



FOOD FOR THOUGHT

Our food is not grown, harvested, or cooked in a factory.
We work with farmers who say "yes" to grass and "no" to drugs, and with fishermen who believe in being sustainably wild.
We do this for many reasons, but let's just keep it simple:

IT TASTES BETTER!

coppercoinseattle.com
2329 California AVE SW
(206) 420-3608

STARTERS

Popcorn Chicken

crispy battered white meat, dipping sauce trio;
buffalo, ranch, & honey-mustard \$6.95

Roasted Mushroom Quesadilla

roasted poblano, red onion, chevre, manchego, jack \$8.95

Loaded Tater Tots

topped with Tillamook cheddar, fresh pico de gallo,
green onion, chipotle sour cream \$7.95

Babe's Onion Rings

the real deal original Red Mill rings \$4.95

Roasted Beet 'Caprese' Salad

red & golden beets, apples, chevre, mint,
candied walnuts, balsamic \$6.95

The Coin Calamari

lightly battered & flash-fried,
traditional cocktail, lemon-garlic aioli \$8.95

SOUPS AND SALADS

SMALL PLATES

Seafood Chowder

crab, shrimp, Alaskan cod, sockeye salmon, port, cream
Cup \$5.50 Bowl \$7.50

Soup of the Day

Ask your server about today's freshly-made soup!
Cup \$5.50 Bowl \$7.50

House Salad

seasonal greens, basil vinaigrette, candied walnuts,
crumbled bleu cheese \$5.95

Classic Caesar

house-made dressing, romaine, parmesan,
golden croutons \$5.95

LARGE PLATES

Grilled Chicken Salad

seasonal greens, basil vinaigrette, golden raisins, tomato,
smoked almonds, croutons, bleu cheese crumbles \$13.50

Steak Salad

arugula, roasted red & golden beets, red wine vinaigrette,
candied walnuts, chevre \$15.95

Chicken Caesar

grilled chicken breast, classic house-made dressing,
parmesan, golden croutons \$13.50

Wild Salmon Caesar

wild Alaskan sockeye, classic house-made dressing,
parmesan, golden croutons \$15.95

ALKI STREET TACOS

Served on warm flour tortillas with house-made chipotle sauce and crisp cabbage. Pico de gallo and guacamole on the side.

Vietnamese Steak Tacos*

grilled tender beef medallions, lemongrass marinade \$11.95

Golden Fish Tacos

light, crispy, beer battered Alaskan cod \$10.95

Grilled Chicken Tacos

southwest-seasoned flame-broiled chicken breast \$10.95

Wild Salmon Tacos

grilled Alaskan sockeye, red pepper citrus glaze \$13.95



18% automatic gratuity added
for parties of 6 or more.

MAIN DISHES

Steak Frites* ⑥⑥

petite tender medallions, bleu cheese-mushroom cream, seasonal vegetable, over a bed of haystack fries \$17.95

Wild Sockeye Salmon ⑥⑥

grilled Alaskan sockeye, pesto beurre blanc, crimini mushrooms, potato pancakes, seasonal vegetable \$17.95

Jambalaya ⑥⑥

andouille sausage, tasso, prawns, chicken, peppers, onion, tomato, dirty rice \$15.95

Mixed Grill ⑥⑥

chicken breast, prawns, smoked sausage, honey-garlic mustard glaze, potato pancakes, seasonal vegetable \$15.95

The Coin Fried Chicken

buttermilk fried chicken breast, green chile cream sauce, haystack fries, creamy slaw \$14.50

Fish & Chips

3 pieces of beer battered Alaskan cod, haystack fries, creamy slaw, roasted onion tartar \$14.50

ARTISAN SANDWICHES

Served on freshly-baked artisan bread from our Coastline bakery with a side of haystack fries.

Substitute a cup of soup or a side salad for \$3.50

B.L.A.T.

pepper bacon, crisp lettuce, avocado, tomato, dijon-mayo \$12.95

Buffalo Chicken

buttermilk fried chicken breast, house spicy buffalo sauce creamy coleslaw, pickled celery \$12.95

Turkey Bacon Ranch

thin sliced turkey breast, pepper bacon, avocado, swiss, lettuce, tomato, ranch dressing \$12.95

Veggie Torta ⑦

avocado, spinach, tomato, crispy fried onion, goat cheese, chipotle mayo \$11.95

Vietnamese Steak

grilled lemongrass beef, pickled carrot, cucumber, & jalapeño, cilantro, mayo \$12.95

THE COIN'S BURGERS

Served on freshly-baked rustic buns from our Coastline bakery with a side of haystack fries. Sub black bean veggie patty for \$1.

Sub a cup of soup or a side salad for \$3.50. Sub sweet potato fries for \$1. Gluten free buns available for \$1.

Coin Deluxe*

hand-formed all natural ground sirloin, Tillamook cheddar, bbq glaze, chipotle-mayo, lettuce, tomato, onion \$13.50

The B&B*

caramelized bacon onion jam, bleu cheese, dijon-mayo, lettuce, tomato \$13.50

Wild Salmon Burger

grilled Alaskan sockeye, seasonal greens, red pepper citrus mayo, tomato, onion \$14.50

Grilled Chicken Burger

chicken breast, swiss, pepper-bacon, pesto-mayo, lettuce, tomato \$12.95



**Consuming raw or undercooked items may increase your risk of foodborne illness*

WINE

RED

Pinot Noir

Spindrift Cellars, Willamette OR '14 glass \$8.50

Syrah Blend

Christopher Michael, Col. Valley WA '14 glass \$9 bottle \$28

Cabernet Sauvignon

Arch Terrace, Red Mountain WA '14 glass \$9.50

WHITE AND ROSE

Pinot Gris

Lone Birch, Yakima Valley WA '16 glass \$8 bottle \$26

Chardonnay

Wilridge Winery, Yakima Valley WA '16 glass \$8

Grenache Rosé

Locus Wines, Yakima Valley WA '16 glass \$8.50

CRAFTED COCKTAILS

Classic technique, fresh ingredients, and excellent spirits.

The Coin Old Fashioned

Kentucky bourbon, organic cane sugar, Angostura & Reagan's orange bitters, orange peel, ice rock \$8

Hat Dance

100% de agave blanco & reposado tequilas, Aperol, fresh lemon, fresh ginger, organic cane, nutmeg, served up \$9.50

Hemingway Sour

Jamaican & Puerto Rican rums, fresh lime, fresh grapefruit, local organic egg whites, Luxardo maraschino, served up \$9.50

Ward 8

rye, fresh lemon, fresh orange juice, house pomegranate grenadine, served up \$9.95

Fall 75

orange spice tea infused gin, fresh lemon, organic cane, sparkling cava brut, served up \$8.50

Admiral Hot Toddy

Laird's applejack, fresh lemon, honey, cinnamon, clove, served hot \$8.75

Rotating Draft Cocktail

crafted in small batches with fresh juices and fine spirits, kegged in house, ask for our current cocktail! \$8.50

NON ALCOHOLIC

House Scratch Ginger Beer

real ginger root, fresh lime, Angostura bitters \$4

Sparkling Pomegranate Lemonade

fresh lemon, pomegranate, organic cane sugar, seltzer \$4

Fresh Squeezed Orange or Grapefruit Juice

fresh squeezed in house \$3.25

Virgil's Root Beer

\$4.50

Locally Roasted Q.E.D. Coffee

\$2.50

Fountain Soft Drinks

coke, sprite, tonic \$4

diet coke \$2.25

BOTTLED BEER

be sure to check our extensive draft list too!

Coors Light

\$3.50

Bohemia

\$4

Stone Gluten Free IPA

\$5

Bitburger N/A

\$4.50

DESSERT

Rootbeer Float

\$5.75

Chocolate Lava Cake

warm souffle, ganache \$9.50

Seasonal Cheesecake

ask your server! \$9.50

Vanilla Ice Cream

\$3.50

Open from 11:30am until 11:00pm Sunday - Thursday
Midnight Friday and Saturday

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FROM THE KITCHEN

Jalapeño Popper Burger

all natural ground sirloin, beer-battered jalapeños, cream cheese, lettuce, tomato, onion, chipotle mayo served with haystack fries \$13.50

Rojo Chicken Penne

grilled chicken breast, red peppers, garlic, lemon, tomato, shallots, cream, red wine, green onion, toasted garlic baguette, available from 4pm \$13.95

Soup of the Day

*ask your server about today's featured soup!
cup \$5.50 bowl \$7.50*

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DESSERT

Chocolate Lava Cake

molten chocolate souffle, ganache filling, vanilla hand-whipped cream \$9.50

Seasonal Cheesecake

\$9.50

Rootbeer Float

Virgil's rootbeer and vanilla ice cream \$5.75

Vanilla Ice Cream

\$3.50

Locally Roasted Q.E.D. Coffee

\$2.50

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HAPPY HOUR

from 3pm to 6pm and 9pm to close every day

DRINK SPECIALS

**Draft Beers, Glass Wine,
Well Spirits & House Cocktails**
dollar off regular price!

Featured Cocktail
only \$5.50. ask your server!

APPETIZERS

\$6.95

The Coin Calamari

Roasted Mushroom Quesadilla ✓

Loaded Tater Tots ✓

\$5.95

Popcorn Chicken

Roasted Beet 'Caprese' Salad ✓

\$3.95

Babe's Onion Rings

Cup of Seafood Chowder

Sweet Potato Haystack Fries ✓

TACOS

Single Grilled Chicken Taco

southwest-seasoned flame-broiled chicken breast \$4.25

Single Golden Fish Taco

beer battered Alaskan cod; crisp, light, delicious \$4.25



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COIN KIDS

For kids aged 12 or younger. Fruit available
in place of fries upon request

Hand-Cut Chicken Nuggets

breaded all white meat chicken, haystack fries,
house BBQ dipping sauce \$5.95

Fish & Chips

2 pieces of battered Alaskan cod, haystack fries,
roasted onion tartar \$5.95

Cheese Burger

all natural ground sirloin, Tillamook cheddar,
lettuce and tomato
haystack fries \$5.95

Red or White Pasta 🍷

penne noodles, house made marinara or
cream sauce \$5.95

Cheese Quesadilla 🍷

toasted flour tortilla, warm and gooey cheddar cheese,
side of fruit \$5.95

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