



## ELYSIAN BAR

1516 2ND AVE  
Seattle WA 98101

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

## SIDES

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.

## SMALL PLATES

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

BUTTERMILK FRIED CHICKEN LIVERS, buttermilk marinated fried chicken livers, pepper bacon, shallots, beer cheese sauce, mixed herbs – 10

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

AHI TUNA POKE, diced Ahi Tuna, soy ginger sauce, red onion, green onion, wasabi tobiko, sambal chili, sesame seaweed salad, fried won ton chips – 15\*

WILD BOAR BRATWURST, house-made bratwurst, pumpkin spaetzle, frisée, beer stone ground mustard – 15

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

## SALADS / SOUP

ASIAN PEAR SALAD, mixed greens, Asian pear, candied walnuts, white miso honey vinaigrette, fried won ton – 11

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

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

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

## ENTREES

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

GRILLED SOCKEYE AND ENGLISH PEA RISOTTO, English peas, saffron risotto, Parmesan herb whipped cream – 18\*

CRISPY CHICKEN HINDS, crispy roasted boneless chicken hinds, creamy polenta, sautéed spinach, herb pan jus – 18 (*please allow 15min. cook time*)

BEEF AND MUSHROOM BORDELAISE, braised beef and vegetables, cremini mushrooms, Bordelaise sauce, mashed potatoes, wilted spinach, creamy horseradish sauce – 22

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