DESSERTS

3 SCOOPS OF HOUSEMADE ICE CREAM 6
Ask your server for today's flavors

ASK ABOUT OUR DAILY DESSERT SPECIALS!

THANK YOU FOR BEING A FRIEND.

Our menu features conscientiously sourced & housemade foods with natural and sustainable ingredients. We support local artisans and farmers whenever possible.

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

** Contains nuts // ***Contains seeds

(V) vegetarian friendly

18% gratuity will be added to parties of 6 or more

719
E. PIKE ST.

SAINT JOHN'S
BAR AND EATERY

DINNER

Built in 1905, the Saint John's apartment building is one of Capitol Hill's oldest treasures. Our house, is a very, very, very, fine house.

TAKEOUT AVAILABLE

SNACKS & SHAREABLES

HOUSE PICKLES (V) (GF) 4

ROSEMARY SPICED NUTS (V) (GF) 5**

MARINATED OLIVES (V) (GF) 5

TWO HARD BOILED EGGS (V) (GF) 5
House pickles, aioli

HANDCUT FRIED YUKON GOLDS, AIOLI* (V) (GF) 6

TRUFFLE PARMESAN POPCORN (V) (GF) 6

WARM & SALTY GOAT CHEESE DATES (V) (GF) 7

MEATBALLS & SAUCE 8
Three all beef meatballs, saffron tomato sauce, parmesan, toasted bread

BLISTERED SHISHITO PEPPERS (V) 9
Lemon, Maldon Sea Salt

E. PIKE PLATTER 16
A rotating selection of cured meats, cheese, pickles, nuts, La Panzanella croccantini, and other fun bits

QUILLISASCUT CHEESE PLATE 15
Three rotating cheeses with seasonal treats
$1 from every plate sold goes towards the Quillisascut Farm School Scholarship Fund

SOUP, SALADS, & PLATES

SOUP OF THE DAY MUG 4 / BOWL 6
Bread and butter

HOUSE SALAD 7 (V) (GF)
Wild arugula, honey & whole grain dressing, shaved parmesan

BUTTER LETTUCE SALAD (V) (GF) 9
Breakfast radishes, capers, shallots, goat cheese buttermilk dressing
ADD CRISPY CHICKEN SKIN CROUTONS 3

RAD SALAD (V) (GF) 9
Radicchio, fried almonds, wine soaked raisins, apple, gorgonzola & pickled red onion dressing

7 OZ. GRILLED GUAJILLO STEAK SALAD 17
Wild arugula, radish, jalapeño vinaigrette, cotija, avocado, corn tortilla strips **(GF)**

TROFIE MAC N' MORNAY (V) 9
Fontina, pepperjack, & Beecher's Flagship cheddar sauce, breadcrumbs

GRILLED CHEESE SANDWICH (V) 8
Tillamook cheddar, swiss, & provolone, piperade, Macrina potato bread
ADD SIDE HOUSE SALAD, SOUP, OR FRIES FOR 2

TUNA SALAD SANDWICH 9
Lemon, capers, cornichon, aioli, pickled red onions, butter lettuce Macrina potato bread
ADD SIDE HOUSE SALAD, SOUP, OR FRIES FOR 2

BLT SANDWICH 9
Zoe's Meats bacon, wild arugula, tomato, aioli*, Macrina sliced potato bread // Add avocado for **1**
ADD SIDE HOUSE SALAD, SOUP, OR FRIES FOR 2

GOLDEN GIRL CHICKEN SANDWICH 10
Roasted thigh meat, aioli, Mama Lil's peppers, chimichurri, wild arugula, Macrina potato roll
ADD SIDE HOUSE SALAD, SOUP, OR FRIES FOR 2

GRILLED CHILI VERDE SAUSAGE 14
Cumin black beans, cherry tomatoes, roasted pepper crema, herb salad
MAKE IT VEGGIE! SUB FIELD ROAST SAUSAGE

ST. JOHN'S BURGER 12
6 oz. Painted Hills beef, your choice of Beecher's Flagship white cheddar, Tillamook sharp cheddar, or gorgonzola, red onion jam, aioli, wild arugula, Macrina seeded brioche bun***, handout yukon gold potatoes // Add bacon for **2** // **MAKE IT VEG! SUB A GRILLED PORTOBELLO MUSHROOM**

VELASCO-RAPTOR BURGER 13
An "animal" of a burger inspired by our sous chef Alex Velasco... 6 oz. Painted Hill's beef, Tillamook yellow cheddar, caramelized onions, Russian dressing, butter lettuce, house pickled cucumbers, roma tomato, Macrina seeded brioche bun***, fried yukon gold potatoes
Make it veggie! Sub a grilled Portobello mushroom

LINGUINI PUTTANESCA 14
Tomatoes, Castelvetrano olives, capers, anchovy, parmesan

PAN SEARED COPPER RIVER SALMON 16
Curried cous cous, feta, raisin salad

7 OZ. GUAJILLO FLAT IRON STEAK 17
Romesco**, charred spring onions, chimichurri, breadcrumbs