

**HAPPY HOUR
TWICE DAILY**
3-6PM & 9PM-CLOSE

**SERVING BRUNCH
SAT & SUN 9AM-2PM**

APPETIZERS

CRAB DIP

Creamy warm dip made with Oregon bay shrimp, sweet red crab, roasted Fresno chilies, Parmesan cheese and artichoke hearts. Served with grilled Wild Wheat baguette. 13.99

HUMMUS PLATE

Homemade garlic hummus topped with roasted red pepper relish, a drizzle of olive oil, warm pita and cool cucumber slices. 8.99

CRISPY CURRY CAULIFLOWER

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

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

BUFFALO WINGS

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

BONELESS WINGS

Boneless chicken wings tossed in your choice of garlic buffalo, or bourbon mustard sauce. Served with celery and ranch. 11.99

SWEET RED CRAB CAKES (2)

Sweet red crab cakes pan-fried golden brown served with artichoke remoulade. 13.99

SPICY MAC BALLS

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



Hummus Plate



Steak & Blue Cheese Salad



Char Roasted Brussel Sprouts

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

ENTREES

Start with a Caesar*, house salad, or cup of soup for 4.99

FRESH NW SALMON

Fresh NW salmon simply grilled with olive oil. Served with artichoke remoulade, roasted red potatoes, seasonal veggies, and charred lemon. 22.99

ALASKAN COD & CHIPS

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

FRIED CHICKEN

Golden brown boneless fried chicken served with black peppercorn thyme honey, mashed potatoes and seasonal veggies. 17.99

BOURBON MUSTARD MEATLOAF

Seared homemade meatloaf topped with tangy bourbon mustard glaze. Served with creamy mashers, seasonal veggies and crispy fried onions. 18.99

3 PIG MAC & CHEESE

Gobetti pasta tossed with bacon in sharp white cheddar sauce topped with bread crumbs, tender house-made kalua pork and crispy prosciutto. 17.99

CHICKEN LINGUINE ALFREDO

Grilled chicken breast with artichoke hearts, capers, and spinach tossed in creamy Alfredo sauce. Served with garlic bread crostini. 17.99

CENTER CUT SIRLOIN STEAK*

Coriander and peppercorn crusted sirloin steak cooked to your liking. Served with steak sauce demi glace, mashed potatoes and seasonal veggies. 24.99

CRISPY PACIFIC COD TACOS (2)

Cornflake 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



3 Pig Mac & Cheese



Alaskan Cod & Chips

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

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

MEDITERRANEAN BURGER*

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

ALOHA BURGER*

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

BRONCO BUSTER BURGER*

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

**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