

APPETIZERS

BUFFALO WINGS

Crispy fried wings and drumettes tossed in spicy garlic buffalo sauce. Served with celery and ranch dipping sauce. 12.99

SPICY MAC BALLS

Crispy panko-coated habanero mac and cheese fried to a golden brown. 8.99

CHAR ROASTED BRUSSELS SPROUTS

Charred Brussels tossed in lemon vinaigrette, drizzled with roasted red pepper coulis, topped with toasted almonds and queso fresco. 10.49

CRISPY CURRY CAULIFLOWER

Flash-fried cauliflower dusted with curry salt. Served on spicy Sriracha yogurt. 9.99

COMBOS

Choose 2 items to create your combo

Classic + Classic = 12.99

Signature + Signature or Classic = 13.99

CLASSIC

Soup of the Day
Creamy Tomato Basil

Caesar*
House Salad
Chips & Salsa Fresca

French Fries
Sweet Fries

MAC & CHEESE

Gobetti pasta tossed in sharp white cheddar sauce and topped with bread crumbs.

ROJO CHICKEN TACO (1)

Red chili marinated grilled chicken, chipotle lime crema, cabbage, cilantro, pickled onion, and queso fresco on corn tortillas.

SIGNATURE

1/2 GRILLED HAM & CHEESE

Swiss cheese, roasted Roma tomato and herb mayo on whole wheat bread.

CHICKEN CAESAR*

Chopped hearts of romaine topped with shaved Parmesan and croutons. Tossed in creamy Caesar dressing with grilled chicken.

EASTLAKE CHOP CHOP

Crisp ribbon-cut romaine lettuce, chopped chicken breast, bacon, blue cheese crumbles, grape tomatoes, cucumbers and herbs tossed in buttermilk herb dressing.

1/2 CALIFORNIA CLUB

Crispy prosciutto, ham, turkey, Bibb lettuce, tomato, avocado and mayo on toasted sourdough.

1/2 BUFFALO CHICKEN

Golden fried chicken, garlic buffalo sauce, coleslaw and blue cheese on a Wild Wheat baguette.

1/2 BLT

Bacon, Bibb lettuce, tomato with pesto mayo on toasted wheat. **Add avocado for \$1.**

1/2 TURKEY ITALIANO

Pesto mayo, turkey, provolone, roasted Roma tomato and Bibb lettuce on sourdough.

- Make it a full sized sandwich for \$3
- Add an extra side for \$2
- Add bacon or avocado for \$1



Rojo Chicken Taco & Eastlake Chop



1/2 Cali Club & Fries



1/2 Buffalo Chicken & Tomato Basil

GOURMET BURGERS & MORE

Burgers served on **local, organic fresh** made buns with **house-made Grills Salt seasoned bottomless fries**.
 Sub Gardenburger or chicken breast no charge. Sub soup, Caesar*, house salad or sweet fries for \$1.
Start with a Caesar*, house salad, or cup of soup for 4.99

ALASKAN COD & CHIPS

Cornflake and panko-crusted cod fried golden brown. Served with crispy fries, tangy mustard slaw and dill tartar sauce. 16.99

BRONCO BUSTER BURGER*

American Kobe beef patty, bacon, Cheddar, fried onion straws, Bibb lettuce, tomato, pickles and BBQ sauce. 16.99

ALOHA BURGER*

American Kobe beef patty, Cheddar, grilled pineapple, iceberg lettuce, tomato, mayo, teriyaki glaze. 15.99

MEDITERRANEAN BURGER*

American Kobe beef patty topped with lemon herb dressed arugula, roasted Roma tomatoes, feta cheese, crispy prosciutto and pesto mayo. 16.99

CHEESY CLASSIC BURGER*

American Kobe beef patty topped with Cheddar and Swiss cheese, lettuce, tomato, onion, pickles and 1,000 Island dressing. 15.99 **Add bacon for 1.5**

BACON BACON BURGER*

American Kobe beef patty topped with melted aged white cheddar, smoky bacon, bacon ranch dressing, tomato, lettuce and pickled onions. 16.99

STEAKHOUSE MUSHROOM SWISS BURGER*

American Kobe beef patty with Swiss cheese, roasted mushrooms, garlic butter caramelized onions and zesty steakhouse sauce. 16.99

PRIME DIP*

Thin sliced, house roasted tender beef with melted Swiss and herb mayo on a Wild Wheat baguette. Served with hot au jus. 16.99

Add grilled onions and mushrooms for a buck each to make an ULTIMATE prime dip.

TREE HUGGER

Gardenburger patty, Swiss cheese, fresh avocado, Bibb lettuce, tomatoes, onion and pesto mayo on an organic burger bun. 14.99

GREENLAKE CHICKEN CLUB

Grilled chicken breast, crisp bacon, Swiss cheese, roasted Roma tomatoes, lettuce and chipotle mayo on a Wild Wheat baguette. 15.99

CRISPY PACIFIC COD TACOS (2)

Cornflake and panko-crusted fried cod in flour tortillas and chipotle lime crema. Topped with shredded cabbage, pickled onion and avocado. Served with chips and salsa fresca. 16.99

ROJO CHICKEN TACOS (2)

Red chili marinated grilled chicken, chipotle lime crema, cabbage, cilantro, pickled onion, and queso fresco on corn tortillas. Served with chips and salsa fresca. 15.99



Bronco Buster Burger



Steak & Blue Cheese Salad



Alaskan Cod & Chips

SOUPS & SALADS

SALAD ADD-ONS:

Steak 7
Salmon 7

Chicken Breast 5
Bacon 1.5

Avocado 1.5

Creamy Tomato Basil 5.99/7.99

Homemade Soup of the Day 5.99/7.99

EASTLAKE CHOP CHOP

Crisp ribbon-cut romaine lettuce, chopped chicken breast, bacon, blue cheese crumbles, grape tomatoes, cucumbers and herbs tossed in buttermilk herb dressing. 11.99/15.99

CLASSIC CAESAR SALAD*

Chopped hearts of romaine topped with shaved Parmesan and croutons. Tossed in creamy Caesar dressing. 8.99/11.99

HOUSE SALAD

Mixed greens, cucumber, tomato, croutons and feta cheese tossed in honey balsamic dressing. 8.99/11.99

STEAK & BLUE CHEESE SALAD*

Grilled black pepper coriander crusted pub steak on romaine with sautéed mushrooms, frizzled onions, grape tomatoes and blue cheese crumbles. Tossed with a blue cheese vinaigrette. Served with a garlic crostini. 18.99

BABY KALE SALAD

Baby kale, quinoa, roasted yellow beets, candied walnuts, pickled red onion, cucumber, fennel and feta tossed in lemon herb vinaigrette. 15.99

**Eating raw or undercooked foods may increase your risk of foodborne illness.*

COCKTAILS

SPARKLING SANGRIA

Mixed berries, orange, peach schnapps, raspberry purée and sparkling Rosé. 10

RASPBERRY LEMON FIZZ

Limoncello and fresh raspberry purée topped with Voveti Prosecco. 10

HIBISCUS COOLER

Blueberry Hibiscus Rishi Tea infused vodka, lemonade and soda with a squeeze of lime. 9

TOP DECK MARGARITA

Avion Reposado, muddled lemon and lime, lemon basil simple syrup and soda. 12

GREENLAKE MARGARITA

Sauza Gold Tequila, triple sec, fresh margarita mix, on the rocks with house-made cilantro-lime salt. 9

SPICED MINT JULEP

House spice infused bourbon, mint and Sprite. Served on the rocks. 8

RASPBERRY MULE

Absolut Raspberry, Gosling's ginger beer and raspberry purée served in a copper mug. 9

GIN & JUICY

Sipsmith Gin, lemon basil simple syrup, fresh grapefruit and soda. 10

WINE

House Red: Stimson Estates Red Blend (WA) 7.25/27

14 Hands Cabernet (WA) 8/30

Desert Wind Cabernet (WA) 10/38

Boomtown Syrah (WA) 10/38

Columbia Crest Merlot (WA) 8.5/32

Erath Pinot Noir (OR) 11/44

House White: Stimson Estates Chardonnay (WA) 7.25/27

Boomtown Chardonnay (WA) 10/38

Villa Maria Sauvignon Blanc (NZ) 9/34

Santa Cristina Pinot Grigio (IT) 8.5/33

Chateau Ste Michelle Dry Riesling (WA) 7.5/28

Vandori Prosecco (IT) 9/34

Matua Rosé (NZ) 8.75/33

BEER

Chuckanut Brewing (Bellingham, WA)

Pyramid Hefeweizen (Seattle, WA)

Ninkasi Brewing (Eugene, OR)

Alaskan Brewing (Juneau, AK)

Fremont Brewing (Seattle, WA)

Reuben's Brews (Seattle, WA)

Bale Breaker Brewing (Yakima, WA)

Boundary Bay (Bellingham, WA)

Rotating Cider

Rotating IPA

Beer Flight 8.5

BOTTLES & CANS

Rainier Tall Boy 4.5

Schofferhofer Grapefruit Hefeweizen (16oz) 6.75

Ghost Fish Grapefruit IPA GF 7

Corona (16oz) 6

Coors Light (12oz) 4.75

Clausthauer Non-Alcoholic 4.75

FOR ALL AGES NON-ALCOHOLIC

RED BASIL LEMONADE

Fresh basil, cucumber, organic strawberry lemonade, soda water. 5.25

BOTTOMLESS SODAS

Coke, Diet Coke, Sprite, Barq's Root Beer, Ginger Ale, Gold Peak Iced Tea. 4.5

Fresh OJ & Grapefruit (no refill) 4.5

Fresh Lemonade & Strawberry Lemonade (22oz, no refill) 5.5

Arnold Palmer (1 refill) 5.25

Caffé Vita Coffee 3.75

Rishi Organic Hot Teas 3.75