

RACONTEUR

DINNER

3pm-10pm Daily

Happy Hour from 3pm-6pm & 9pm-close

Appetizers

House-made Pretzel

Served with beer-cheese fondue. 6

Char Roasted Brussels

Charred Brussels sprouts, lemon vinaigrette, roasted red pepper sauce, toasted almonds, and queso fresco. 8

Deviled Eggs

Topped with micro greens and smoked paprika. 8

Buffalo Chicken Wings

One pound of fried wings and drumettes in spicy garlic buffalo sauce. With celery and ranch. 10

Coconut Shrimp

Golden coconut crusted shrimp with sweet Thai chili sauce. 9

Spicy Mac Balls

Deep fried crispy panko coated habanero mac and cheese. 6

Soups & Salads

Add to any salad: grilled or fried chicken breast 4 • grilled or house-smoked salmon 6

Soups

Ask your server for today's soup choices Vegetarian or meat option always available. 5/9

Chop Chop

Romaine, chicken, bacon, blue cheese crumbles, tomatoes, cucumbers, tossed in buttermilk herb dressing. 12/14

Caesar Salad

Romaine, anchovies, croutons, Parmesan, Caesar dressing. 12

Southwest Salad

Romaine, black beans, red pepper, corn, Pasilla pepper, avocado, tomato, cheddar jack cheese, avocado-cilantro dressing. 12

Bufflo Chicken Salad

Romaine, celery, radish, tomato, pickled onion with buttermilk herb dressing. Topped with hand breaded chicken tenders in garlic buffalo sauce, and shredded cheddar. 14

Burgers & Sandwiches

Add a starter salad for 3

All burgers and sandwiches come with fries. Sub house salad \$1, sub soup \$3, sub gluten-free bun or bread \$2.

Raconteur Burger

1/3 lb Kobe beef* blend, pickles, onion, butter lettuce and burger sauce.

Served on organic bun. 13

Add American or cheddar 1, bacon 2, fried egg 1. Sub Field Roast Patty .50

Fried Chicken

Sandwich

Buttermilk-brined chicken breast, pickles, butter lettuce and ranch. Served on organic bun. 14

Mushroom Swiss Burger

Swiss cheese, caramelized onion, sautéed mushrooms, lettuce, tomato, herb mayo. On an organic bun. 13

Grown-Up Grilled Cheese

Cheddar, Monterey Jack, aged Gouda, fresh basil, slow-roasted tomato.

Served on sourdough grilled with herbed butter. 12

Salmon Sandwich

Grilled salmon fillet*, roasted tomato, butter lettuce, lemon- dill yogurt sauce. Served on an organic bun. 16

Beyond Tree Hugger

Beyond Meatless Burger, Swiss, avocado, lettuce, tomato, onion, and pesto mayo. 13

Southend Vegan Burger

Field Roast vegan patty, melted Chao cheese, vegan burger spread, avocado, lettuce, tomato, organic bun. 15

Entrees

Add a starter salad for 3

Dan Dan Noodle

Curly wheat noodle, preserved kale, broccolini, garlic, tofu, scallion, and red chili oil. 14

Hand Breaded Chicken Strips

Served with fries, mustard slaw, honey mustard and ranch. 13.99

Fish & Chips

4 piece cornflake and panko crusted Alaskan Cod fried golden brown. Served with apple cider coleslaw and dill tarter. 16

Pacific Cod Tacos

Fried cod in flour tortillas with chipotle lime sauce, cabbage, pickled onion, and avocado. With chips and salsa. 15

Bourbon Mustard Meatloaf

Homemade meatloaf, tangy bourbon mustard glaze Served with mashers, veggies and crispy fried onions. 15

NW Salmon*

Simply grilled with lemon caper butter sauce, mashers, and seasonal veggies. 19

Baked Mac & Cheese

Elbow pasta tossed in house béchamel with Gouda, Cheddar, Monterey Jack and Parmesan. 15
Add fried chicken 5, or bacon 2

Mediterranean Plate

Hummus, tomato, cucumber salad, Kalamata olives, feta, tzatziki. Served with grilled pita. 15

PARTIES OF 8 OR MORE WILL BE SUBJECT TO 18% AUTOMATIC GRATUITY AND WILL BE GIVEN ONLY ONE PAYMENT TICKET.

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.