



SAINT JOHN'S LUNCH

Salad & Soup

SOUP OF THE DAY \$5/8

Rotating selection, served with toasted Macrina potato bread. Cup or Bowl.

HARVEST SALAD (VEG, GF)*** \$14

Arugula, radicchio, roasted kabocha squash, honey-cider vinaigrette, goat cheese, pepitas

CHOP IN THE NAME OF LOVE (GF) \$16

Romaine, grilled chicken, bacon, cherry tomatoes, cucumber, pickled red onions, crumbled Beecher's white cheddar, house ranch dressing.
Add avocado +2

Snack & Share

YUKON GOLD FRIES (VEG, GF) \$8

Topped with garlic aioli. Spice it up & add our house Cajun seasoning blend!

STUFFED DATES (VEG, GF) \$10

Goat cheese, chives, flake salt.

FAMOUS BRUSSELS (VEG, GF) \$10

Tossed in cider vinaigrette and parmesan cheese. Add bacon +3

SMOKED GOUDA MAC (VEG) \$14

Orecchiette pasta, silky smoked-gouda cheese sauce, breadcrumbs, fresh herbs.
Add bacon +3 or chicken breast +4

Draft Beer

RAINIER \$4.5

MANNY'S PALE ALE \$7

STOUP SLAYYY IPA \$7

BIZARRE BREWING KOLSCH \$7

PDX STRAWBERRY PINEAPPLE CIDER \$8

PFRIEM LEMON PALE ALE \$8

Sandwiches & Burgers

your choice soup, salad, or fries
Sub Udi's Gluten-Free bun \$3

BLT \$14

Thick cut bacon, arugula, garlic aioli, Roma tomato, Macrina Potato Bread
Add avocado +2

TUNA TURNER (SIMPLY THE BEST) \$16

Tim's Chips, Beecher's Flagship white cheddar, swiss, pickled red onions, Macrina potato bread.

BLACKENED CHICKEN SANDWICH \$16

Chicken breast, house cajun spice, dill pickles, red onion, romaine, aioli, rustic Macrina bun

SAINT JOHN'S BURGER*** \$16

6 oz patty*, your choice of Beecher's Flagship white cheddar, yellow cheddar, or gorgonzola, red onion jam, garlic aioli, arugula, Macrina seeded brioche bun***

Make it veggie! Sub an Impossible patty + 1
Add bacon +3

MISSION: IMPOSSIBLE BURGER (VEGAN) \$17

5 oz Impossible patty, Chao vegan white "cheddar", house dill pickles, tomato, red onion, romaine lettuce, vegan aioli, rustic Macrina ciabatta bun.

Add bacon +3

*Washington state health department warns that eating raw or undercooked foods can cause illness.

** Contains nuts *** Contains seeds
(gf) gluten free

Cocktails

SANGRIA \$8

Classic red wine sangria

MIMOSA - GLASS/CARAFE \$9/\$30

Cava + orange juice

BLOODY MARY \$9

Vodka + housemade bloody mary mix

EASY BREEZY \$10

Lofi gentian amaro, grapefruit, cava

