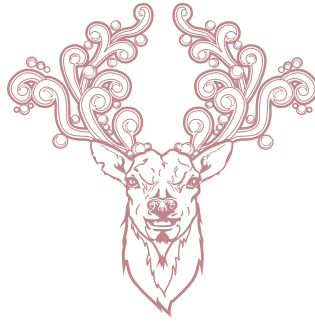


ELKS TEMPLE



565 Broadway, Tacoma, WA 98402 • 253.300.8754

THE BURGERS

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

CHOOSE YOUR PROTEIN 6-oz all-natural beef or Hammerhead garden (V) patty
SUBSTITUTE a gluten-free bun for 2 dollars**

WILBUR'S JUMBO DELUXE* bacon, cheddar, a fried egg, secret sauce, lettuce, tomato, red onion & pickles 17.50

BACON CHEESEBURGER* cheddar, bacon, lettuce, tomato, red onion, pickles & secret sauce 16.50

CAPTAIN NEON* blue cheese dressing, bacon, lettuce, tomato, red onion & pickles 16.50

COMMUNICATION BREAKDOWN* cheddar, grilled mushrooms, onions & bell peppers, lettuce, tomato, pickles & secret sauce 16

DUNGEON* Swiss cheese, grilled mushrooms, lettuce, tomato, red onion, pickles & secret sauce 16

CHEESEBURGER* cheddar, lettuce, tomato, red onion, pickles & secret sauce 15

HAMBURGER* lettuce, tomato, red onion, pickles & secret sauce 14

MYSTIC 18 Lightlife® patty, vegan mystic 18 sauce & creamy original Chao slice with lettuce, tomato, red onion & pickles 16 * (V)

EXPEDITION ELK* coffee-bacon jam, black garlic aioli, white cheddar, lettuce, tomato, red onion & pickles on a seeded bun 18.50

PUB SPECIALTIES

Jamaican Grain Bowl quinoa & rice with coconut curry, squash, cabbage, red bell pepper, carrot, celery, onion, black beans, avocado, mango chutney, cilantro 13.75 (G)* (V)

Grit City Shrimp sautéed prawns in creamy tomato sauce with bacon, onion & red bell pepper over cheddar-jalapeño grits 16.25 add two eggs* 3

Ale-Battered Fish & Chips wild Alaskan cod, fresh-cut fries, tartar sauce & buttermilk coleslaw 2-piece 16 / 3-piece 19

Pot Bunker Crab Mac & Cheese Dungeness crab, cheese & ale sauce with herbed bread crumbs & garlic bread 22

Terminator Steak & Frites* ale-marinated flat iron steak, Terminator steak & horseradish sauces, Brussels Sprouts & fresh-cut fries 26

Potlatch Salmon* wild Northwest Salmon, Fireside-cranberry butter, quinoa mushroom pilaf, hazelnut-brown butter green beans 29 (G)

Blackened Ahi Steak* seared medium-rare with spicy-sweet slaw, lemon cilantro rice & mango pico de gallo 29

STARTERS

Good Honest Soup
cup 5.50 / bowl 6.50

Cajun Tots
peppercorn ranch 6.75 / 11 (V)

Truffle Fries
black garlic aioli 8.50 / 11.50 (V)

Dry-Fried Brussels Sprouts
Szechuan peppercorns,
mustard greens 10.50 (V)(G)*

The Blunderbuss
cajun tots loaded with bacon,
cheese & ale fondue, sour cream &
green onions 12.75

Hummus Mezza
marinated olives, veggies, feta &
pita bread 13.75 (V)

Kamikaze Seared Ahi
ginger-wasabi aioli, spicy-sweet
slaw, scallions, chilli oil 12.75

Voodoo Chicken Wings
blue cheese dressing,
celery sticks 10.75 / 14.75

Steamer Clams
Edgefield white rabbit wine,
butter, garlic & fresh parsley with
sourdough 16.75

Brewer's Crab Fondue
Dungeness crab, sharp cheddar,
Hammerhead ale & pretzel sticks
18.25

GREENS

Pub Green
mixed lettuces, grape tomatoes,
cucumber, marinated red onion,
croutons, Parmesan cheese,
your choice of dressing
7.25 / 11.25 (V)

Hail! Caesar
romaine, garlic croutons,
Parmesan, Caesar dressing
7.75 / 12

Strawberry Fields
seasonal greens, feta cheese,
fresh strawberries, almonds,
mint, ginger-poppy seed dressing
7.75 / 12

Aztec
romaine, corn & black bean salsa,
avocado, tortilla strips,
cheddar cheese, tomato, jalapeño,
cilantro, onion,
chipotle dressing 9.25 / 14.25 (V)

ADD PROTEIN
tofu 3.50, chicken breast 6
steak bites* 6.75, prawns 6.75,
smoked salmon 7.75

PIZZA

MADE WITH OUR HOUSEMADE DOUGH, CHOOSE YOUR SIZE 10-inch or 16-inch
SUBSTITUTE a vegan, gluten-free 10-inch pizza crust for 3 dollars**

Cheese 9.75 / 23 ① **Pepperoni** the traditional favorite! 11.25 / 26.50

Electric Mayhem pesto sauce, sundried tomatoes, roasted garlic, Greek olives, fresh basil, feta & mozzarella cheeses 14.25 / 34 ①

Tropical Storm mozzarella & Parmesan cheeses, pepperoni, pineapple & jalapeño 14 / 33.50

The Omnivore pepperoni, sausage, red onion, mushrooms, black olives, mozzarella & Parmesan cheeses 14.50 / 34.50

BBQ Chicken garlic-roasted chicken, mozzarella, bell pepper, red onion & fresh cilantro with Hammerhead BBQ sauce 15 / 36

SANDWICH

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

Fireside Roasted Turkey herb-roasted turkey, Fireside-cranberry relish, Swiss cheese, secret sauce, lettuce, tomato, red onion, whole wheat bread 11.25 / 14.25

Veggie Gyro bean & seed patty, hummus, tomato, cucumber, feta, mixed greens, wrapped in a warm pita 14.75 ①

Cascade Crab & Shrimp Roll Dungeness crab & shrimp salad, chives, lettuce & herb aioli on a butter-grilled roll 16.75

Hammerhead Cheesesteak shaved rib eye, pickled pepper mix, grilled onions, cheese & ale sauce on a roll 17

Baja Chicken chili lime chicken breast, habanero jack cheese, dark star aioli, avocado, lettuce, tomato & red onion on a toasted seeded bun 18

SWEETS

Black & Tan Brownie caram-ale sauce & ice cream 5.25 / 8.75 ①

Lilikoi-Coconut Tart tropical passionfruit custard, coconut shortdough, whipped cream & berries 9 ①

Chocolate Pot de Crème dark chocolate & whipped cream 9.50 ①

Cobbler seasonal fruit cobbler served warm with vanilla bean ice cream 9.50 ①

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 ①

DRAFT ALES

1. Ruby
2. Hammerhead
3. Terminator Stout
4. Hop Bomb v2. IPA
5. Lucy's Hazy IPA
6. Puppets Pilsner
7. Sunflower IPA
8. Razzzzpberry Sour
9. Hawktober Kölsch
10. Kraken Hazy DIPA
11. Thundercone Fresh Hop
12. Purple Haze
13. RingMaster Kveik Hazy Pale
14. April's Odyssey Blonde
20. Nitro Irish Stout

EDGEFIELD WINE

glass / bottle

RED

Pinot Noir 9.50 / 30

Black Rabbit Red 9.50 / 30

Cuvée de L'abri Rouge, 10.50 / 33

WHITE

Pinot Gris 9.50 / 30

White Rabbit 9.50 / 30

Umbrella Jimmy Rosé 9.50 / 30

Chardonnay 10.50 / 33

COCKTAILS

The Mandarin Mule

Titos vodka, citrus shrub & ginger beer 10

Grapefruit Sparkler

grapefruit vodka, cranberry juice, lime juice, sparkling wine 10.50

Temple Pub Old Fashioned

Mitcher's American whiskey, angostura bitters 12

Fifty Shades of Filthy

Suntory Haku vodka, olive brine, Yzaguirre vermouth, "filthy" blue cheese olive 12

The Purist

Suntory Roku gin, Yzaguirre vermouth 12

Mr. McGregor's Garden

Grey Goose vodka, fresh basil, St. Germain Elderflower liqueur, lemon juice 14

all cocktails available to-go!

Gluten Free ⑥ 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 10/20