 oz can  7  
RAMBLING ROUTE PEAR – 16 oz can  7

WINE

WHITE  glass / bottle  
VANDORI PINOT GRIGIO 2017, IT  8 / 28  
TOWNSHEND SAUV. BLANC 2016, WA  8 / 28  
RYAN PATRICK ROSE 2017, WA  8 / 28  
STORYPOINT CHARDONNAY 2017, WA  9 / 32  
ROTATING HOUSE WHITE  6.5 / 21

RED  glass / bottle  
LEES-FITCH CAB SAUVIGNON 2014, CA  8 / 28  
CARMENET RESERVE PINOT NOIR 2015, CA  9 / 33  
SANTO MONTEPULCIANO D’ABRUZZO 2016, IT  8 / 30  
NIETO MALBEC 2017, ARGENTINA  9 / 33  
ROTATING HOUSE RED  6.5 / 21

SPARKLING

RIVE DELLA CHIESA, IT  8 / 28

BOTTLED SODA

GINGER BEER – 12 oz  4.5  
THOMAS KEMPER black cherry, vanilla cream – 12 oz  4.5