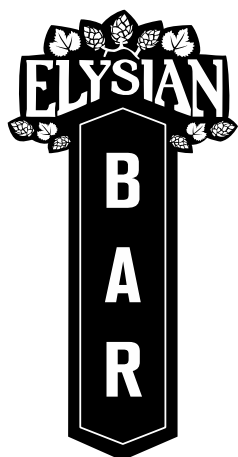


BRUNCH



ELYSIAN BAR

1516 2ND AVE
Seattle WA 98101

Featuring finely crafted
Northwest beers,
hand-built cocktails
and beautiful scratch made
food featuring Northwest
ingredients.

BEVERAGES

ASSORTED JUICES
STUMPTOWN COFFEE
HERBAL HOT TEA
MIMOSA
BAR BLOODY

SIDES

Sausage Patty-2
Bacon-2
Seasonal Berries-6
Breakfast Tots-6
2 Fried Eggs -4*
Toast / Biscuit-2
Brussel sprouts - 6
Mashed potatoes - 5
Frites - 6
Creamy polenta - 6
Grilled Baguette - 4
Sautéed Spinach - 6
Pumpkin Spaetzle - 5
Truffle Beef Poutine-
sm-8 lg-13

* Consuming foods that
are raw or undercooked
may increase your risk
of foodborne illness,
especially if you have
certain medical conditions

BREAKFAST

MONTE CRISTO, beer and vanilla batter, smoked ham, Gruyere cheese, vanilla strawberry IPA jam, powder sugar, rustic Pullman bread - 14

ROASTED BEEF HASH, roasted and ground beef, breakfast tots, baby spinach, beer cheese, 2 fried eggs, toast - 12*

BISCUTS & GRAVY, sausage gravy, house-made buttermilk biscuit, breakfast tots - sm 10 lg 14

BANANA FROSTERS FRENCH TOAST, Day glow batter, Pullman bread, banana, brown sugar, butter, rum, walnuts - sm 5 lg 11

BREWER'S BREAKFAST, 2 fried eggs, breakfast tots, boar bratwurst, beer stone ground mustard, toast - 15*

OVERNIGHT BREWERS OATES, beer-soaked steel cut oats, almond milk, Nutella, ground flaxseed, vanilla yogurt, mixed berries - 11

MUSHROOM AND SPINACH SCRAMBLE- mushrooms, baby spinach, goat cheese, piquillo peppers, breakfast tots, toast - 12

SMALL PLATES

STEAMED MANILA CLAMS, pepper bacon, shaved fennel, herb butter, Mens Room Red, scallions, grilled baguette - 15

ROASTED BRUSSEL SPROUTS, roasted Brussel sprouts, shallots, preserved lemon, Piquillo peppers, goat cheese cream, mixed herbs - 12

BEEF AND FENNEL SALAD, citrus scented braised beets, arugula, fennel, goat cheese, candied pistachios, carob grape vinaigrette - 11

JALAPENO KALE CAESAR, romaine lettuce, lacinato kale, pretzel croutons,

ancho chili pepitas, ranchero cheese, lemon - 7 / 12*

add: *Grilled Shrimp - 6 Grilled Chicken Breast - 6 Grilled Sockeye - 7.50 **

BROCCOLI BEER CHEESE SOUP, broccolini, spinach, fontina cheese, ESB, leeks, pretzel croutons, mixed herbs- bowl 8 / cup 5

SANDWICHES/ENTREES

POTATO, BROCCOLINI AND GOAT CHEESE FLATBREAD, Yukon gold potatoes, spinach, broccolini, goat cheese cream, mixed herbs - 16

GRIDDLE CHEESE BURGER, double patty natural beef, LTO, white American cheese, sliced dill pickles, house aioli - 14*
add: *Peppered bacon - 2 / mushrooms -2 / Jalapeno -1 / Fried egg*-2*

CHIPOTLE FRIED CHICKEN, buttermilk and chipotle marinated chicken breast, pepper jack cheese, LTO, sliced pickle, chipotle ranch - 14

ELYSIAN BAR REUBEN, beer braised corned beef, cornichon aioli, Gruyere cheese, coleslaw, rye bread - 14

GRILLED CHEESE AND TOMATO, white American, mozzarella, Gruyere, sliced tomatoes, frisée, Como bread, cornichon pickle, tomato cream soup - 13

NEW YORK STEAK, grilled natural New York strip, mashed potatoes, sautéed baby spinach, caramelized onion and mushrooms, blue cheese cream - 8oz. - 26* or 12oz - 36*

BUTTERNUT SQUASH RAVIOLI, house made ravioli, blue cheese cream, candied pumpkin seeds, Amaretti crumbs - 13 / 18

MUSSELS & FRITES, saffron cream, house cut frites, green onion - 15

HALIBUT AND CHIPS, beer batter, house slaw, cornichon house aioli - 18

BOUILLABAISSE STEW, prawns, shellfish, fin fish, fennel, saffron, fish and shrimp broth, saffron risotto and grilled baguette - 19