

LTD BAR & GRILL



NON-ALCOHOLIC/MOCKTAIL

SODA/JUICE – 4

Cola, Diet Cola, Lemon-Lime, Ginger Beer, Ginger Ale, Tonic Water, Soda Water, Lemonade, Orange, Cranberry, Pineapple, Ruby Red Grapefruit

RED BULL – 6

Flavors: Original, Sugar-Free, Tropical, Watermelon

SPRING SPRITZ – 7

Ruby red grapefruit, cranberry juice, soda water /w cherry garnish

LAVENDER LEMONADE – 7

Lemonade, lavender syrup, soda water /w lemon wedge

COLD BREW – 6

Local sourced cold brew coffee

N/A BEER – 7

Athletic Brewing

N/A RED WINE – 8

HOUSE COCKTAILS



GRAPEFRUIT MULE – 12

Western Son Grapefruit, lime juice, ginger beer & splash of grapefruit juice

OL' FASHION – 14

Bulleit Bourbon, Amaretto, angostura bitters & orange bitters on rocks /w orange peel

GARDEN SPRITZ – 14

Ketel One Cucumber & Mint, St. Germaine, topped with soda

RUMCHATA COLD BREW – 14

Alphabet Vodka, Rumchata, Kahlua, Cold Brew

K-1 NITRO EXPRESS – 14

Ketel One Vodka, Mr. Black coffee liqueur, fresh cold brew

POMEGRANTE MULE – 13

Alphabet Vodka, Pomegranate juice, lime juice, ginger beer

PURPLE LEMON DROP – 13

Empress Gin, Lavender, orange liqueur, lemon, sugar rim

MEXALOMA – 14

400 Conjeros Mezcal, grapefruit juice, lime agave, salt rim

SPICED PEAR SIDECAR – 15

Hennessy VS, Triple Sec, St. George's Spiced Pear, served up with a sugar rim

SPICY POMEGRANATE MARGARITA – 14

Jalapeno infused 100% agave blanco tequila, triple sec, lime juice, pomegranate juice, sugar, tajin rim /w lime garnish

JACK'S COMBO – 15

Shot of Hussongs Reposado w/ pint of Pacifico

EDDIE'S COMBO – 13

Shot of Jameson w/ Miller Lite tallboy

WINE/CHAMPAGNE

RED – 9 40

Cabernet Sauvignon, Rotating Red Blend

WHITE – 9 40

Sauvignon Blanc, Pinot Gris

CHAMPAGNE [BRUT] – 9 45

CHAMPAGNE [ROSE] – 10 50

TALLBOYS/BOTTLES

TALL BOYS/CANS – 5.50 TO 8

Rainier, Miller Lite, Tecate, Schillings Cider, Offset Cider, Rotating Non-Alcoholic

BOTTLES – 6 TO 7

Budweiser, Bud Light, Corona, Modelo

HARD SELTZER TALL BOYS – 7 TO 9

Truly, White Claw, High Noon (Ask about rotating flavors)

DRAFT

ALPHABET CAPRI-FUN – 13

ABV: 7.5% Distillery: Alphabet Vodka Location: Seattle, WA

COORS LIGHT – 6 12

ABV: 4.2% Distillery: Molson Coors Location: Colorado, CO

MANNY'S [PALE ALE] – 7.5 15

ABV: 5.4% Distillery: Georgetown Brewing Location: Seattle, WA

BODHIZAF A [IPA] – 7.5 15

ABV: 6.9% Distillery: Georgetown Brewing Location: Seattle, WA

ROTATING MEXICAN LAGER – 7 14

ABV: 4.5% – 5% Distillery: Cerveceria Location: Mexico

ROTATING HAZY IPA/IPA – 7.5 15

ABV: 6% – 8% Distillery: ?????????????? Location: PNW

ROTATING PILSNER – 7.5 15

ABV: 4% – 5% Distillery: ?????????????? Location: Somewhere, Around Here

ROTATING WHEAT – 7.5 15

ABV: 5% – 6% Distillery: ?????????????? Location: Anywhere, But There

ROTATING AMBER/RED – 7.5 15

ABV: 5% – 6% Distillery: ?????????????? Location: Who Knows, Right There

OFFSET DRY CIDER – 8 16

ABV: 6.5% Distillery: Offset Ciderworks Location: Seattle, WA

GUINNESS STOUT – 7.5 15

ABV: 7.5% Distillery: Guinness Open Gate Brewery Location: Baltimore, MD

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HUNGRY?



2018

STARTERS

BASKET OF POTATOES – 6

Basket of shoestring fries.
[Sub tots or sweet potato: \$2]

CHIPS & PICO OR GUAC – 8

Corn tortilla chips /w choice of freshly made guac or Pico

FRIED CAULIFLOWER – 10

Lightly battered cauliflower served /w sweet chili dipping sauce [Add: Tossed in Signature Sauce – 2]

FRIED BRUSSELS SPROUTS – 12

Oven-roast Brussels sprouts tossed /w olive oil, salt & lemon pepper

EGG ROLLS [4] – 7

Fried veggie rolls /w sweet chili dipping sauce

MOZZARELLA STICKS [6] – 10

Thick-batter mozzarella sticks /w marinara dipping sauce

POTSTICKERS [8] – 9

Chicken & veggie dumplings, fried and served with sweet chili soy sauce

COCONUT SHRIMP [6] – 12

Coconut-battered butterfly shrimp served /w sweet chili

QUESADILLA – 11

Grilled flour tortilla, stuffed /w mixed cheese and side of Pico & sour cream.
[Add: Guac – 1.5 Chicken/Steak – 3]

NACHO – 12

Mountain of corn tortilla chips topped /w queso, black olives, jalapenos, Pico de Gallo, guac & sour cream
[Add: Chicken/Steak – 3 Shrimp – 5]

TOTCHOS – 14

Tater tots topped /w queso, black olives, Pico, jalapenos, guac & sour cream
[Add: Chicken/Steak – 3 Shrimp – 5]

LTD WINGS – 8PC: 13 14PC: 20

Marinated wings, deep fried and tossed in your choice of sauce. Side of veggie sticks & ranch sauce
[Sauces: BBQ, Buffalo, Korean Style, Mango Habanero, Garlic Parm]

PARTY PLATTER – 35

Egg rolls (6), mozzarella sticks (6), potstickers (8), wings (8), fries & veggies /w an assortment of dipping sauces
[Wing Sauce: BBQ, Buffalo, Garlic Parm, Korean Style, Mango Habanero]

SALAD



[Add: Chicken/Steak – 3]
[Dressing: Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Ranch]

HOUSE SALAD – 10

Spring mix tossed /w bacon bits, mixed cheese, tomatoes & seasoned croutons

CAESAR SALAD – 10

Diced romaine lettuce tossed /w parmesan cheese, seasoned croutons and Caesar dressing

TACOS



36TH STREET TACO – 5

Carne asada, cilantro, onions on corn tortilla

TACO DE POLLO – 4.5

Marinated chicken breast, cilantro, onions on corn tortilla

TACO AL PASTOR – 4.5

Marinated pork, cilantro, onion, pineapple bits on corn tortilla

TACO DE CAMARONES – 5.5

Grilled shrimp, cilantro, onions, Pico de Gallo on corn tortilla

TROPIC TACO – 6

Breaded cod, slaw, Pico de Gallo, & chipotle may on a flour tortilla

TRES AMIGOS – 13

One of each of our three street tacos (Carne, Pollo, and Al Pastor)

PASTA



SPAGHETTI BOLOGNESE – 15

Spaghetti sautéed with a meaty Bolognese sauce

CHICKEN FETTUCCINI – 16

Seasoned grilled chicken breast served over a bed of fettuccini pasta and a creamy white alfredo sauce

DESSERTS



SKILLET COOKIE – 12

[WARNING: Skillet will be HOT!!! Allow 20 minutes to cook]
House-made chunky chocolate chip cookie, served on a hot cast-iron skillet, topped with local vanilla ice cream and whipped cream

CHURROS – 9

Fried Mexican fritters, sprinkled with cinnamon sugar, chocolate syrup and a scoop of vanilla ice cream

CHEESECAKE – 9

Fresh-baked homemade cheesecake from the boss himself. With a thick crust (who else loves crust?) and a firm cheesecake, this is a slice of creamy heaven.



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STILL HUNGRY?



HAPPY HOUR
MON-FRI: 4PM – 6PM
[FOOD & DRINKS]

HAPPY HOUR FOOD

FREMONT BURGER – 9
[Fries incl. Sub: Tots or Sweet Potato: \$2]

LTD WINGS [6] – 9
[Choice of: BBQ, Buffalo, Garlic Parm, Korean Style, Mango Hab]

NACHOS – 9
[Add Chicken or Steak: \$3]

TOTCHOS – 9
[Add Chicken or Steak: \$3]

QUESADILLA – 8
[Add Chicken or Steak: \$3]

FRIED CAULIFLOWER – 8

COCONUT SHRIMP [5] – 8

CAESAR SALAD – 7
[Add Chicken Breast: \$3]

GRILLED CHEESE – 7
[Fries Incl. Sub: Tots or Sweet Potato: 2]

POTSTICKERS [6] – 6

EGG ROLLS [3] – 5

TACO DE POLLO [3] – 11

HAPPY HOUR DRINKS

WELL DRINKS – 6

DRAFT BEERS – 6

SELECTED TALL BOYS – 4.5

RED/WHITE WINE – 6

BOILERMAKER – 12
[Shot of Jameson & Rainier Tall Boy]



MAINS
[FRIES INCLUDED. SUB: TATOR TOTS, SWEET POTATO FRIES OR SALAD: 2]

FREMONT BURGER – 11
6oz Angus beef patty, American cheese /w lettuce, tomato, pickle, white onion, and mayo on a brioche bun
[Add bacon, guacamole or avocado: \$2]

TROLL BURGER – 18
½ lb. Angus beef patty, bacon, fried egg, guac, lettuce, tomato and chipotle mayo, cheddar cheese on a brioche bun

CHIPOTLE CHICKEN BURGER – 15
Grilled Chicken breast, lettuce, tomato, pickle, chipotle mayo, pepper jack cheese.
[Add bacon, guacamole, or avocado: \$2]

FRIED CHICKEN BURGER – 15
Deep-fried breaded chicken breast, pepper jack cheese, honey mustard coleslaw, pickles on a brioche bun.
[Add bacon, guacamole or avocado: \$2]

SALMON BURGER – 18
Grilled salmon patty, spring mix, honey mustard, garlic aioli, pepper jack cheese on a brioche bun.

BLTA CROISSANT– 13
Bacon, lettuce, tomato, avocado and garlic aioli on sourdough
[Add American, cheddar, pepper jack: \$2]
[Add Grilled or Fried Chicken: \$7]

CHICKEN CAESAR WRAP – 14
Grilled diced chicken breast, romaine, parmesan cheese, Caesar dressing, wrapped in a jumbo flour tortilla.

THE BURRITO – 15
Choice of protein, lettuce, pico de gallo, mixed cheese, black beans, rice wrapped in a jumbo tortilla.
[Protein: chicken, al pastor. Steak \$2 Shrimp\$4]

GRILLED CHEESE – 10
Melted cheese between toasted sourdough bread

CHICKEN CHUNKS – 12
Eight pieces of lightly battered & fried chicken chunks with a side of fries [Add: Tossed in Signature Sauce - \$2]

CHICKEN STRIPS – 15
Three large strips of fried chicken breast with a side of fries [Sauces: Ranch, Bleu Chz, Honey Mustard, Buffalo, or BBQ]

FISH & CHIPS – 17
Three strips of beer battered cod with a side of fries.
[Sauces: Tartar, Ranch, Bleu Chz, Honey Mustard or BBQ]



BRUNCH
[SAT & SUN: 12PM – 2PM]

EMERALD SCRAMBLE – 16
Eggs, avocado, tomatoes, bell peppers, mushrooms and onions, topped with mixed cheese and a side of hash browns & sourdough toast.
[Add: Bacon or Sausage: \$2]

LTD SCRAMBLE – 16
Eggs, bacon, sausage, and mushrooms topped with mixed cheese and side of hash brown & toast, side of Sourdough toast.

TWO EGG BREAKFAST – 15
Two eggs any style, hash brown and sourdough toast. Choice of bacon or sausage.

BREAKFAST TACOS – 14
Three tacos filled with egg, beans, cheese and pico de gallo on a flour tortilla
[Add: Bacon \$2 / Guac \$2]

BREAKFAST BURRITO – 16
Eggs, potatoes, sausage, mixed cheese, pico de gallo and a side of sour cream wrapped in a jumbo flour tortilla with a side of fries
[Add: Bacon \$2 / Guac \$2]

BREAKFAST CROISSANT – 15
Eggs, bacon, cheddar cheese on croissant with a side of fries [Add: Avocado \$2]

SIDES

HASHBROWN – 4

ONE EGG – 1.5

AVOCADO – 4

SAUSAGE LINK [2] – 3

BACON STRIP [3] – 4

PICO DE GALLO – 1.5

TOAST [W/SD] – 2

CROISSANT – 4

