



SMALL BITES

CRISPY ALASKAN COD TACOS

White corn tortillas, tamarind slaw, sweet and sour Fresno chiles, Guajillo aioli. 12.

APPLEWOOD SMOKED PULLED PORK FRIES

Hand-cut-today fries, braised pork, scratch 4 cheese sauce. 10.

DAMN GOOD WINGS

Smothered in our family's secret hot & spicy sauce. Classic 16. Boneless 14.

BAR BOSS BOURBON™ BBQ PORK NACHOS

Scratch corn tortilla chips, 24-mo. aged sharp cheddar cheese, tomatoes, pickled onions, Fresno chiles, avocado salsa, crema, Bar Boss Bourbon™ BBQ. 14.

LITTLE HOUSE CAESAR ♥

Sweet Gems, buttered sourdough croutons, parmesan, lemon. 8.50

BRISKET STREET TACOS

Melted white cheese, onion, Fresno chiles, avocado salsa, Guajillo, corn tortilla. 12.

TEXAS DOUBLE SMOKED PORK BURNT ENDS

Applewood-smoked then slow braised in Bar Boss Bourbon™ BBQ sauce over sourdough cornbread, tamarind slaw, Fresno chiles. 12.5
Limited quantity.

FRIED CREAMER POTATOES

Melted cheddar, candied bacon, sour cream potatoes, zesty Fresno chiles. Served with Bar Boss Bourbon™ BBQ ranch. 11.

VEGAN AVOCADO SOURDOUGH TOAST ① ♥

Smashed Haas avocado, arugula with balsamic, red onion, cherry tomatoes, fresh corn, griddled sourdough. 8.50

PROPER GREENS ① ♥

Sweet gems, brown sugar walnuts, Rouge River blue cheese, balsamic vinaigrette. 8.

FOREVER

 Monday - Friday 11:30 am - 2:00 pm

20% OFF with your WA drivers license (dine-in food only) • **15 MINUTES** or it's **FREE**

Substitutions invalidate time guarantee • Not valid for parties of six or more

FROM OUR CUSTOM ROASTING WORKS

Carved meats served roast warm, not hot. Our roasting processes take 8 to 12 hours, so occasionally we run out.

BONES *Limited while they last.*

WENATCHEE FRUITWOOD SMOKED ST. LOUIS RIBS

Hand rubbed and hot smoked, crushed sour cream Yukon golds, fried onion strings, street corn, tamarind slaw, Bar Boss Bourbon™ BBQ. Full 30. / Half 23.

ROASTING WORKS BBQ PLATTER FOR TWO

Wenatchee fruitwood smoked St. Louis ribs, organic 1/2 chicken, smoked brisket, scratch mac and cheese, tamarind slaw, street corn, Bar Boss Bourbon™ BBQ. 46.

SCRATCH SOURDOUGH PASTA

ORIGINAL MAC AND 4 CHEESES ①

Pike Place Market Beecher's Flagship, parmesan, Grande whole milk mozzarella, Willamette Valley cheddar. 18.

SMOKED BRISKET MAC AND CHEESE

8-hour braised Washington brisket, caramelized onions, sweet and sour chiles, creamy 4 cheeses, Guajillo. 20.

NORTHWEST APPLEWOOD SMOKED SALMON PASTA

San Juan Island mushrooms, arugula, Sicilian spice, lemon, asiago cream. 23.

CUSTOM CUT NO 109 PRIME RIB AT 5 PM

THE BEEF FIX. PURE BRED HEREFORD PRIME RIB

Our unique 12-hour slow roasting process yields perfect medium rare (no rare) and juicy tenderness. Well done available upon request. Crushed sour cream Yukon golds, stock pot jus, sauteed Guemes Island mushrooms, citrus parmesan broccoli, horseradish. *While they last.*
No bone 1/2 pound 41. / No bone 3/4 pound 56. / No bone 18 oz 82.

SHARPS SIGNATURE ROTISSERIE 1/2 CHICKEN

Crushed sour cream Yukon golds, Sicilian garlic butter jus, citrus parmesan broccoli. 25.

HOMESTYLE BUTTERMILK FRIED BONELESS CHICKEN

Seasoned organic free range chicken, tamarind slaw, hand-cut-today fries, Bar Boss Bourbon™ BBQ. 21.

APPLEWOOD SMOKED PORK BBQ MAC

12-hour pulled pork, sherried onions, creamy 4 cheeses, fried onion strings, Bar Boss Bourbon™ BBQ. 20.

BEECHER'S BUFFALO CHICKEN MAC AND CHEESE

Creamy 4 cheese mac tossed with rotisserie organic chicken, spicy wing sauce topped with Buffalo fried chicken. Fiery. 21.

Add: Mushrooms 3. / Broccoli 3. / Peppered brown sugar bacon 3. / Lardon 3.

SHARPS ROASTHOUSE

SMALL BITES / CUSTOM ROASTS SCRATCH SOURDOUGH PASTA



1/2 LB PRIME HAMBURGS*

St. Helens beef chopped fresh daily in-house to prime-grade marbling. Served on our homemade sourdough brioche with hand-cut-today fries.

SEATTLE CLASSIC

Prime marbled beef, shaved iceberg, red onions, tomatoes, packer dills, peppered brown sugar bacon, cheddar, Jim's Drive-In Sauce. 16.50

BILLIONAIRE'S BACON AND HASS AVOCADO

Prime marbled beef, candied black-peppercorn bacon, cellar aged provolone, shred lettuce, beefsteak tomato, purple onion, mayo, fresh sliced avocado. 17.50

EXTRAS *Avocado 3. / Gluten free bun 4. / Peppered brown sugar bacon 3. / Sautéed mushrooms 4. / Vegan plant based burger ♻️ 2. / Upgrade to pulled pork fries 5. / Proper green salad * 3. / Caesar salad 4. *contains blue cheese and walnuts.*

SOURDOUGH SANDWICHES

Homemade sourdough brioche with hand-cut-today fries.

MARY'S PEPPERED FRIED CHICKEN SANDWICH

Pickle brined fried chicken, provolone, spicy tartar, shred lettuce, red onion, avocado salsa. 16.

KANSAS CITY PULLED PORK SANDWICH

12-hour pulled pork, Kansas City Bar Boss Bourbon™ BBQ, crunchy tamarind slaw, fried onion strings, mayo, homemade sourdough brioche. 16. *Order mild or zesty.*

FRIGID WATER SEAFOOD

RICH MADE-TO-ORDER SALMON CHOWDER

Applewood smoked salmon with sourdough bread, lardons, local mushrooms, Fresno chiles, lemon. *A house favorite.* 21.

SEATTLE SOURDOUGH WILD COD & CHIPS

Deep fried in lemon Snoqualmie Hefeweizen beer batter, Hand-cut-today fries, housemade sweet and sour tartar sauce. 20.

CRUNCHY ALASKAN COD CLUB

Shaved Bermuda onion, peppered brown sugar bacon, American cheese, crisp slaw, housemade tartar. 17.

WALLA WALLA SWEET ONION AND BACON JAM

Prime marbled beef, sherry-caramelized onions, pickled red onion, smoked gouda, cracked pepper, mayo. 16.50

DOUBLE SMASHED AMERICAN BURGER

Two prime marbled beef patties, American cheese, caramelized onions, packer dills, shred lettuce, Jim's Drive-In Sauce, scratch sourdough brioche. 16.50

4 CHEESE PATTY MELT

Prime chopped beef with melted smoked gouda, aged provolone, classic American, Rogue River blue cheese, caramelized onions, smoky bacon jam, all on griddled sourdough. 16.50

MONSTER

The Classic exponentially expanded. Decadent. Finish it in under 5 minutes and it's FREE plus join the Monster Hall of Fame. 40.

CAROLINA GOLD BBQ SANDWICH

12-hour pulled pork smothered in Carolina gold mustard sauce, slaw, packer dills, homemade sourdough brioche. 16.

SMOKED BBQ BACON & BRISKET SANDWICH

Pulled St. Helens brisket, provolone, peppered candied bacon, Bar Boss Bourbon™ BBQ, caramelized onions, pickles, purple slaw. 17.

CLASSIC PRIME RIB AND CHEDDAR DIP SANDWICH

High choice prime rib of beef, butter grilled sourdough, melted 24-month aged sharp cheddar, sherried onions, red wine au jus. 25.50

CHILLED ENTRÉE SALADS

WENATCHEE APPLEWOOD SMOKED PULLED PORK SALAD

Sweet gems tossed with Bar Boss Bourbon™ BBQ ranch, pulled pork, raw and pickled red onion, fried onion strings, purple slaw, cherry tomatoes, sliced avocado, Guajillo aioli, cilantro. 19.

SHARPS HARVEST COBB ♥

Sweet gems, Hass avocado, Washington apples, candied walnuts, free range hard boiled egg, Rogue River blue cheese, peppered brown sugar bacon, Mad Hatcher organic chicken, housemade ranch dressing. 22.

CHARRED AVOCADO CAESAR ♥

Cardini's Tijuana recipe served to Mary Pickford and Douglas Fairbanks in 1928. Sweet gems, lime, sherry vinegar, charred avocado, buttered sourdough croutons. 17.

MACHO SALAD ♥

Sweet gems, organic chicken, avocado, fresh corn, feta, tomato, red onion, candied walnuts, Medjool dates, sourdough croutons, curried balsamic dressing. 21.

CAMPFIRE ROCKY ROAD PIE

Toasted marshmallows, scratch salted caramel, fudge Oreo brownie, vanilla creme anglaise 12.

BUTTERCREAM ORGANIC CARROT CAKE

Served with scratch creme anglaise, brown sugar crumble. 13.

★ **SWEETS** BAR BOSS BOURBON™ VANILLA ICE CREAM 6.

SALTED CARAMEL APPLE STRUDEL

Served with homemade Bar Boss Bourbon™ creme anglaise. 12.

VEGAN MANGO PINEAPPLE SORBET 6.

♥ Healthy option ♻️ Vegetarian option **Prices subject to change.

*Prime Hamburgs can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

★ **5% COOKS COMMISSION:** 100% goes to our extraordinary culinarians (75% to the cooks and 25% to the Chef/Sous Chef) who every day make our Famous Sourdough Pasta, Roasted Meats and Scratch Bar Garnishes.