

DINNER



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
Collard greens - 5
Mashed potatoes - 5
Frites - 6
Creamy polenta - 6
Grilled Baguette - 4
Spaghetti Squash - 5
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, house-made spicy sausage, Hatch chili verde, Mens Room Red, scallions, grilled baguette - 15

STUFFED PIQUILLO PEPPERS, Spanish Piquillo peppers, basmati rice, charred corn, Manchego cheese sauce, mixed herbs - 12

SAUSAGE AND MUSHROOM FLATBREAD, house-made Italian sausage, cremini mushrooms, fresh mozzarella, tomato sauce, spinach - 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*

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

OXTAIL CARNITAS TAMALES, beer braised Oxtail, white masa, roasted poblano, queso fresco, raisins, Dragoonstooth mole, epazote crema - 10

ROASTED BRUSSEL SPROUTS, roasted Brussel sprouts, shallots, preserved lemon, house-made Tasso ham, béarnaise sauce, mixed herbs - 12*

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

MUSSELS & FRITES, saffron cream, house cut frites, green onion - 14

SALADS / SOUP

MIXED GREEN SALAD, mixed greens, vine-ripened tomatoes, sliced cucumber, roasted sunflower seeds, Green Goddess dressing - 9

BEET SALAD, citrus scented braised beets, arugula, 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 **

BUTTERNUT SQUASH AND PUMPKIN CREAM, roasted butternut squash, pumpkin puree, candied pumpkin seeds, cinnamon whipped cream, pumpkin beer syrup - bowl 8 / cup 5

ENTREES

NEW YORK STEAK, grilled natural New York strip, mashed potatoes, sautéed baby spinach, béarnaise sauce - 8oz. - 26* or 12oz - 36*

BUTTERNUT SQUASH RISOTTO, roasted butternut squash, lacinato kale, cinnamon cream, grated Reggiano cheese - 16

BBQ BUFFALO MEAT LOAF, buffalo and beef meatloaf, mushroom duxelle, Dragoonstooth stout BBQ sauce, beef demi-glace, mashed potatoes, collard greens - 17

PIEROGIS AND KIELBASA, potato and goat cheese pierogis, house-made kielbasa, caramelized onion, cabbage slaw, sour cream - 15 / 19

BLACKENED CHICKEN HINDS, blackened boneless chicken hinds, creamy polenta, collard greens, herb butter pan jus - 20

GRILLED SOCKEYE SALMON, grilled Alaskan sockeye salmon, pumpkin spaetzle, spaghetti squash, chimichurri - 18*

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*

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

SEAFOOD LINGUINI, prawns, shellfish, fin fish, vodka tomato cream sauce, pretzel crumbs, baby spinach, linguini, grated Reggiano, grilled baguette - 20