



628 St. Helens Avenue, Tacoma

HOURS: Tuesday – Thursday 11am to 9 pm

Friday – Saturday 11am to 10 pm

SANDWICHES

All sandwiches are served with a small House Salad or Chips. [Sub soup for salad - \$1.00 Sub Small Mac \$3.00 Sub Large Mac \$5.00]

***Grilled Comfort Combo- \$11.00** Cheddar-Fontina Grilled Cheese with a cup of tomato soup

***Monte-Stinko- \$12.00** Ham, Turkey, Fontina, Cheddar, topped w/ powdered sugar & served with side of blackberry jam

***The Stinker - \$11.00** Peanut butter, blackberry preserves, bacon & blue cheese

THE Turkey - \$12.00 Generous amounts of roasted turkey are layered on A MIXTURE made with mango chutney, blue cheese, mayo and served on a rustic roll.

Salami - \$12.00 Salami, fresh mozzarella, tomato, fresh basil with balsamic & extra virgin olive oil served warm on a toasted rustic roll.

Cheesy British - \$12.00 Ham, turkey, roast beef, cheddar, onions, pickles, mayo, on a hoagie roll.

Veggie Melt - \$12.00 Sliced Wild Mushroom Field Roast, Chao "cheese", sautéed onions and peppers, with a horseradish mayonnaise served warm on a rustic roll.

Prosciutto and Brie - \$12.00 Italian ham and French Brie accompanied by a rosemary-fig confit and mixed greens on a warm rustic roll.

SOUP OF THE DAY

Cup - \$5.00 Bowl - \$7.00

COMBINATIONS

***We cannot half the Stinker, Monte-Stinko, or grilled cheese**

HALF A HOUSE SALAD, CUP OF SOUP AND A SLICE OF BREAD - \$11.00

HALF A SANDWICH* WITH HALF A HOUSE SALAD OR CUP OF SOUP - \$11.00

TRIFECTA! – Half a sandwich*, small house salad and cup of soup – \$13.00

MAC & SALAD Mac-N-Cheese with Half a House Salad - \$11.00 Small / \$13.00 Large

Small Mac only - \$7.00 Large Mac Only - \$9.00

GREENS ETC.

House Salad - \$12.00 Side - \$6.00

Mixed greens, seedless red grapes, bleu cheese, and honey roasted nuts tossed in a balsamic vinaigrette.

Spinach and Orange with Warm Goat Cheese - \$14.00

Spinach greens, Mandarin oranges and red onion tossed in a sherry wine vinaigrette then topped with a warm pecan encrusted disk of goat cheese.

Caprese - \$14.00

Rosemary grilled chicken, fresh mozzarella, tomatoes & house made croutons atop a bed of creamy pesto dressed greens.

Chocolate Balsamic - \$14.00

Chocolate balsamic vinaigrette covered greens with caramelized nuts, seasonal fruit, goat cheese & bacon.

Add chicken to any salad - \$2.00

STARTERS

Single Cheese – \$9.00* Accompanied by seasonal fruit, roasted nuts and French baguette.

3 Cheese - \$15 - 5 Cheese - \$19.00*

An assortment of artisanal or imported cheeses, accompanied by seasonal fruit, roasted nuts and French baguette.

Antipasti - \$21.00*

Assorted cheese and cured meats, marinated olive mix, olive oil, balsamic vinegar served with a French baguette.

Meat Plate - \$17.00*

Assorted meats with a marinated olive mix, Dijon mustard & French baguette.

**Roasted Garlic & Pierre-Robert* - \$12.00
(Garlic Only - \$5.00)**

Served with French baguette and a select French triple crème.
Step aside Brie - this is the real stuff!

Select Balsamic & Olive Oil with Rustic Rosemary Bread - \$8.00

The select vinegar that we have chosen for this appetizer has been aged for 18 years and the Italian olive oil is extra virgin.

Bacon Wrapped Dates - \$7.00

3 Dates Filled with Goat Cheese

Conservas - \$7.00

European olive oil preserved seafood tin with bread

*GF Bread Available for +\$2.00

KIDS MENU CHOICES — FRUIT OR CHIPS

Cheddar Mac n Cheese \$7.00

Cheddar Grilled Cheese/ PB & J \$6.50

Mini Deli Platter w/bread \$9.00

BEVERAGE CHOICES — NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Ginger Ale, Fanta, Gold Peak Sweet Tea \$2.00

Perrier, Ginger Beer, San Pellegrino \$3.00

Grapefruit, Orange, Pineapple Juice \$2.50

Tea/Coffee \$2.25

BEER

Draft choice of Light, IPA, Cider, or Dark \$7.00

WINE

Rosé

Maison No. 9 (France) 10/30

Prisoner Unshackled (CA) 10/30

Este Vinho Verde (Portugal) 8/24

White

Sun Goddess Sauvignon Blanc (Italy) 10/30

Bolla Pinot Grigio (Italy) 7/21

Viu Manet Gran Reserve Chardonnay (Chile) 9/27

Broadbent Vinho Verde (Portugal) 8/24

Red

McManis Cabernet Sauvignon (Lodi, CA) 9/27

Sur de los Andes Malbec (Argentina) 10/30

Goose Ridge Merlot (WA) 10/30

Passo Delle Mulle Nero D'Avola (Italy) 9/27

Sea Sun Pinot Noir (CA) 13/39

Herminia Tempranillo (Spain) 10/30

Caymus Red Schooner Malbec 60

Bubbles

Brut/Brut Rosé or Mia Moscato (Spain) 8/24

STINK COCKTAILS

Seasonal Mule 9

Wild Roots Flavored Vodka, fresh lime, ginger beer

Reese's Manhattan 10

Rittenhouse Rye, Screwball Peanut Butter whiskey, cocoa bitters

Old Fashion 11

Buffalo Trace, demerara, orange

Purple Reign 11

Empress Gin, house shrub, Elderflower liqueur, soda

Stinky Pinky 7

Svedka Rosé Vodka, house strawberry rosé syrup, soda