

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 DELUXE \$13

House made herb crusted breast, red pepper aioli, cheddar, LTO on Foccacia bread

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

Blue	115-125 F Bright red center	Medium	140-150 F Pink & firm
Rare	125-130 F Pale red center, soft	Medium Well	150-155 F Trace of pink in center
Medium Rare	130-140 F Warm red center, firmer	Well	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