



## 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 \$7.50

## Roasted Mushroom Quesadilla

roasted poblano, red onion, chevre, manchego, jack \$9.50

## Loaded Tater Tots

topped with Tillamook cheddar, fresh pico de gallo,  
green onion, chipotle sour cream \$8.50

## Babe's Onion Rings

the real deal original Red Mill rings \$5.50

## Roasted Beet 'Caprese' Salad

red & golden beets, apples, chevre, mint,  
candied walnuts, balsamic \$7.50

## The Coin Calamari

lightly battered & flash-fried,  
traditional cocktail, lemon-garlic aioli \$9.50

# SOUPS AND SALADS

## SMALL PLATES

### Seafood Chowder

crab, shrimp, Alaskan cod, sockeye salmon, port, cream  
Cup \$6.50 Bowl \$8.50

### Soup of the Day

Ask your server about today's freshly-made soup!  
Cup \$6.50 Bowl \$8.50

### House Salad

seasonal greens, basil vinaigrette, candied walnuts,  
crumbled bleu cheese \$6.50

### Classic Caesar

house-made dressing, romaine, parmesan,  
golden croutons \$6.50

## LARGE PLATES

### Grilled Chicken Salad

seasonal greens, basil vinaigrette, golden raisins, tomato,  
smoked almonds, croutons, bleu cheese crumbles \$14.50

### Steak Salad

arugula, roasted red & golden beets, red wine vinaigrette,  
candied walnuts, chevre \$16.95

### Chicken Caesar

grilled chicken breast, classic house-made dressing,  
parmesan, golden croutons \$14.50

### Wild Salmon Caesar

wild Alaskan sockeye, classic house-made dressing,  
parmesan, golden croutons \$16.95

# 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 \$12.95

## Golden Fish Tacos

light, crispy, beer battered Alaskan cod \$11.95

## Grilled Chicken Tacos

southwest-seasoned flame-broiled chicken breast \$11.95

## Wild Salmon Tacos

grilled Alaskan sockeye, red pepper citrus glaze \$13.95



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

# MAIN DISHES

Not available during Brunch hours.

## Steak Frites\* GF

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

## Wild Sockeye Salmon GF

*grilled Alaskan sockeye, pesto beurre blanc, crimini mushrooms, potato pancakes, seasonal vegetable \$18.95*

## Mixed Grill GF

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

## Jambalaya GF

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

Always available!

## 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 \$3.95*

## 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 V

*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 \$3.95. 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 \$13.50*



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# 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

### Sauvignon Blanc

Arch Terrace, Yakima Valley WA '17 glass \$8

## CRAFTED COCKTAILS

Classic technique, fresh ingredients, and excellent spirits.

### The Coin Margarita

blanco & reposado tequilas, fresh lime, dry curaçao, organic cane sugar, on the rocks with salt \$8.50

### Sunken Garden

London dry gin, cucumber, mint, fresh lime, organic cane sugar, served up \$8.50

### Bourbon Biplane

Kentucky bourbon, fresh lemon, Luxardo maraschino, crème de violette, served up \$9

### Improved Rum Cocktail

Jamaican & Puerto Rican rums, rhubarb amaro, fresh ginger, lime zest, ice rock \$9

### Pomelo Cup

vodka, fresh grapefruit, Aperol, sparkling cava brut, lemon peel, served up \$8.50

### Sunset Sour

blanco & reposado tequilas, mezcal, fresh lemon, fresh OJ, local organic egg whites, pomegranate, organic cane, Peychaud's bitters, served up \$10

### 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

### Caramel Apple Bread Pudding

\$7.95

### Campfire Chocolate Soufflé

\$7.95

### Rootbeer Float

\$5.75

### Vanilla Ice Cream

\$3.50

Open from 11:30am until 10pm Monday - Thursday, 11:30am until 11pm Friday, 10am until 11pm Saturday, & 10am until 10pm Sunday

# SPECIALS

## FEATURED COCKTAIL

### Rotating Draft Cocktail

*crafted with fresh juices and fine spirits, then kegged in-house. Ask about our current offering!* \$8.50

## FROM THE KITCHEN

### Pub Burger

*all-natural ground sirloin, house zesty pub sauce, buttermilk fried dill pickles, cheddar cheese, served with haystack fries* \$13.50

### Crossroads Steak Sandwich

*grilled lemongrass beef medallions, spinach, tomato, red onion, cilantro-lime mayo, curried ketchup, served with haystack fries* \$12.95

### Soup of the Day

*ask your server about today's featured soup!*  
cup \$6.50 bowl \$8.50

## DESSERT

*New!*

### Campfire Chocolate Soufflé

*house-made rich chocolate soufflé, graham cracker crumble, brûléed marshmallow cream* \$7.95

*New!*

### Caramel Apple Bread Pudding

*Coastline bakery brioche, local apples, caramel drizzle, fresh whipped cream* \$7.95

### Rootbeer Float

*Virgil's rootbeer and vanilla ice cream* \$5.75

### Vanilla Ice Cream

\$3.50

### Locally Roasted Q.E.D. Coffee

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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 \$4.95*

**Single Golden Fish Taco**

*beer battered Alaskan cod; crisp, light, delicious \$4.95*



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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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