SPECIALTIES

Jamaican Rice Bowl coconut curry, squash, cabbage, red bell pepper, carrot, celery, onion, black beans, avocado, mango chutney, cilantro  14 ☻ ☻ ☻ add chicken 5.50 or tofu 4

Ale-Battered Fish & Chips wild Alaskan cod, fresh-cut fries, tartar sauce, buttermilk coleslaw  2-piece 17 / 3-piece 20

Grit City Shrimp sautéed prawns in creamy tomato sauce with bacon, onion & red bell pepper over cheddar-jalapeño grits  17 add two eggs 3

Pot Bunker Crab Mac & Cheese Dungeness crab, cheese & ale sauce, herbed bread crumbs  23

Blackened Ahi Steak* seared medium-rare with spicy-sweet slaw, lemon-cilantro rice, mango pico de gallo  26.25 ☻

Terminator Steak & Fries* ale-marinated flatiron steak, Brussels sprouts & fresh-cut fries served with Terminator steak & horseradish sauces  28.25

Potlatch Salmon* wild northwest salmon, Fireside-cranberry butter, quinoa mushroom pilaf, hazelnut-brown butter green beans  30.50

PIZZA

MADE WITH OUR HOUSEMADE DOUGH, CHOOSE YOUR SIZE 10-inch or 16-inch

SUBSTITUTE a vegan, 10-inch gluten-free pizza crust for 3 dollars**

ADD shaved prosciutto 3 dollars

Cheese  10.25 / 24.25 ☻ Pepperoni the traditional favorite!  12.25 / 28.75

Magic Mushroom truffle cream sauce, wild mushrooms, goat cheese, shaved prosciutto, fresh herbs  15.25 / 36

Tropical Storm pepperoni, pineapple, jalapeño, mozzarella & Parmesan cheeses  15 / 35.25

Electric Mayhem pesto sauce, oven roasted tomatoes, roasted garlic, Greek olives, mozzarella, feta & Parmesan cheeses  15.25 / 35.75 ☻

The Omnivore pepperoni, sausage, red onion, mushrooms, black olives, mozzarella & Parmesan cheeses  15.25 / 36.25

BBQ Chicken garlic-roasted chicken, mozzarella, bell pepper, red onion & fresh cilantro with Hammerhead BBQ sauce  16.50 / 38.75

SANDWICHES

SERVED WITH FRIES OR TOTS substitute a small green salad or soup for 1 dollar

Fireside Roasted Turkey Sandwich herb-roasted turkey, Fireside-cranberry relish, Swiss cheese, secret sauce, lettuce, tomato, red onion, whole wheat bread  12.50 / 15.50

Mushroom Hunter Grilled Cheese fontina, melted leeks & roasted wild mushrooms on grilled sourdough bread  13.75 add shaved prosciutto 3

Veggie Gyro bean & seed patties, hummus, cucumber, red onion, lettuce & tomato, feta cheese in a warm Greek-style pita  16 ☻

Cascade Crab & Shrimp Roll Dungeness crab & shrimp salad, chives, lettuce & herb aioli on a butter-grilled roll  16.25

El Diablo spiced chicken, pepper jack, avocado, Dark Star aioli, lettuce, tomato & red onion on a brioche bun  17.75

Hammerhead Cheesesteak shaved rib eye, pickled pepper mix, grilled onions, cheese & ale sauce on a roll  18

BURGERS

SERVED ON a brioche bun with lettuce, tomato, red onion, pickles & secret sauce

CHOOSE YOUR PROTEIN 6-oz all-natural beef or Hammerhead garden ☻ pattty

SERVED WITH FRIES OR TOTS substitute a small green salad or soup for 1 dollar

The Regular*  14.75 Cheeseburger*  15.75 Bacon Cheeseburger*  17.25

Dungeon* Swiss cheese & grilled mushrooms  16.75

Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers  16.75

Captain Neon* blue cheese dressing & bacon  17.25

JR’s Jumbo Deluxe* bacon, cheddar & a fried egg  18.25

MYSTIC 18 Lightlife* patty, vegan Mystic 18 sauce, creamy original Chao slice  17.25 ☻ ☻

EXPEDITION ELK* coffee-bacon jam, black garlic aioli, white cheddar, sesame brioche bun  20

STARTERS

Good Honest Soup cup 5.75 / bowl 6.75

Cajun Tots peppersorn ranch  8 / 13 ☻

Truffle Fries black garlic aioli 10.50 / 16.50 ☻

Voodoo Wings celery sticks, blue cheese dressing  6-piece 10.25 / 12-piece 15.25

Cheeseburger Slider Trio French onion seasoning, American cheese, mystic 18 sauce, Hawaiian roll  10.50

Spinach & Artichoke Dip served with freshly made tortilla chips  11 ☻

Dry-Fried Brussels Sprouts Szechuan peppercorns, pickled mustard greens  11 ☻ ☻

Kamikaze Seared Ahi* ginger-wasabi mayo, spicy-sweet slaw, scallions, chili oil  13.50

Hummus marinated olives, veggies, feta, pita bread  14 ☻

Steamer Clams Edgefield White Rabbit wine, butter, garlic & fresh parsley with sourdough  17.75

Brewer’s Crab Fondue Pot Dungeness crab, sharp cheddar, Hammerhead Ale & pretzel sticks  19.25

GREENS

Pub Green mixed lettuces, grape tomatoes, cucumber, marinated red onion, blue cheese dressing, Parmesan cheese, your choice of dressing  8 / 12 ☻

Hail! Caesar romaine, garlci croutons, Parmesan, Caesar dressing  8.75 / 13.25

Temple Blues spinach & kale, blue cheese, honey-roasted pecans, dried cranberries, maple-stout vinaigrette  9 / 13.75 ☻

Aztec romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing  9.50 / 14.50 ☻

ADD PROTEIN

shaved prosciutto 3 tofu 4

grilled chicken 5.50 steak bites* 7 prawns* 7 smoked salmon 7.75

Gourmet Free ☻ Vegan ☻ Vegetarian ☻

*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 4/21
SWEETS
Black & Tan Brownie caram-ale sauce & vanilla bean ice cream 6 / 9.75
Wheel of Fortune Ice Cream Sandwich Ruby Jewel vanilla bean ice cream & salty-sweet chocolate chip cookies dipped in dark chocolate & tie-dye sprinkles 6
Lilikoi-Coconut Tart tropical passionfruit custard, coconut shortdough, whipped cream & strawberries 9.75
Chocolate Pot De Creme dark chocolate & whipped cream 9.75
Cobbler seasonal fruit served warm with vanilla bean ice cream 9.75
Hogshead Whiskey Bread Pudding spiked with whiskey-soaked raisins, doused with whiskey sauce & topped with whipped cream 21 & older 10

AFTER DINNER DRINKS AND SIPPS
THE DUDE Edgefield Coffee Liqueur & spar vodka finished with half & half 8
AMARO MONTENGO notes of orange zest, coriander, vanilla & clove 8.25
FERNET BRANCA notes of fresh mint leaves, chamomile, citrus zest & deeper rootier notes 8.75
EDGEFIELD ALAMBIG 13 YEAR BRANDY notes of vanilla, cinnamon & floral 12.50
THE MACALLAN 12 notes of hot pastries & marmalade with a developing sweetness from the barley sugar 12

BEVERAGES
Soda Pop, Lemonade & Iced Tea 4

COCKTAILS
PINBALL WIZARD Reyka vodka, St. Germain Elderflower liqueur, cucumber, lemon & soda water 10
THE GREAT BAMBINIO Billy whiskey, Domaine de Canton, ginger beer & fresh-squeezed lime 10
AUGUSTA LEMONADE rye whiskey, peach liqueur, fresh-squeezed lemon 10
MIAMI STORM citrus vodka, blue curacao, fresh-squeezed lemon, razzmatazz liqueur 10

BOILERMAKERS
HEAD-TRIP Hogshead whiskey & a pint of Hammerhead 10.25
THE FIRE EXTINGUISHER chilled Jack Daniels Tennessee fire & your choice of McMenamins cider 12

EDGEFIELD WINE glass / bottle
RED Pinot Noir 9.75 / 32 ◊ Black Rabbit Red 9.75 / 32
ROSE Umbrella Jimmy 9.75 / 32
WHITE White Rabbit 9.75 / 32 ◊ Chardonnay 9.75 / 32

WINERY FLIGHTS
RED Black Rabbit Red, Pinot Noir, Vintner’s Choice 11 ◊ WHITE White Rabbit, Pinot Gris, Chardonnay 11 ◊

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