

TYEE PUB

Soups & Salads

TP Seafood Chowder \$13
mussels, clams, salmon ling cod, potato, celery, onions & carrots in creamy broth

Creamy Artichoke Soup GF \$11

House Salad V(optional) \$18
baby kale, feta cheese (optional), romaine lettuce, lolla rossa, cherry tomatoes, roasted peppers, sweet beats, cranberries with a dijon vinaigrette

Veggie Quinoa Salad Bowl \$19
organic brown and white quinoa, cherry tomatoes, roasted corn, roasted red peppers, house pickled onions, hummus, mixed sprouts

Starters

Tyee Veggie Platter V, GF \$16
fire stuffed olives, cauliflower hot bites, roasted garlic hummus, vegan tzatziki & beet chips

Beer Brined Crispy Chicken Wings GF \$19
free range organic chicken wings: sea salt and pepper, spicy thai, teriyaki, or hot

Crispy Tofu V \$16
crispy tofu over chickpea puree with sautéed oyster mushrooms & bbq seaweed salad

Bigger Bites

Fried Chicken and Waffles \$22
organic chicken breast & leg, waffles with chipotle maple aioli

Steamer Clams \$24
local clams steamed in white wine with shoe string potatoes & garlic aioli

Fish and Chips \$19
beer tempura ling cod with coleslaw, fries & housemade tartar sauce

Tyee Burger \$22 with GF Bun +\$2.50
100% black angus beef patty, lettuce, tomato, fig jam, fried onions, housemade pickles with salad or fries

Salmon Burger \$22 with GF Bun +\$2.50
seared seasonal salmon, housemade pickles, housemade tartar sauce with salad or fries

Cajun Spiced Squid GF, DF \$18
squid strips, vegan tzatziki sauce, housemade pickles

Fried Fish Tacos \$19
tempura ling cod, pineapple salsa, shredded lettuce, chipotle sour cream & crispy wonton

Grilled NY Steak \$24
8 oz NY sirloin, fingerling potatoes, creamy soy spinach & fries

