



SAINT JOHN'S

# DINNER



## 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)** \$12  
Tossed in cider vinaigrette and parmesan cheese. *Add bacon +3*

**SPINACH-ARTICHOKE DIP (VEG)** \$14  
Cream cheese, parmesan, spinach, artichoke, herbs, served with pita chips.

**WINGS\*\*\* (GF)** \$15  
**Sticky Ginger Wings** with scallions, sesame seeds, candied peppers or  
**Cajun Wings** with house spice mix, garlic aioli, herbs (sorry, no mixing & matching)

**PIKE ST. NACHOS (VEG, GF)** \$16  
House cheese sauce, tortilla chips, black beans, pico de Gallo, sour cream, cilantro.  
*Bump it up a nacho and add chicken breast +4*

## Salad & Soup

**SOUP OF THE DAY** \$5/8  
Rotating selection, served with toasted Macrina potato bread. Cup or Bowl.

**GREEN GODDESS (VEG, GF)\*\*\*** \$14  
Arugula, frisée, watermelon radish, grapefruit supremes, avocado, crumbled cotija, pepitas, avocado & charred spring onion dressing

**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*

## Mains

**SMOKED GOUDA MAC (VEG)** \$14  
Orecchiette pasta, silky smoked-gouda cheese sauce, breadcrumbs, fresh herbs.  
*Add bacon +3 or chicken breast +4*

**CACIO E PEPE (VEG)** \$16  
Linguine, parmesan, white wine, butter, asparagus, snap peas, fresh-ground black pepper, pea vines  
*Add bacon +3 or chicken breast +4*

**FISH & CHIPS (GF)** \$18  
Three pieces of battered cod, yukon gold fries, house coleslaw and tartar sauce, lemon

## Sandwiches & Burgers

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

**TOFU BAHN MI (VEGAN)** \$16  
Glazed tofu, carrot-daikon slaw, vegan sriracha aioli, cucumber, jalapeño, cilantro, French roll

**TUNA TURNER (SIMPLY THE BEST)** \$17  
Tim's Chips, Beecher's Flagship white cheddar, swiss, pickled red onions, Macrina potato bread.

**SAINT JOHN'S BURGER\*\*\*** \$17  
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*

**BLACKENED CHICKEN SANDWICH** \$18  
Chicken breast, house cajun spice, dill pickles, red onion, romaine, aioli, rustic Macrina bun

**MISSION: IMPOSSIBLE BURGER (VEGAN)** \$18  
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*

**SOURDOUGH JOHN** \$18  
Patty melt with 6 oz Painted Hills beef, bacon, Swiss cheese, tomato, onion aioli, toasted Seattle Sourdough round.  
*Sub Impossible patty +1*

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

\*\* Contains nuts \*\*\* Contains seeds  
(vegetarian) / (gf) gluten free / (vegan)