

URBAN ELK BAR & RESTAURANT

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

STARTERS

BONE IN OR BONELESS WINGS \$14

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

NACHOS \$13

Tri-Color tortilla chips, nacho & shredded cheese, black beans, jalapenos, black olives, pico de gallo & cilantro

ADD CHICKEN \$4 / ADD GROUND BEEF \$4 / ADD STEAK \$5

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 & SOUP

CHICKEN CAESAR SALAD \$16

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

SUBSTITUTE SALMON \$4 / SUBSTITUTE STEAK \$5

SOUTHWEST CHICKEN SALAD \$17

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

ROMAINE WEDGE SALAD \$14

Half of a Romaine head topped with blue cheese crumbles, tomato, bacon, candied pecans, croutons and blue cheese dressing

ADD CHICKEN \$4 / ADD SALMON \$6 / ADD STEAK \$8

SIDE GARDEN OR CAESAR SALAD \$7

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

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

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 \$6

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 \$16

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

DINNERS

*STEAK DINNER \$20

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 FETTUCCINE ALFREDO \$18

Pan seared chicken breast served with fettuccine noodles, tossed in a creamy garlic Parmesan sauce served with garlic bread

SEAFOOD

3 PIECE WILD ALASKAN COD & CHIPS \$18

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

*COD TACOS \$18

3 Blackened Alaskan Cod tacos, served on a bed of coleslaw, topped with Cheddar Jack cheese, pico de gallo and sriracha aioli in flour tortillas, served with chips & salsa

DESSERT

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

NON ALCOHOLIC

\$2.50 w/Free Refills: Drip Coffee

\$3.00 w/Free Refills: Coke, Diet Coke, Sprite, Root beer

\$3.50 w/Free Refills: Lemonade, Ice Tea, Cranberry juice

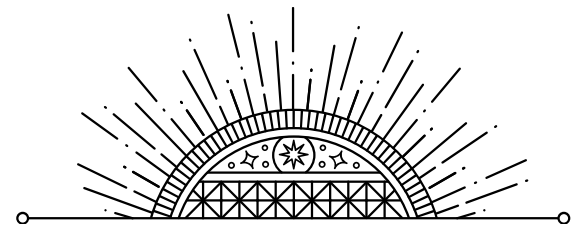
\$4.00 w/One Refill: Strawberry Lemonade

\$4.00 w/No Refills: Fresh Squeezed Orange Juice or Grapefruit Juice, Hot Tea

\$4.50 w/No Refills: Italian Sodas

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

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



COCKTAILS

KEY LIME REFRESHER \$8

Blue Chair Bay Key Lime Cream Rum, Pineapple Vodka, Pineapple Juice and Fresh Lime Juice

SHE'S GOT IT ALL \$9

Blue Chair Bay Pineapple Cream Rum, Spiced Rum, Pineapple Juice and Orange Juice

LOOP CITY MULE \$8

Blueberry Vodka, Fresh Lime Juice & Ginger Beer

BLACKBERRY STORM \$9

Blackberry Syrup, Dark Rum, Fresh Lime Juice and Ginger Beer

HUCKLEBERRY MULE \$8

Warrior Huckleberry Vodka, Huckleberry Syrup, Fresh Lime Juice and Ginger Beer

COCO DAQUIRI \$8

Coconut Syrup, White Rum and Fresh Lime Juice

JOHN DAILY \$8

Deep Eddy Sweet Tea Vodka and Lemonade

RED WINE LIST

	GL / BTL
Deer & Finch House Cabernet	\$6 / \$20
2019 Columbia Valley Cabernet	\$9 / \$30
2017 7 Falls Cellars Cabernet	\$11 / \$36
2018 14 Hands Red Blend	\$8 / \$26
2018 Columbia Valley Red Blend	\$9 / \$30
2015 7 Falls Cellars Rapid Red	\$11 / \$36
2019 Columbia Valley Merlot	\$9 / \$30

WHITE WINE LIST

	GL / BTL
Deer & Lark Chardonnay	\$6 / \$20
CSM Indian Wells Chardonnay	\$8 / \$26
Chateau St. Michelle Riesling	\$8 / \$26
Ryan Patrick Pinot Grigio	\$8 / \$26
Tyan Patrick Sauvignon Blanc	\$8 / \$26
La Bella Prosecco	\$7 / \$23
JJJ Dry Champagne	\$7 / \$23
Barnard Griffin Rose	\$8 / \$26

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BREAKFAST SERVED 9-11AM SATURDAY & SUNDAY

BREAKFAST MENU

BREAKFAST SANDWICH \$8

Choice of ham or bacon on old fashioned white bread with 2 fried eggs & cheddar cheese

BREAKFAST BURRITO \$10

Choice of ham, bacon or sausage, comes with scrambled eggs, potatoes, and melted Cheese

BISCUITS & GRAVY \$8

2 House Made Biscuits smothered in our sausage gravy

CORNED BEEF HASH \$14

Corned Beef Brisket, served with 2 eggs and toast

AVOCADO TOAST \$13

Toasted Sourdough, avocado, pickled onions, tomato, 2 eggs and parmesan cheese

TWO EGG BREAKFAST \$15

2 Eggs cooked to your liking, served with hash browns and choice of bacon or ham and toast

STEAK AND EGGS \$17

2 Eggs cooked to your liking, served with an 8oz sirloin, hash browns and choice of toast

FRENCH TOAST \$13

Thick & Fluffy French Toast with Syrup, comes with choice of bacon or ham

KIDS BREAKFAST

KIDS FRENCH TOAST \$9

1/2 Order of French Toast with Syrup, served with choice of bacon or ham

KIDS CLASSIC BREAKFAST \$9

1 Eggs cooked to your liking, served with hash browns and choice of bacon or ham and toast

SIDES

HASH BROWNS, FRIES OR TOTS \$4

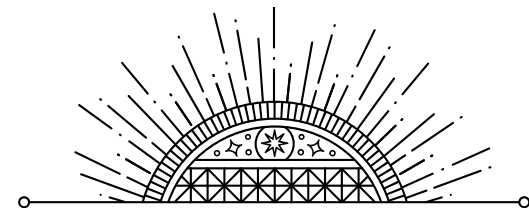
SIDE BACON OR HAM \$4

TOAST OR BISCUIT \$2

SIDE 2 EGGS \$4

SIDE GRAVY \$4

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COCKTAILS

IRISH COFFEE \$9

Jameson Irish Whiskey, Raw Sugar, Coffee & Whipped Cream

KEY LIME REFRESHER \$8

Blue Chair Bay Key Lime Cream Rum, Pineapple Vodka, Pineapple Juice and Fresh Lime Juice

SHE'S GOT IT ALL \$9

Blue Chair Bay Pineapple Cream Rum, Spiced Rum, Pineapple Juice and Orange Juice

LOOP CITY MULE \$8

Blueberry Vodka, Fresh Lime Juice & Ginger Beer

BLACKBERRY STORM \$9

Blackberry Syrup, Dark Rum, Fresh Lime Juice and Ginger Beer

HUCKLEBERRY MULE \$8

Warrior Huckleberry Vodka, Huckleberry Syrup, Fresh Lime Juice and Ginger Beer

COCO DAQUIRI \$8

Coconut Syrup, White Rum and Fresh Lime Juice

JOHN DAILY \$8

Deep Eddy Sweet Tea Vodka and Lemonade

MIMOSA \$7

Fresh squeezed Orange Juice and Champagne

BLOODY MARY \$8

Fremont Mischief Vodka with tomato juice and a blend of spices

NON ALCOHOLIC

\$2.50 w/Free Refills: Drip Coffee

\$3.00 w/Free Refills: Coke, Diet Coke, Sprite, Root beer

\$3.50 w/Free Refills: Lemonade, Ice Tea, Cranberry juice

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