

# URBAN ELK BAR & RESTAURANT

2013 S CEDAR ST. TACOMA, WA 98405 | PH: 253- 343- 6090

## STARTERS

### BONE IN OR BONELESS WINGS \$13

7 Bone-in or Bone-less Wings, tossed in your choice of Buffalo, Sweet Thai Chili or Honey BBQ sauce, served with Carrots & Celery

#### \*SLIDER TRIO \$9

3 Sliders, choice of either Fried Chicken or Beef, comes with burger sauce, cheese & pickle

### WHITE CHEDDAR CURDS \$12

White Cheddar Curds, fried and served with Marinara

#### \*COCONUT PRAWNS \$13

7 Hand Battered Coconut Crusted Prawns served with a Sweet Thai Chili Sauce

### ONION RINGS \$10

Panko Breaded Onion Rings, served with Ranch

### SOUP OR CHILI \$5 CUP / BOWL \$7

Clam Chowder & Chili every day / ask server for other options

### FRIES OR TOTS \$3 SIDE / \$5 LARGE

## BURGERS

*(all beef burgers are 8oz certified angus)*

*All burgers served with fries or tots, upgrade to soup, salad or chili for \$1.50 / onion rings \$3.00*

#### \*CLASSIC BURGER \$15

Angus patty topped with cheddar cheese, red onion, green leaf lettuce, tomatoes and burger aioli on a toasted brioche bun

#### \*COWBOY BURGER \$16

Angus patty topped with cheddar and pepper jack cheese, honey cured bacon, fried onion rings and BBQ sauce on a toasted brioche bun

#### \*MUSHROOM SWISS BURGER \$16

Angus patty topped with Swiss cheese, sautéed mushrooms, caramelized onions and our burger aioli on a toasted brioche bun

#### \*BLUE CHEESE BURGER \$16

Angus patty topped with caramelized onions, honey cured bacon, blue cheese crumbles and burger aioli on a toasted brioche bun

### CRISPY OR GRILLED CHICKEN \$16

Hand battered crispy chicken breast or char grilled chicken breast, topped with Swiss cheese, green leaf lettuce, red onion, tomatoes and a charred scallion aioli on a toasted brioche bun

### SPICY CHICKEN \$16

Hand battered Spicy chicken, topped with pepper jack cheese, lettuce, tomato, red onion, sriracha aioli on a toasted brioche bun

\*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD-BOURNE ILLNESS

## SALADS

### CHICKEN CAESAR SALAD \$14

Fresh romaine, char-grilled chicken, Parmesan cheese and croutons tossed in creamy Caesar dressing

*SUBSTITUTE SALMON \$4 / SUBSTITUTE STEAK \$5*

### SOUTHWEST CHICKEN SALAD \$15

Mixed greens with blackened chicken, avocado, cherry tomatoes, crispy tortilla strips, black beans, roasted corn, cucumber, bacon, cheddar jack cheese and chipotle ranch

*SUBSTITUTE SALMON \$4 / SUBSTITUTE STEAK \$5*

### SIDE GARDEN OR CAESAR SALAD \$6

## SANDWICHES

*All sandwiches served with fries or tots, upgrade to soup, salad or chili for \$1.50 / onion rings \$3.00*

### URBAN ELK CLUB \$16

Black forest ham, smoked turkey, smoked bacon, green leaf lettuce, tomatoes, red onion and cheddar layered between sourdough bread with mayo

### ALLENMORE B.L.T. \$15

Candied bacon, green leaf lettuce, tomato and avocado on toasted sourdough with mayo

### PRIME RIB DIP \$16

Slow roasted prime rib, Swiss cheese and caramelized onions served on a toasted French Milano loaf served with au jus

### RUSTIC REUBEN \$15

Rueben with corned beef brisket, sauerkraut, Swiss cheese and house-made 1000 island dressing on marble rye bread

### TURKEY BACON AVOCADO \$16

Smoked turkey, bacon, Swiss cheese, green leaf lettuce, red onion, tomatoes and avocado on toasted sourdough

### HOT DOG & CHIPS \$5

Classic all beef kosher frank on a stadium roll, served with Tim's Cascade potato chips / sub fries or tots for \$2

### CHILI CHEESE FRANK \$9

All beef kosher frank topped with our house made black bean chili, cheddar jack cheese and onions on a toasted stadium roll, served with fries or tots

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## DINNERS

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### STROGANOFF \$18

Sautéed Steak strips and caramelized onions in a creamy beef stroganoff sauce, served over egg noodles, topped with sour cream, parmesan cheese & green onions

### \*STEAK DINNER \$19

8oz Top Sirloin cooked to your liking, served with garlic mashed potatoes and broccolini

### \*SALMON DINNER \$21

Pan Seared Atlantic Salmon topped with a honey citrus glaze, served with garlic mashed potatoes and broccolini

### CHICKEN DINNER \$17

Blackened Chicken breaaast, served with garlic mashed potatoes and broccolini

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## SEAFOOD

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### 3 PIECE WILD ALASKAN COD & CHIPS \$18

Beer battered wild Alaskan cod served with coleslaw, french fries and house-made tartar sauce

### \*COD TACOS \$16

3 Blackened Alaskan Cod topped with Cheddar Jack cheese, pico de gallo and cilantro crema in flour tortillas, served with chips & salsa

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## DESSERT

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### RUBY JEWEL ARTISAN COOKIE ICE CREAM SANDWICHES \$6

Chocolate & Salted Caramel | Chocolate Chip & Vanilla  
Lemon & Lavender | Chocolate & Mint  
Strawberry & Brown Sugar | Butterscotch & Oatmeal  
Peanut Butter & Chocolate

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## NON ALCOHOLIC

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\$2.00 w/Free Refills: Drip Coffee

\$2.50 w/Free Refills: Coke, Diet Coke, Sprite, Root beer

\$3.00 w/Free Refills: Lemonade, Ice Tea, Cranberry juice

\$3.50 w/One Refill: Strawberry Lemonade

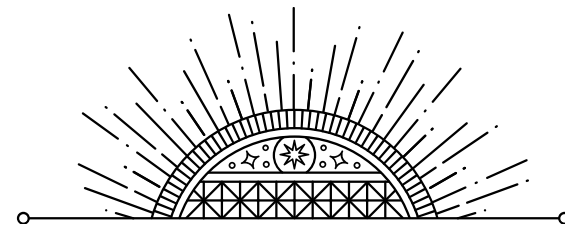
\$3.50 w/No Refills: Fresh Squeezed Orange Juice or Grapefruit Juice, Hot Tea

\$4.00 w/No Refills: Italian Sodas

\$5.00 w/No Refills: Lotus Energy Drinks - Red Lotus, Blue Lotus or Pink Skinny

Flavors for Italian Sodas or Lotus Energy Drinks: Strawberry, Raspberry, Mango, Blackberry, Huckleberry, Peach, Watermelon, Guava & Blue Raspberry

Sugar Free Flavors: Watermelon, Pineapple, Peach, Raspberry & Strawberry



## COCKTAILS

### B.F.K. \$8

Hot coffee served with Bailey's, Frangelico & Kahlua, topped with whipped cream

### PEPPERMINT MOCHA \$9

Pursuit Distilling Cold Brew Whiskey, Peppermint Schnapps and hot cocoa topped with whipped cream

### CARAMEL APPLE CIDER \$9

Ballotin Caramel Turtle Whiskey and hot cider with a cinnamon stick

### TANGERINE HOT TODDY \$8

Warrior Tangerine Honey Whiskey, fresh lemon juice and honey served hot

### GINGER BERRIES MULE \$8

Warrior Raspberry Vodka, Raspberry Liqueur, fresh lime juice and ginger beer

### CARAMEL APPLE MARTINI \$9

Pursuit Distilling Spiced Apple Whiskey, vanilla vodka, caramel and cream topped with cinnamon and nutmeg

### ESPRESSO CREAM MARTINI \$9

Pursuit Distilling Cold Brew Whiskey, buttershots and cream

### HUCKLEBERRY MULE \$8

Warrior Huckleberry Vodka, fresh lime juice and ginger beer

## RED WINE LIST

	GL	BTL
Deer & Lark Cabernet	\$6	\$18
14 Hands Cabernet	\$8	\$24
14 Hands Run Wild Red Blend	\$8	\$24
14 Hands Merlot	\$8	\$24

## WHITE WINE LIST

	GL	BTL
Deer & Lark Chardonnay	\$6	\$18
14 Hands Chardonnay	\$8	\$24
Chateau St. Michelle Riesling	\$8	\$24
Ryan Patrick Pinot Grigio	\$8	\$24
Ryan Patrick Sauv Blanc	\$8	\$24
La Bella Prosecco	\$7	\$21
JJJ Brut Champagne	\$7	\$21

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