

WEEKLY SPECIALS

MONDAY

Free Stand Up Comedy in the Tap Room
with host Barbara Holm at 8pm

TUESDAY

1/2 Price Pint, All Day All Night

WEDNESDAY

Open Mic in the Tap Room at 8pm
\$2 off all Premium Whiskeys

THURSDAY

Trivia in the Tap Room with Shanrock 7pm
and \$7 Flavored Margaritas (Blood Orange,
Guava, Kiwi, Prickly Pear

FRIDAY

Tunes to Savor 10pm
\$2 Off Old Fashioned

SATURDAY

Tunes to Savor 10pm
\$7 Bulleit or Ketel One Mules
5pm to Midnight

SUNDAY

Tap Room opens @4pm
Shanrock Triviology @ 5pm
Sin Night @ 5pm to close
\$12 Classic Burger & Pint from 5pm to
Midnight

Recess Happy Hour Drinks

Daily from 3pm to 5pm

\$3 off all House Cocktails
\$1 Off Beers on Draft
\$1 Off House Red/White
\$4 Well Cocktails

WEEKDAY BRUNCH 10AM TO 3PM
WEEKEND BRUNCH 9AM TO 3PM
HAPPY HOUR DAILY 3PM TO 5PM
DINNER NIGHTLY 3PM TO 10PM
LATE NIGHT 10PM TO CLOSE

**Hamburgers, steaks and eggs are cooked to order.
Consuming raw or under cooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.
Aiolis and Hollandaise sauces are made with raw egg.

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WEEKDAY LUNCH ADD-ONS

HOMEMADE SOUP Ask your server for today's selection.
cup 4.00 / bowl 8.00

ADD TO ANY SALAD

[bacon 3, grilled chicken 4, fried chicken 4,
shrimp skewers 5, steak 6, seared ahi 6,
wild sockeye salmon 7]

HOUSE SALAD leafy greens with peas, cherry tomatoes,
sliced radish, carrots & house-made croutons tossed in a
house made sherry vinaigrette
9.00 [V] [VE][GF option available]

CAESAR SALAD baby romaine tossed with our house
made caesar dressing, house made croutons & shaved
parmesan 12.00 [GF option available]

GRILLED SHRIMP SPRING CHOP SALAD garlic
grilled shrimp with leafy greens, baby romaine, green beans,
cherry tomatoes, shaved radish, peas & parmesan tossed in
our house made green goddess dressing 16.00 [GF]

THE ELECTRICIAN'S BLT thick cut bacon on Grand
Central sourdough with Tillamook white cheddar, house made
horseradish aioli*, roma tomatoes & butter leaf lettuce
14.00

ROASTED VEGETABLE DIP an assortment of oven
roasted seasonal vegetables including garlic, peppers, onions,
rosemary aioli* & melted swiss on a toasted french roll
served with red wine vegetable stock 14.00 [V]

THE EASTBURN DIP thin sliced roast beef with
horseradish aioli*, caramelized onions & melted swiss on a
toasted french roll served with red wine au jus 15.00

AHI TUNA MELT house roasted ahi tuna mixed with capers
& Tillamook white cheddar on dark rye 14.00

BRISKET SANDWICH house smoked brisket, caramelized
onions, provolone & bourbon BBQ sauce on a toasted potato
bun 15.50

CLASSIC BURGER half-pound of northwest grass fed
beef* cooked to order with butter leaf lettuce, roma
tomatoes, red onion, & house made rosemary garlic aioli* on
a toasted potato bun 14.00

Sandwiches Served With Hand Cut Fries
Sub Trinity Fries for 2.50
Sub Salad or Soup or Fruit 1.00

Sub Gluten Free Bun 2.00

Buy The Kitchen a Round of Beers ! \$13.00

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