

Tyee Pub

Soups & Salads

Painter's Seafood Chowder	\$14
Mussels, clams, smoked salmon, ling cod, bacon, potato, celery, onions, and carrots in a creamy broth	
Soup of the day	\$11
Chef's daily creation. Ask your server	
House Salad V(optional)	\$8/\$16
Baby kale, feta cheese (optional), romaine lettuce, Lolla Rossa, cherry tomatoes, roasted peppers, sweet beets, cranberries, served with a dijon vinaigrette	
Caesar Salad	\$9/\$18
Crisp romaine lettuce, bacon bits, housemade croutons, parmesan cheese, with a creamy caesar dressing	
Tuna Poke Salad	\$22
Hoisin marinated tuna, mango, pineapple, cherry tomatoes, cucumber, edamame beans & seaweed salad over arugula with wonton crisp & sesame seeds	

Starters

Beer Brined Crispy Chicken Wings	\$19
Crispy free-range organic beer brined chicken wings: sea salt and black pepper, spicy thai, teriyaki, or hot	
Cajun Shrimp GF	\$20
Sautéed in Cajun butter with charred corn & blistered tomatoes	
Fried Fish Tacos	\$19
Tempura ling cod, pineapple salsa, shredded lettuce, chipotle sour cream & crispy wonton	
Tyee Veggie Platter V, GF	\$16
Battered pimento olives & battered cauliflower hot bites, beet chips, served with roasted garlic hummus & vegan tzatziki	
Crispy Tofu V	\$16
Crispy smoked tofu on a bed of hummus, sautéed oyster mushrooms & bbq seaweed salad	



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Bigger Bites

Fried Chicken and Waffles

Organic chicken breast & leg, waffles with a chipotle maple aioli

\$22

Steamer Clams or Mussels

Local clams or mussels steamed in a white wine cream sauce. Served with fries, garlic aioli & a warm baguette

\$24

Fish and Chips

Beer tempura ling cod with coleslaw, fries & housemade tartar sauce

\$19

Mac & Cheese

Macaroni with a creamy brie & cheddar sauce, drizzled with white truffle oil, topped with green onions & shredded cheese

\$18

Painter's Club Sandwich

Two slices of focaccia, sourdough or as a wrap with bacon, lettuce, tomato

Served with fries or house salad

with chicken

\$19

with salmon

\$22

Tyee Burger GF bun +\$2.50

100% black angus beef patty, lettuce, tomato, red onion, bacon jam, pickles, garlic aioli, your choice of smoked cheddar or regular cheddar. Served with fries or house salad

\$22

Salmon Burger GF bun +\$2.50

Seared crispy skinned salmon, tomato, lettuce, housemade pickles & housemade tartar sauce. Served with fries or house salad

\$22

Baron of Beef Dip

Slow roasted thinly sliced round of beef on a panini bun, au jus. Served with fries or house salad

\$19

Grilled NY Steak Sandwich

Open-faced NY steak sandwich on garlic panini, with sautéed mixed mushrooms, & fries or salad

Evening option: garlic fingerling potatoes & seasonal vegetables

\$24

Sides

add bacon	\$2.00	side fingerling potatoes	\$8.00
add avocado	\$2.00	side fries	\$8.00
side gravy	\$2.50	sub Caesar	\$4.50
side coleslaw	\$1.50	side garlic toast (2pcs)	\$2.00

Ask your server about our desserts

