

# DELUXE - SINCE 1962

## APPETIZERS

### BOURBON BBQ PULLED PORK SLIDERS \$9

Slow braised pork with Evan Williams bourbon BBQ sauce. House made pickle.

### CALAMARI \$9

Calamari steak cut to strips, breaded and fried, Served with shredded kale salad and Sriracha chimichurri.

### AVOCADO FRIES \$8

Breaded and deep fried avocado slices with Sriracha chimichurri.

### CHICKEN STRIPS \$10

Buttermilk-marinated chicken strips fried crisp  
Add fries \$2

### TRUFFLE FRIES \$7

Handcut fries, truffle oil, asiago, parsley

### QUESADILLA \$9

Pepper jack, cheddar, black beans, guacamole, ranchero, sour cream.

Add shredded chicken OR braised pork for \$2

### BEER-BRINED WINGS \$11

Tossed in Buffalo or BBQ sauce. Served with blue cheese dressing, carrots & celery

### NACHOS \$10

Pepper jack, cheddar, sour cream, guacamole, pico de gallo, black beans, pickled jalapenos & green onions.

Add shredded chicken OR braised pork \$2

### GRILLED ASPARAGUS \$8

With EV Olive oil, salt & pepper, grilled lemon & a kiss of shredded Asiago .

## SOUPS & SALADS

### CHICKEN COBB \$14

Mixed lettuces, grilled chicken breast, bacon, tomato, blue cheese crumbles, hard-cooked egg, avocado, choice of dressing

Sub Steak \$4

### BLACK AND BLUE \$17

Spinach, kale, tomato, bacon, red onion, blue cheese dressing, blackened 6 oz tri tip steak

### GREEK SALAD \$13

Mixed lettuces, tomato, feta, mixed olives, cucumber, red onion, tossed with Greek vinaigrette

### CAESAR SALAD - sm \$4 lg \$10

Mixed lettuces, asiago, croutons, lemon, Caesar Dressing

Add Blackened Steak \$6

SOUP cup \$3 bowl \$5 | SOUP & SALAD \$8

### GREEN SALAD - sm \$4 lg \$8

Mixed lettuces, red onion, carrot, croutons, choice of dressing

## SANDWICHES

All sandwiches are served with your choice of fries, soup or salad

### REUBEN \$13

Corned beef brisket, 1000 Island, Swiss, sauerkraut, onion rye

### CAJUN CHICKEN \$13

Blackened chicken, bacon, lettuce, lemon garlic aioli, pepper jack, avocado, brioche bun

### TURKEY BLUE PEAR \$13

Herb crusted breast, roasted pear, blue cheese, white cheddar, mayo on grilled sour dough.

### B.L.A.T. \$11

Bacon, lettuce, avocado, tomato, classic aioli, Sourdough.

### PULLED PORK TORTA \$14

Braised pork, sliced tomato, pickled jalapeno, avocado spread, cilantro, provolone cheese. DeLuxe sauce.  
On El Castillo torta roll.



### HUGH'S BREAKFAST\* \$11

2 eggs any style, 3 strips of bacon, toast, hash browns, fruit, butter & jam

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## FRESH ANGUS BURGERS

Add soup, salad or fries \$2 Add onion rings \$4  
 Add sweet potato fries or a Caesar salad \$3  
 Sub for gluten free bun \$1  
 Sub a chicken breast or house veggie patty \$1

### ULTIMATE BOA\* \$13

Apple wood bacon, LTO, avocado, DeLuxe sauce, white cheddar

### MUSHROOM SWISS\* \$13

Swiss cheese, grilled mushrooms & onions, LTO, DeLuxe sauce.

### FIVE ALARM\* \$13

Red pepper aioli, pepper jack, jalapeno, LTO

### B.O.M.B.\* MARKET PRICE

Ask your server

### BLUE BURGER\* \$13

Blackened patty, blue cheese, bacon, DeLuxe sauce, LTO

### VEGGIE \$12

House made chickpea patty seasoned with roasted pepper and turmeric. Served with hummus, spinach, cucumber, tomato, onion and Tzatziki sauce

### CLASSIC\* \$10

LTO, DeLuxe sauce.

Add cheese \$1; bacon \$2

### OLD SCHOOL \$7 Double \$10

Quarter pound patty, LTO, DeLuxe sauce.  
 Add cheese \$1; bacon \$2

## ENTREES

### BRAISED PORK \$16

Mashed potatoes, seasonal vegetables, Topped with crispy onions.

### NY STEAK\* \$20

10 oz, choice of mashed potatoes OR house cut fries, seasonal vegetables, herb compound butter

### FISH + CHIPS \$15

Wild-caught Alaskan cod, lemon, coleslaw, tartar sauce, hand-cut fries

### CAPELLINI AL POMODORO \$12

Pomodoro sauce, capellini noodles, asiago on top. Add chicken breast \$4

### FIERY TUSCAN CHICKEN \$19

1/2 boneless chicken, mashed potatoes, vegetable, Tutto Calabria sauce, arugula salad.

### DELUXE CHILAQUILES \$13

Fried corn tortillas, black beans, ranchero sauce, sunny side up eggs, pepper jack & Cotija cheese.

Add shredded chicken OR braised pork for \$2

### MEAT TEMPERATURE CHART

<b>Blue</b>	115-125 F Bright red center	<b>Medium</b>	140-150 F Pink & firm
<b>Rare</b>	125-130 F Pale red center, soft	<b>Medium Well</b>	150-155 F Trace of pink in center
<b>Medium Rare</b>	130-140 F Warm red center, firmer	<b>Well</b>	160-212 F Grey-brown throughout, firm

\*King County Dept. of Health wants you to know that eating raw or undercooked foods can contribute to your risk of food-borne illness.

## DESSERT

### ULTIMATE CHOCOLATE CAKE \$6

Chocolate cake, chocolate mousse, chocolate ganache

### SEASONAL PIE \$6 Ask your server!

### DISH OF TILLAMOOK ICE CREAM \$3

### THOMAS KEMPER ROOT BEER FLOAT \$5.50

Vanilla ice cream topped with Thomas Kemper Root Beer

### GUINNESS STOUT FLOAT \$6.50

Vanilla ice cream topped with Guinness Stout