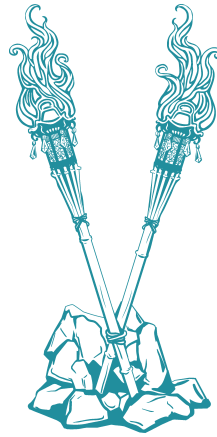


McMENAMINS NUI NUI



SPECIALTIES

RAGIN' CAJUN AHI SOFT TACOS* seared ahi, cabbage-carrot slaw, chipotle crèma, mango pico de gallo, cilantro, onion & jalapeño in warm flour tortillas 27

POKE BOWL* marinated ahi, cabbage mix, cucumbers, pickled carrot & daikon, avocado, onion, cilantro & jalapeño mix, fried shallots, edamame, wasabi-ginger, Sriracha aioli on Calrose rice 24

LOCO MOCO BOWL Calrose rice, hamburger patty, beef & mushroom gravy, sunny-side-up egg, sesame seeds, scallions 22 ©

JAMAICAN RICE BOWL coconut curry, squash, cabbage, red bell pepper, carrot, celery, onion, black beans, avocado, mango chutney, cilantro 20.25 ©*V

HULA FRIED RICE* firecracker sauce, pineapple sambal, tamari, cabbage blend, carrots, peas, broccoli, sesame, green onion, sunny-side-up egg 18 ©V©S

ADD PROTEIN

fried tofu 6 ♦ grilled chicken 6 ♦ kalua pork 7.25 ♦ pork belly 7.25

BURGERS & SANDWICHES

SERVED WITH CHOICE OF FRIES OR TOTS

substitute sweet potato fries or mac salad 2

GOONIES NEYER SAY DIE BURGER* 6-oz fresh, all-natural beef patty, cheddar, teriyaki-glazed pork belly, fried egg, pineapple sambal, fried shallots, lettuce, & Sriracha aioli on a sesame bun 23.50

PELE'S PULLED PORK kalua pork, pineapple sambal, soy-ginger slaw & Sriracha mayo on a roll 21.75

POLYNESIAN BÁHN MÌ Sriracha aioli, cabbage, cucumber, slaw, cilantro, pickled carrot & daikon on a French baguette
Choice of crispy teriyaki pork belly or yellow curry chicken breast 21

NORTH SHORE CHEESEBURGER* 6-oz fresh, all-natural beef patty or Hammerhead Garden Patty on a bun with Tillamook® cheddar cheese, lettuce, tomato, red onion, pickles & secret sauce 20

NOSH

SHARKTOOTH TARTARE*

wonton chips, ahi poke, avocado, Sriracha aioli, onion, pickled red onions, cucumber, cilantro & jalapeño mix, wasabi-ginger aioli 21

FIRECRACKER SHRIMP SLIDER TRIO

battered shrimp, sweet-spicy firecracker sauce, Imperial Dragon aioli, pickled daikon-carrot, fresh cilantro, Hawaiian rolls 19

TOKYO TOTS

crispy pork belly, kamikaze-spiced tater tots, scallions, Sake Bomb glaze, wasabi-ginger aioli 18.50

SAIGON KICK CHICKEN TENDERS

crispy chicken tenders tossed in red curry chili sauce with green onion, jalapeño, cilantro, pickled daikon-carrot slaw 17.75

COCONUT SHRIMP

sweet potato fries, mango-habenero remoulade, mai Thai slaw, lime 16.50

KUNG POW! CAULIFLOWER

soy-chili sauce, battered cauliflower, peanuts, scallions 16 V

THAI SWEET POTATO FRIES

fresh basil, cilantro, mint, Thai spices & fried shallots served with Imperial Dragon aioli & lime 14.75 V

BIG WAVE BRUSSEL SPROUTS

nuoc cham, jalapeño, pickled carrot & daikon, sesame 13.25 ©

GREENS

MAI THAI STEAK*

lemongrass-marinated flank steak, lettuce, cabbage, tomato, cucumber, mai Thai dressing, fresh basil, mint & cilantro, North Shore peanuts & fried shallots 28.50 ©

CASTAWAY KALE

edamame, cabbage blend, red bell pepper, onion, jalapeño & cilantro mix, fried shallots, carrots, raisins, almonds, sesame ginger dressing 18.25 *V

ADD PROTEIN

fried tofu 6, chicken 6, ahi poke* 8.25

Gluten Free ©
Vegan *
Vegetarian V
Spicy ©

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness

**Every effort will be made to minimize contact with gluten Winter '25

HAPPY HOUR

MONDAY - FRIDAY 3PM - 6PM

minimum drink purchase of 3.75 per person,
no substitutions, additions or to go orders

DRINK

1 OFF

McMenamins Beer *pint*

Edgefield Hard Cider *pint*

Edgefield Wines *glass*

Well Drinks

Old Crow Bourbon • Joe Penney's Gin • Spar Vodka •
Spar Citrus Vodka • Lunazul Blanco Tequila



2 OFF

Featured Illustrated Cocktails

Edgefield Wine Flight *three samples*

Brewery Flight *six samples*

Cider Flight *three samples*

Distillery Flight *three samples*

5 OFF

Edgefield Wines *bottle*



FOOD

NORTH SHORE PEANUTS 5.75 ©*Ⓟ

MANGO PICO DE GALLO & TORTILLA CHIPS 6 ©*

BIG WAVE BRUSSEL SPROUTS nuoc cham, jalapeno,
pickled carrot & daikon, sesame seeds 10.50 ©

COCONUT SHRIMP mango habanero aioli, firecracker
sauce, lime 10.50

CASTAWAY KALE SALAD edamame, cabbage blend,
red bell pepper, onion, jalapeño & cilantro mix, fried shallots,
carrots, craisins, almonds, sesame ginger dressing 10.50 *

ALOHA BOWL rice, pineapple sambal, slaw, Sriracha aioli,
scallions, sesame seeds, your choice of teriyaki Spam or
huli huli chicken 10.75 © add sunny-side-up egg 2

THAI SWEET POTATO FRIES fresh basil, cilantro, mint,
Thai spices & fried shallots served with Imperial Dragon aioli
& lime 11 Ⓟ

ISLAND SLIDERS choice of either three kalua pork,
three crispy-yaki chicken, three Spam & pineapple
or three cheeseburgers 12.50

SAIGON KICK CHICKEN TENDERS crispy chicken
tenders tossed in red curry chili sauce with green onion,
jalapeño, cilantro, pickled daikon-carrot slaw 12.50

DESSERTS

THREE ROCKS RUM BANANA BREAD PUDDING

made with brioche & bittersweet chocolate,
doused with Three Rocks Rum hard sauce,
served with whipped cream
21 & older please 14.50 Ⓟ

NORTHSHORE LILIKOI BAR

passionfruit custard, coconut shortdough,
hibiscus coulis, toasted coconut,
kiwi, orchids & whipped cream 13.50

SHANGHAI CHURROS

five-spice sugar dust, milk tea dipping sauce 14.50



Please be considerate of other guests when using
cell phones

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