

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

OYSTER SLIDERS	\$9
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 two — Each Additional Slider	
FLASH FRIED CALAMARI	\$16
Rings & tentacles dusted with gluten-free flour, deep-fried & served with our pesto aioli	
PULLED BBQ PORK or BBQ CHICKEN SLIDERS	\$9
Order of two with Pub-made BBQ sauce, cheddar cheese, shaved red onion & cole slaw on Pane D'Amore® burger mini-buns Plate of two — Each Additional Slider	
GARDEN GREEN® HUMMUS	\$8
Green chickpeas, tahini & roasted garlic Served with fresh veggies & naan bread	
PUB QUESADILLA	\$14
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	
PUB NACHOS	\$12
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
KIMCHI FRIED BROWN RICE	\$9
with two fried eggs & locally made red sriracha	
PUB-CUT FRIES	small side \$2 plate \$4
Hand-cut russet or yam Double-fried in trans-fat free canola oil	



The Pub has been buying Becky & Mark Weed's Harlow Cattle Co. beef cattle on-the-hoof since January of 2010. One hundred percent grass-fed, antibiotic-free and humanely treated beef ranching 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!

VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS & COLD HARD CASH ALWAYS ACCEPTED, NO PERSONAL CHECKS For parties of 8 or more 18% service charge automatically included.

SOUP BOWLS

RIBOLLITA	\$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	
SOUP OF THE DAY	bowl \$7 cup \$6
Made fresh & served with a Pane D'Amore® bread roll	

LOCAL SEAFOOD

PAN FRIED OYSTERS	\$16
Five plump Pacific oysters lightly rice panko (gluten-free) crusted & pan-fried Served with lemon, tartar sauce, Pub-Cut fries & Cole Slaw	
LITTLE BEN'S FISH TACOS	\$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 two Tacos — Each additional \$6	
ASIAN SALMON BOWL	\$24
Charbroiled Bristol Bay sockeye filet served over organic brown rice, fresh organic spinach & warm Asian slaw with our ginger vinaigrette	
STEAMED MUSSELS IN BEER	\$17
Washington Coast mussels steaming hot With Pub-cut fries & a side of mayo	
FISH AND CHIPS	\$17
BECAUSE OF COD SHORTAGE we're now serving just two-pieces of fish 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 — Extra piece of fish	
STEAMED CLAMS	\$18
Steamed Baywater® Salish Blue clams in white wine & lots of garlic Served with Pane D'Amore® bread rolls	
PUB FAMOUS CHOWDER	\$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	

BURGERS*

* All grass-fed beef burgers cooked to medium-rare. If you don't like the pink, then ask and it will come well-done. The Health Department warns that consuming raw or undercooked meats may increase your risk of foodborne illness.

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

THE PUB ORIGINAL BURGER	\$14
Pub-ground, Harlow Cattle Co.® Grass-fed Beef, with lettuce, grilled onion, pub-made pickle relish & mayo	
MAKE IT YOURS ADD-ONS:	
Beecher's Flagship® Cheese	\$3
Mt Townsend® Trufflestack Cheese	\$3
Willapa Hills® Big Boy Blue or Lily Pad Alpine	\$4
Goat Cheese or Mt Townsend® Cheese Curd	\$2
Pepperjack Cheese	\$2
Fried Organic Egg	\$2
Sautéed Mkt Veggies	\$2
Sautéed Mushrooms	\$2
Two Bacon Slices	\$3
Caramelized Onions	\$2

TRENCHERMAN BURGER	\$16
Harlow Cattle Co.® grass-fed beef with fried onion straws & Mt Townsend Creamery® Trufflestack cheese	

SAN ANTONIO BURGER	\$16
Harlow Cattle Co.® grass-fed beef with grilled poblano chili, pepperjack cheese & fresh pico de gallo	

BACON BLUE	\$17
Harlow Cattle Co.® grass-fed beef, two strips of Montana Bacon & Willapa Hills® Big Boy Blue cheese	

BO BURGER WITH BACON	\$16
Two slices of Montana bacon, an over-easy fried egg and Beecher's® Flagship Cheese on top of Harlow Cattle Co.® grass-fed beef	

ALT BURGERS

SOUTHERN FRIED CHICKEN SANDWICH	\$15
Organic, free-range, boneless, skinless chicken breast soaked in buttermilk, dredged in seasoned flour & deep-fried Served on a Pane d'Amore® burger bun with pub-made sausage gravy, Cole Slaw & Bread and Butter pickles	
SMOKED PORTABELLA REUBEN	\$14
Whole smoked & grilled mushroom with melted Willapa Hills® Lily Pad alpine cheese, pub-made kraut & 1000 Island dressing on Pane d'Amore® caraway rye You can Substitute a Beef Patty for the Portabella	
SMOKED SALMON ON RYE	\$16
Pub-smoked Bristol Bay Sockeye on toasted Pane d'Amore® caraway rye with sliced cucumber, tomato, organic greens & our dill dressing	
SMOKED PORTABELLA VEGGIE BURGER	\$15
A whole grilled & applewood smoked mushroom topped with tomato, lettuce, mayo & melted Mt Townsend® Trufflestack cheese	
PULLED BBQ PORK OR CHICKEN	\$15
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	
PUB BBB.L.T.	\$15
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	



We deep fry exclusively in trans-fat free Canola oil. The waste fryer oil is recycled into biofuel and other products.

POUTINE

CLASSIC MONTRÉAL	\$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	
VANCOUVER	\$12
Roasted chicken with bacon pieces & Pub-made chicken gravy over a plate of Pub-cut fries with Mt. Townsend Creamery® Cheese Curd	
SWEET PAPAS	\$11
Pepper seasoned yam fries with black beans, melted pepperjack cheese, mango salsa & sour cream	
ECUADOR	\$12
Pub-cut yam fries with pub-made chorizo, Mama Lil's® sweet hot peppers Topped with a soft-fried egg	

Our entire staff truly enjoys serving you!

To ensure our mostly hidden, but equally deserving kitchen staff share in your thanks and generosity, a pre-tax 5% service charge will be automatically added to your check. This entire charge is distributed to the kitchen team. The customary tip line will be left for your discretion and is designated for just your server(s). Patrons are reminded that tipping on the 5% service charge (or sales tax) is not expected.

GREENS & SALADS

TEQUILA LIME CHICKEN BREAST	\$16
Grilled organic, free-range, boneless, skinless chicken breast marinated in tequila & lime juice Served over Butler Green® organic greens with black bean aioli & mango salsa With a pepperjack quesadilla	
SMOKED SALMON TARTINE	\$16
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	
PUB FAVOURITE SALAD	small side \$7 lg \$10
Fresh Butler Green Farms® organic greens & vegetables with your choice of dressing See Additions below	
PUB CAESAR SALAD	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	
SALAD ADDITIONS (price added to price of salad)	
Grilled boneless, skinless Free-Range Chicken Breast	\$9
Smoke Roasted & pulled BBQ Natural® Pork	\$5
Peppered Cod or Smoked Salmon	\$9
Sockeye Salmon Filet	\$11
Grilled Smoked Portabella Mushroom	\$6
Bob's Vegetarian Pecan® Patty	\$7
Two Pane D'Amore® bread rolls & butter	\$2

WASHINGTON BAKERS

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

MAKE SURE TO CHECK OUT OUR CHALKBOARD SPECIALS FOR TODAY'S FRESHEST OFFERS