



FOOD MENU

HORN HONKING...

The Onion Taphouse & Grill has passionately and consistently supported countless local charity's for decades. We're proud that 40% of our Crew have been with us 5 years or more, and most over 10 years. We pay vacation time for our full time employees and pay 100% of their premium on a federal approved medical wellness policy. We are always looking for outstanding people so if you are job hunting, please let us know. Thank you for dining local and we sincerely welcome your comments. Ken and Christy Belisle - Managing Partners

STARTERS

Perfect as an entrée or lite meal to share!

Baked Cougar Gold Cheese Dip

Cougar Gold Cheddar cheese baked and served with grilled olive oil flat bread. 10

Bacon Stuffed Potato Tots

Benny Boy's house-made large crispy potato tots stuffed with smoked bacon. Tossed in sea salt and served with warm Cougar Gold shallot cheese sauce. 10.50

Crispy Mozzarella

Hand-made and breaded from whole block mozzarella for 38 years. 7 / 10

NEW Pan Seared Brussel Sprouts **Δ**

Crispy pan seared Brussels in olive oil, garlic and S&P. Served with spicy Sriracha Dijon sauce. 9.25

Colossal Classic Onion Rings

Famous for over 37 years! Hand-battered colossal sweet onion rings.
Two Rings 4 / 7 / 10

Bacon-Wrapped Onion Rings

Hand-made onion rings stuffed with mozzarella, wrapped in apple wood smoked bacon and served with our Taphouse BBQ sauce. 8 / 10

Onion Ring Sampler Platter

Includes 3 colossal classics, 3 Chili-Pepper with fresh lime and 2 bacon wrapped mozzarella stuffed onion rings with Sriracha tartar sauce and our house BBQ sauce. 16.25

Pepper Steak* Strips

Center-cut sirloin steak topped with spicy house-made taphouse pepper sauce. Served with grilled garlic bread. 15 / 20

Nacho Platter

Seasoned beef, corn chips, Cheddar, mozzarella, guacamole, sour cream, black olives, tomato, jalapeños, black bean corn relish and fresh salsa. 12 / 16.50

French Onion Soup

Brandy deglazed beef stock, caramelized onions and a crouton with molten brown cheeses. 5.25 / 7.25

NEW Beef Onion Bisque

Tender shredded beef with brandy deglazed beef stock, caramelized onions and whole cream. Served by the bowl with grilled garlic bread. 8.25

PASTA

Served with grilled garlic bread.

Epicurean Mac & Cheese

Penne pasta, Brie and American cheeses. Baked with an Asiago panko crust. 11.25

Baked Spaghetti

Baked with three cheeses, cream and scratch-made basil marinara. 10.25 / 14.25

Fettuccine Alfredo

Al dente pasta, fresh garlic, whole cream, S & P, Asiago and shaved Parmesan. 13.25

NEW Sweet Chili-Veggie Stir Fry

Broccoli, sweet onion, mushrooms, carrot, red and green peppers, fresh garlic and yakisoba noodles. Stir fried with chopped green onion and our sweet spicy chili pepper sauce. 12
Add Chicken 3.75 / Add Prawns 6

Spicy Cajun Chicken Fettuccine

Cajun spiced grilled chicken breasts with sautéed mushrooms, garlic, sweet onion, tomato, whole cream, pasta and Parmesan. 17.50

Smoked Salmon Fettuccine

Wild Alaskan smoked salmon, sautéed red pepper, green onion, pasta, cream, butter, shaved Parmesan, dill and fresh lemon. 20

PIZZA

Crispy iron grilled thin-crust flat bread pizza. Served whole or half with a salad.

Naples Marguerite **Δ**

Mozzarella, sun-dried rosemary tomato, basil, garlic and balsamic reduction. 12.50

Legendary Thai Chicken **Δ**

Spicy Thai peanut sauce, grilled chicken, carrot, peppers, oven roasted peanuts, grated mozzarella and jack cheese. 14.25

Hawaiian BBQ Chicken **Δ**

Grilled diced chicken, fresh pineapple, red onion, roasted pineapple BBQ sauce and assorted cheeses. 14.25

Area 51 - Meat Lovers **Δ**

Grilled chicken breast, spicy Italian sausage, dry aged pepperoni, black olives, mushrooms, whole mozzarella and Monterey jack cheese with our basil marinara. 15.25

TACOS

CHOICE - Pea salad, fresh fruit or endless fries

Pulled Pork Tacos **Δ**

Flour tortillas, jack cheese, lettuce, pulled pork and cilantro jalapeno lime sour cream. 12.75

Mahi Mahi Fish Tacos **Δ**

Grilled Mahi Mahi, habanero pineapple aioli and cabbage slaw in grilled flour tortillas. 15

Cajun Street Tacos **Δ**

Blackened prawns or cajun chicken, grilled white corn shells, cabbage slaw, tomato, cilantro jalapeno lime sour cream. 13.75

GRILL

Served with buttered green beans and grilled garlic bread. Choice of sour cream mashed, baked potato, jasmine rice or seasoned fries.

NEW Classic Pot Roast Dinner

Slow roasted for hours until fork tender. Served with our rich brown skillet gravy. 14.50

Top Sirloin Steak **Δ**

U.S.D.A. choice center-cut sirloin steak topped w/ whole shallot butter. 20 / 28
ADD: Beer battered prawns. 6

Taphouse Garlic Steak

Choice center cut top sirloin stuffed with roasted garlic and bacon wrapped. 29

Peppercorn Steak *

Seared center-cut sirloin, sautéed onion, mushrooms, taphouse pepper sauce. 21 / 29

Wild Alaskan Salmon **Δ**

Grilled wild Alaskan salmon with our shallot compound butter and fresh lemon. 25

FISH & CHIPS

Served with fresh cabbage slaw and fries.

Arctic Cod & Chips

Hand-cut and breaded. Served with our tartar sauce and fresh lemon. 13 / 17

Beer-Battered Prawns & Chips

Jumbo prawns hand-dipped and fried crispy. Served w/ house-made sauces. 15 / 19

Wild Alaskan Halibut & Chips

Hand-cut and breaded. Served with tartar sauce and fresh lemon. 18 / 22

TAPHOUSE



51 TAPS

Our award winning 51 rotating tap menu offers a huge range of local, national & international craft beers. *Join our Mug Club - Only \$30 per year*

ON TAP - Bourbon (80+ proof)

Our 1880 cask-conditioned root bourbon recipe uses Makers Mark and Kentucky Bourbon, Root and Cocci Americano. Aged in keg, served chilled on tap and is 100% Nitro pushed.

NEW ON TAP - Fireball (80+ proof)

Our Fireball Whiskey is cask-conditioned and a 100% nitro pushed.

ON TAP - Ciders & Wine

We offer 100% Nitro pushed barrel aged wine. A wide variety of local hard ciders and even barrel aged gourmet root beer.

ON TAP - Non-Alcohol

We serve barrel aged gourmet root beer. We also create the best hard ice-cream milkshakes, malts & floats in town.

Δ = GLUTEN FREE Gluten free marked menu items require slight adjustments in preparation - Please see server for details.

*Can be cooked to order. Consuming undercooked meats, eggs or seafood may increase your risk of food born illness. Updated 01-2017

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#LOCALOWNED

We work daily to source healthy, earth friendly, renewable foods we can bring fresh to your table. We strive to use natural minimally processed ingredients and shop local as much as possible. We are local family owned and operated since 1978. We sincerely appreciate you dining with us today and welcome your thoughts and comments. - Bon Appetite

FOOD MENU

SANDWICHES

CHOICE - pea salad, fresh fruit or endless fries.

Roast Turkey Bacon Club **Δ**

Fresh roasted turkey, apple wood smoked bacon, fresh greens, ripe tomato and rich whole egg mayonnaise. 10 / 14

French Swiss Dip

Lean beef with Swiss cheese on a grilled hoagie roll with rich au-jus. 10 / 14

Taphouse Monte Cristo (deep-fried)

Battered and deep fried State-Fair Style - roasted turkey, ham, smoked bacon, Swiss cheese, Cheddar cheese and granny smith apples. Topped with fresh raspberry sauce. 13

Pulled Smoked Pork **Δ**

BBQ pulled pork, fresh cabbage slaw, crispy onions on a brioche roll. 11 / 15

Pepper Steak* Sandwich

Center-cut choice top sirloin, taphouse pepper sauce on a grilled hoagie. 18.75

JJ's Philly Cheese Sandwich

Fresh cooked lean roast beef, mozzarella, jack cheese, sautéed peppers, onion and our taphouse pepper sauce. 11 / 15

NEW 20 Minute Grilled Cheese

Choice of bread, lean grilled burger*, 4 cheeses, bacon, pickle, olives, tomato & red onion 15.50

NEW Lobster Crab Sandwich

Spicy Lobster and rock crab salad made with cayenne, sesame, garlic dill aioli, jalapeño, celery and red onion. Served on cilantro lime coleslaw and toasted marble rye. 12.50 / 16.50

NEW Pot Roast Sandwich

Tender pot roast on a grilled hoagie roll with rich brown gravy, crispy onion straws and buttery mashed potatoes. 11 / 15

Thai Chicken Wrap (spicy)

Grilled buttermilk chicken, rice, carrot, ginger, cabbage, sweet peppers and our spicy Thai peanut sauce in a spinach wrap. 14.75

Chicken Club Wrap

Crispy chicken tenders, fresh greens, apple wood smoked bacon, vine-ripe tomato and Chipotle Ranch. 14.75

BURGERS

We only use fresh local lean ground beef, hand-pattied and grilled medium unless you specify. Offered in 1/4 pound or 1/2 pound Choice - pea salad, fresh fruit or endless fries.

Grilled Onion Burger * **Δ**

Lean beef, grilled sweet onion, fresh greens, tomato, pickle and rich mayonnaise. 10 / 14

State of the Onion Burger *

Colossal onion ring, pepper jack, lettuce, pickle, tomato, chili pepper aioli. 11 / 15

The Original "BIG-O" * **Δ**

Thick cut apple wood smoked bacon, fresh avocado, Cheddar, tomato, fresh greens, pickle and rich mayonnaise. 11 / 15

Spicy Polynesian Burger * **Δ**

Grilled ham, seared pineapple, Swiss cheese and habanero pineapple aioli. 11 / 15

Jalapeño Bacon Burger * **Δ**

Apple wood smoked bacon, jalapeños, pepper jack cheese, tomato, pickle, fresh greens, crispy onions and chili pepper aioli. 11 / 15

Kumo's BBQ Smoked Pork *

Lean local beef, BBQ basted pulled pork, apple-wood smoked bacon, Cheddar, crispy onion straws and chili pepper aioli. 12 / 16

NEW Dijon Pot Roast Burger *

Lean local beef topped with shredded pot roast, crispy onion straws, house made brown gravy and zesty Dijon horseradish sauce. 12 / 16

Cougar Gold Burger *

Cougar Gold Cheddar, fresh greens, red onion, fresh tomato and garlic aioli. 11 / 15

LEANER OPTIONS

Served on a fresh baked brioche roll. Choice - pea salad, fresh fruit or fries

Lean "Bison" Burger * **Δ** (100% Natural)

Naturally lean grass fed and hormone free buffalo with grilled onion, fresh greens, tomato, pickle and chili pepper aioli. 16

Spicy Polynesian Chicken Burger **Δ**

Buttermilk chicken, grilled ham, seared pineapple, Swiss cheese and habanero pineapple aioli. 12.25

Huckleberry Buffalo Chicken

Huckleberry BBQ chicken, smoked bacon, spinach, tomato, red onion & mozzarella. 12.25

Spicy Turkey Avocado **Δ**

Lean ground white turkey seasoned with sage and rosemary. Grilled with fresh avocado, tomato, spring greens and habanero aioli. 14.75

Spicy Chicken Oahu Burger **Δ**

Grilled chicken breast, spicy habanero pineapple aioli, jalapeño cilantro pineapple chutney, Mae Ploy chili pepper and mozzarella cheese on a hand-made brioche bun. 12.25

Lighter Version - Drop the bun and try this served over rice - no charge

SALADS

Served with grilled garlic bread.

Strawberry Almond **Δ**

Romaine, fresh strawberries, apple-wood smoked bacon, almonds and our fresh strawberry dressing. 8.75 / 12.25

NEW Thai Wrap Salad

A blend of grilled buttermilk chicken, rice, ginger, carrot, sweet peppers, fresh greens and our spicy Thai peanut sauce. Served in a crispy spinach taco shell boat. 14.75

Spinach Salad **Δ**

Spinach, onion, bacon, egg, mushrooms, Asiago cheese, croutons and vinaigrette. 8.75 / 12.25

Spicy Thai Noodle

Grilled buttermilk chicken, ginger, julienne carrot, al dente noodles, sweet peppers, chopped peanuts and Thai peanut sauce. 8.75 / 12.25

Santé Fe Taco Salad **Δ**

Seasoned beef or chicken, Cheddar, tomato, olives, black bean corn relish, sour cream and salsa in a taco shell boat. 14.75

Classic Caesar **Δ**

Romaine, fresh shaved Parmesan cheese and house-made croutons. 9

NEW Lobster Crab Salad

Spicy Lobster and rock crab salad made with cayenne, sesame, garlic dill aioli, jalapeno, celery, red onion and fresh greens served with our lemon sesame vinaigrette. 15.25

Chophouse Cobb Salad **Δ**

Romaine, grilled chicken, bacon, avocado, tomato, bleu cheese, sliced egg, red onion, croutons and house vinaigrette. 11 / 15

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