



ELKS TEMPLE

TACOMA
WASHINGTON

OUR HISTORY

The Elks Temple has lived several, very disparate lives. The architecturally striking building was constructed in 1915-1916 as the new and far grander home to Tacoma's Lodge# 174 of the Benevolent and Protective Order of the Elks. The Elks' tenure here lasted until 1965, and during that half century they contributed immensely to the community with fundraisers, sponsorship of youth athletic teams, holiday gift giveaways for the underprivileged, purchasing of medical equipment for the local hospitals, etc., etc. Of course, the Elks had their fun, too. In the 1970s and '80s, after the Elks had moved out, the building was reborn as a venue for catered events, that ranged dramatically from African American cotillions to the city's first openly gay gatherings, to dinner theater to rock concerts and Hollywood movie filming. Then in 1986, all came to a halt, the old Lodge was abandoned and boarded up for the next 30 years, creating a great opportunity for the underground community of graffiti artists to use the entire place as a giant canvas for their stunning, colorful work. The latest incarnation kicked off in April 2019 when McMenamins reopened the old landmark.

BREAKFAST SPECIALTIES

Commerce Street Chicken & Waffles buttermilk fried chicken, bacon, Belgian waffle & Hogshhead-habenero honey 24.25

Grit City Shrimp sautéed prawns in creamy tomato sauce with bacon, onion & red bell pepper over cheddar-jalapeño grits 22.50
add two eggs* 4.50

Dockside Breakfast* two eggs, toast, your choice of cottage potatoes, hash browns, Cajun tots, cheddar-jalapeño grits or fresh fruit & your choice of sausage, bacon ©, Canadian bacon © or vegetarian sausage ① one egg 13.50 / two eggs 16.25

Hilltop Waffle whipped butter & real maple syrup or fresh berries & whipped cream 13.25 ①

Biscuit & Country Gravy fresh-baked buttermilk biscuit & country sausage gravy 12 / 15

OMELETES*

SERVED WITH cottage potatoes, cheddar-jalapeño grits, hash browns or fresh fruit & toast

WRAP IT UP! in a warm flour tortilla 2 dollars

Route 66 housemade chorizo, pepper jack, chipotle pico de gallo, cilantro sour cream 21.50

Farmer's Choice bacon, sharp cheddar, kale, spinach, tomato, caramelized onions & scallions 21.25

Electric Mayhem sundried tomato, roasted garlic, basil, Greek olives, feta 19.50 ①

New Denver ham, sharp cheddar, pickled peppers, sautéed red bell pepper & onion 18.75

THE BENEDICTS*

Hollandaise sauce, toasted English muffin & two soft-poached eggs

SERVED WITH cottage potatoes, cheddar-jalapeño grits, hash browns or fresh fruit

Tumwater Falls salmon lox, herbed cream cheese & fresh dill 21.50 / 24.50

The Fungi herbed wild mushrooms & sautéed spinach 17.25 / 20.25 ①

Caprese fresh tomato, basil & mozzarella 14.75 / 17.75 ①

Traditional all-natural Canadian bacon 14.50 / 17.50

Gluten Free ©
Vegan *
Vegetarian ①

*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 Nov '23

À LA CARTE

Hole-in-One Breakfast Sandwich* toasted everything bagel, bacon, scrambled egg, cheddar & herbed cream cheese 16

Bagel & Lox everything bagel, cream cheese, salmon lox, tomato, red onion & capers 16.25

Cheddar & Bacon-Stuffed Hash Browns 9.50

Sunrise Bowl nutty granola, vanilla yogurt & fresh berries 10.50

Choice of Protein sausage links, bacon ©, Canadian bacon © or vegetarian sausage ① 7

Cinnamon Roll cream cheese glaze 7 ①

Daily Scone 5.25 ①

Sides cottage potatoes *①, hash browns ①, Cajun tots ①, cheddar-jalapeño grits ©①, bowl of fruit ©*① 5.50

Toast sourdough ①, rustic ①, rye ①, wheat ①, English muffin ① 4.50, buttermilk biscuit ① 4.75

One Egg* cage-free & cooked to order 2.25 ©①

KID'S MENU

Fresh Fruit 4.75 ©*①

The Scrambler cheesy scrambled eggs with bacon, toast & side of choice 11.50

