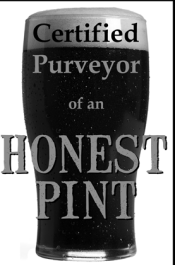


# BAINBRIDGE'S NEIGHBOURHOOD PUB

231 parfitt way sw, on the waterfront, 206.842.0969

SINCE 1991

UNIQUELY  
BAINBRIDGE



The wheat gluten free designation means the menu item includes no wheat in its regular preparation. However, wheat flour is still used in our kitchen. For an extra \$2 you may also substitute Udi's® Gluten-Free Burger Bun.

## BAR FOOD

<b>PAUL'S ALBACORE TUNA SLIDERS</b>	\$10
Seared medallions of sashimi-grade tuna On a Pane d'Amore® mini-bun with ginger aioli & pub-made kimchi	
Plate of 2 - Each Additional Slider	\$4
<b>OYSTER SHOOTER*</b>	\$3
A single locally farmed Pacific in a shot glass with cocktail sauce	
<b>OYSTER SLIDERS</b>	\$8
A single locally farmed Pacific lightly rice panko (gluten-free) crusted & fried Served on a Pane D'Amore® mini-bun with our tartar sauce Plate of 2 - Each Additional Slider	
<b>FLASH FRIED CALAMARI</b>	\$15
Rings & tentacles dusted with gluten-free flour, deep-fried & served with our pesto aioli	
<b>PULLED BBQ PORK or BBQ CHICKEN SLIDERS</b>	\$8
Order of two with Pub-made BBQ sauce, cheddar cheese & cole slaw on Pane D'Amore® burger mini-buns	
Plate of two - Each Additional Slider	\$3
<b>GARDEN GREEN® HUMMUS</b>	\$8
Green chickpeas, tahini & roasted garlic Served with fresh veggies & naan bread	
<b>PUB QUESADILLA</b>	\$13
Roasted & pulled free-range chicken or Natural® pork between two grilled flour tortillas, chipotle glaze, melted cheddar & black bean aioli Topped with pico de gallo, sour cream & sliced avocado	
<b>PUB NACHOS</b>	\$11
Tortilla chips, cheddar, tomatoes, olives, green onions & Pub-made pico de gallo with sour cream	
Add 1/2 Avocado	\$3
Add pulled chicken or Natural® pork or black beans	\$5
	\$3
<b>CHORIZO SCRAMBLE</b>	\$12
Pub-made chorizo sautéed with peppers & onions, 2 farm-fresh organic scrambled eggs & flour tortilla strips Topped with melted pepper jack cheese, sour cream & Pub-made pico de gallo	
<b>KIMCHI FRIED BROWN RICE</b>	\$7
with fried egg & locally made red sriracha	
<b>PUB-CUT FRIES</b>	small side \$2 plate \$4
Hand-cut russet or yam Double-fried in trans-fat free canola oil	

We deep fry exclusively in trans-fat free Canola oil.

The waste fryer oil is recycled into biofuel and other products.



## BURGERS\*

All burgers served à la carte (we suggest fries or poutine for the table!)

Grilled to order & served on a Pane d'Amore® burger bun unless otherwise described You're welcome to Substitute a free-range, skinless, boneless Chicken Breast; or a Port Townsend-made Bob's Pecan® Veggie Burger Patty; or a pub-smoked Portabella on any of the Burgers

<b>THE PUB ORIGINAL BURGER</b>	\$13		
Pub-ground, Harlow Cattle Co.® Grass-fed Beef, with lettuce, grilled onion, pub-made pickle relish & mayo			
<b>MAKE IT YOURS ADD-ONS:</b>			
Beecher's Flagship® Cheese	\$3	Fried Organic Egg	\$2
Mt Townsend® Trufflestack Cheese	\$3	Sautéed Mkt Veggies	\$2
Willapa Hills® Big Boy Blue or Lily Pad Alpine	\$4	Sautéed Mushrooms	\$2
Goat Cheese or Mt Townsend® Cheese Curd	\$2	2 Bacon Slices	\$3
Pepperjack Cheese	\$2	Caramelized Onions	\$2

### TRENCHERMAN BURGER

Harlow Cattle Co.® grass-fed beef with fried onion straws & Mt Townsend Creamery® Trufflestack cheese

### SAN ANTONIO BURGER

Harlow Cattle Co.® grass-fed beef with grilled poblano chili, pepperjack cheese & fresh pico de gallo

### BACON BLUE

Harlow Cattle Co.® grass-fed beef, two strips of Montana Bacon & Willapa Hills® Big Boy Blue cheese

### BO BURGER WITH BACON

Two slices of Montana bacon, an over-easy fried egg and Beecher's® Flagship Cheese on top of Harlow Cattle Co.® grass-fed beef

\* The Health Department warns that consuming raw or undercooked meats may increase your risk of foodborne illness

## ALT BURGERS

<b>CHICKEN PANCETTA BURGER</b>	\$15
Char broiled, free-range, ground chicken & Italian bacon With organic greens, pesto aioli & melted goat cheese	
<b>SMOKED PORTABELLA REUBEN</b>	\$13
Whole smoked & grilled mushroom with melted Willapa Hills® Lily Pad alpine cheese, pubmade kraut & 1000 Island dressing on Pane d'Amore® caraway rye You can Substitute a Beef Patty for the Portabella	
<b>SMOKED SALMON ON RYE</b>	\$13
Pub-smoked Bristol Bay Sockeye on toasted Pane d'Amore® caraway rye with sliced cucumber, tomato, organic greens & our dill dressing	
<b>SMOKED PORTABELLA VEGGIE BURGER</b>	\$15
A whole grilled & applewood smoked mushroom topped with tomato, lettuce, mayo & melted Mt Townsend® Trufflestack cheese	
<b>PULLED BBQ PORK OR CHICKEN</b>	\$14
Smoke roasted & pulled Natural® pork or free-range chicken splashed in pub-made North Carolina-style, spicy-vinegar BBQ sauce Served on a bun with melted cheddar & shaved red onion With a side of Cole Slaw	
<b>PUB BBB.L.T.</b>	\$13
Six strips (yes six!) of smokey Montana bacon on toasted Pane d'Amore® organic whole wheat bread With lettuce, tomato & mayo You can Substitute Fresh Sliced Avocado for the Bacon	

5% of your total bill, before retail sales tax, will be collected and distributed among the kitchen workers. 100% of the service charge is distributed to the kitchen workers. Tips received will be kept by the serving staff. Patrons are reminded that tipping on the 5% service charge (or sales tax) is not expected.

## SOUP BOWLS

<b>RIBOLLITA</b>	\$14
A hearty Tuscan bread soup made of tomatoes, garlic, mushrooms, zucchini, spinach, white beans & vegetable broth Ladled over a thick slice of grilled rustic organic bread Seasoned with parmesan cheese	
<b>SOUP OF THE DAY</b>	bowl \$7 cup \$6
Made fresh & served with a Pane D'Amore® bread roll	

## LOCAL SEAFOOD

<b>PAN FRIED OYSTERS</b>	\$16
Five plump Pacific oysters lightly rice panko (gluten-free) crusted & pan-fried Served with lemon, tartar sauce, Pub-Cut fries & cole slaw	
<b>LITTLE BEN'S FISH TACOS</b>	\$17
Mexican food truck style — Organic corn tortillas with beer batter deep-fried Pacific Cod, chipotle mayo, shredded cabbage, pepperjack cheese & black bean aioli — Plate of three Tacos	
<b>ASIAN SALMON BOWL</b>	\$20
Charbroiled Bristol Bay sockeye filet served over organic brown rice, fresh organic spinach & warm Asian slaw with our ginger vinaigrette	
<b>STEAMED MUSSELS IN BEER</b>	\$16
Washington Coast mussels steaming hot With Pub-cut fries & a side of mayo	
<b>FISH AND CHIPS</b>	\$17
Consistently voted Bainbridge's favourite! Pub-made beer-batter dipped Pacific cod Served with traditional Pub-cut fries fried in trans-fat free canola oil, cole slaw, lemon & Pub-made tartar sauce	
<b>STEAMED CLAMS</b>	\$17
Steamed Baywater® Salish Blue clams in white wine & lots of garlic Served with Pane D'Amore® bread rolls	
<b>PUB FAMOUS CHOWDER</b>	\$18
A New England Classic using the best of the local NW ingredients! Bowl of organic potatoes, onion, bacon, white wine & cream sautéed to order Garnished with a traditional pat of butter With your choice of: In the shell Baywater® Salish Blue Clams, Hood Canal Mussels, Pub-smoked Pacific Sockeye Salmon, or Locally farmed Pacific Oysters	



The Pub has been buying Becky & Mark Weed's Harlow Cattle Co. beef on-the-hoof since January of 2010. One hundred percent grass-fed, antibiotic-free and humanely treated beef ranched on the Western side of our state is hard to come by. Their Spanaway ranch is in its second generation of management. We feel honored to partner with Harlow Cattle Co. to deliver healthy, flavorful beef. You can really taste the difference!

## POUTINE

<b>CLASSIC MONTRÉAL</b>	\$11
The Canadian classic prep of a plate of our fries topped with Mt Townsend Creamery® Cheese Curd smothered in Pub-made beef or chicken gravy	
<b>VANCOUVER</b>	\$11
Roasted chicken with bacon pieces & Pub-made chicken gravy over a plate of Pub-cut fries with Mt. Townsend Creamery® Cheese Curd	
<b>SWEET PAPAS</b>	\$11
Pepper seasoned yam fries with black beans, melted pepperjack cheese, mango salsa & sour cream	
<b>ECUADOR</b>	\$9
Pub-cut yam fries with pub-made chorizo, Mama Lil's® sweet hot peppers Topped with a soft-fried egg	

## GREENS & SALADS

<b>ROASTED PEAR &amp; PECAN SALAD</b>	\$12
Half of a sliced, roasted pear over wilted organic kale With spiced candied pecans, crumbled Willapa Hills® Big Boy Blue cheese & our balsamic vinaigrette	
<b>TEQUILA LIME CHICKEN</b>	\$15
Free-range, boneless, skinless chicken breast marinated in lime & tequila & charbroiled Served over Butler Green® organic greens with black bean aioli & mango salsa With a pepperjack quesadilla	
<b>SMOKED SALMON TARTINE</b>	\$15
Pub-smoked, Pacific wild salmon, goat cheese, capers & red onion served on fingers of grilled organic whole wheat sourdough bread On a bed of Butler Green® organic salad greens	
<b>PUB FAVOURITES SALAD</b>	small side \$7 lg \$10
Fresh Butler Green Farms® organic greens & vegetables with your choice of dressing See Additions Below	
<b>PUB CAESAR SALAD</b>	small side \$6 lg \$9
Crisp organic romaine lettuce tossed with traditional Caesar dressing made with garlic, lemon, anchovies & olive oil, with Pub-made garlic croutons & parmesan See Additions Below	
<b>SALAD ADDITIONS</b> (price added to price of salad)	
Grilled boneless, skinless Free-Range Chicken Breast	\$9
Smoke Roasted & pulled BBQ Natural® Pork	\$5
Peppered Cod, Salmon Filet or Smoked Salmon	\$9
Grilled Smoked Portabella Mushroom	\$6
Bob's Vegetarian Pecan® Patty	\$7
Two Pane D'Amore® bread rolls & butter	\$2

## WASHINGTON BAKERS

<b>PUB-BAKED RUSSET POTATO</b>	
One large WA baker with butter & sour cream	\$4
<b>Add:</b> Roasted & pulled Ranger® Chicken & Gravy	\$5
Roasted & pulled Natural® Pork & BBQ Sauce	\$5
Sautéed Market Vegetables	Mkt

VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS & COLD HARD CASH ALWAYS ACCEPTED, NO PERSONAL CHECKS For parties of 8 or more 20% service charge automatically included.