



628 St. Helens Avenue, Tacoma

LIMITED HOURS: Tuesday – Saturday 11am to 8 pm

Limited Menu during Covid-19 Service restrictions

SANDWICHES

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

***Grilled Comfort Combo- \$10.00** Our Specialty Grilled Cheese with a cup of tomato soup

***Monte-Stinko- \$11.00** Ham, Turkey, Swiss, Cheddar, topped w/ powdered sugar & served with side of blackberry jam

***The Stinker - \$10.00** Peanut butter, blackberry preserves, bacon & blue cheese on grilled multi-grain bread.

THE Turkey - \$11.00 Generous amounts of roasted turkey are layered on A MIXTURE made with mango chutney, blue cheese, mayo and served on a rustic roll.

Salami - \$11.00 Salami, fresh mozzarella, tomato, fresh basil with balsamic & extra virgin olive oil served warm on a toasted rustic roll.

Cheesy British - \$11.00 Ham, turkey, roast beef, cheddar, onions, pickles, mayo, lettuce on a hoagie roll.

Veggie Melt - \$11.00 Sliced Wild Mushroom Field Roast, Chao "cheese", sautéed onions and peppers, with a horseradish mayonnaise served warm on a rustic roll.

Prosciutto and Brie - \$11.00 Italian ham and French Brie accompanied by a rosemary-fig confit and mixed greens on a warm rustic roll.

SOUP OF THE DAY

Cup - \$4.00 Bowl - \$6.00

COMBINATIONS

*We cannot half the Stinker or grilled cheese

HALF A HOUSE SALAD, CUP OF SOUP AND A SLICE OF ROSEMARY BREAD - \$10.00

HALF A SANDWICH* WITH HALF A HOUSE SALAD OR CUP OF SOUP - \$10.00

TRIFECTA! – Half a sandwich*, small house salad and cup of soup – \$12.00

MAC & SALAD Mac-N-Cheese with Half a House Salad - \$10.00 Small / \$12.00 Large

Small Mac only - \$6.00 Large Mac Only - \$8.00

GREENS ETC.

House Salad - \$11.00 Side - \$5.00

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

Spinach and Orange with Warm Goat Cheese - \$13.00 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 - \$13.00 Rosemary grilled chicken, fresh mozzarella, tomatoes & house made croutons atop a bed of creamy pesto dressed greens.

Chocolate Balsamic - \$13.00 Chocolate balsamic vinaigrette covered greens with caramelized nuts, seasonal fruit, goat cheese & crispy pancetta.

Add chicken to any salad - \$2.00

STARTERS

Single Cheese – \$8.00* Accompanied by seasonal fruit, roasted nuts and French baguette.

3 Cheese - \$14 - 5 Cheese - \$18.00*

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

Antipasti - \$20.00*

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

Meat Plate - \$16.00*

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

*GF Bread Available for +\$2.00

KIDS MENU CHOICES — FRUIT OR CHIPS

Cheddar Mac n Cheese \$6.00

Cheddar Grilled Cheese/ PB & J \$5.50

Mini Charcuterie Platter w/bread \$8.00

BEVERAGE CHOICES — NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Ginger Ale, Fanta \$1.50

Perrier, Root Beer \$3.00

Apple, Grapefruit, Orange, Pineapple Juices \$2.50

Hot/Iced Tea, Coffee \$2.00

BEER

Draft choice of Light, IPA, Cider, or Dark

Canned & Bottled

Montucky Lager, Rainier, Coors Light, Silver City Tropic Haze IPA,

WINE

Rosé

Tete de Linotte De Anjou (France) 9/27

Pratsch of Zweitgelt (Austria) 9/27

Sanford Rose of Pinot Noir (CA) 11/33

White

Michael David Chardonnay (CA) 11/33

TAVO Pinot Grigio (Italy) 8/24

Seeker Sauvignon Blanc (NZ) 10/30

Clos De Nouys Chenin Blanc (France) 10/30

Terre Del Bruno Albore (Italy) 9/27

Red

Sagelands Cabernet Sauvignon ((WA) 10/30

Laya Blend (Spain) 9/27

Brella Pinot Noir (Willamette) 12/36

MODA Montepulciano (Italy) 8/24

Notus Malbec (Argentina) 9/27

Chateau La Roque GSM (France) 12/36

Attanasio Primitivo (Italy) 10/30

Alcesti Frappato (Italy) 11/33

STINK COCKTAILS

Lime Mule 9

360 Lime Vodka, fresh lime, ginger beer

Madhattan 10

Knob Creek Rye, Pecan Whiskey, black walnut bitters, orange

Old Fashion 11

Four Roses Bourbon, demerara, orange

One in the Pink 11

Pink Gin, Elderflower liqueur, soda