



#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

STARTERS

Perfect for a light entrée or starter to share.

Baked Cougar Gold Cheese Dip ▲

Bubbly, baked golden brown, Cougar Gold cheese served with warm flat bread. 14

Bacon Wrapped Onion Rings ▲

Hand-made jumbo onion rings stuffed with mozzarella, wrapped in Daily's bacon, and served with our own Taphouse BBQ sauce. 2 for \$10 / 4 for \$17

Bacon Stuffed Tater Tots

Crispy house-made jumbo tots stuffed with Daily's bacon and served with our bubbly Cougar Gold cheese. 14

Crispy Mozzarella

Our 45-year-old recipe! Cut from whole blocks of imported mozzarella. 3 for \$9 / 6 for \$14

Pepper Steak Strips*

The original Onion Pub Steak topped with Elkin's pepper sauce. Served with garlic bread. 19

Classic Onion Rings

Famous for over 45 years! Hand-battered colossal, sweet onion rings. 2 for \$6 / 4 for \$11 / 7 for \$14

Taphouse Nachos

Hand cut corn tortilla chips topped with black bean corn relish, fresh tomato, black olives, and pickled jalapeños. Baked with Cheddar, Monterey Jack and mozzarella cheese. Served with sour cream, and both house-made guacamole and salsa. Your choice of seasoned ground beef or grilled chicken. 20

Fried Chicken Basket

Crispy fried chicken strips. Served with sea-salted fries and a choice of ranch, or honey mustard. 14

Baja Cod Tacos

Crispy cod stuffed into 3 flour tortillas dressed in chili lime slaw, cotija cheese and Sriracha tartar. 15

Legendary Thai Chicken Flatbread Pizza

Crispy flatbread with spicy Thai peanut sauce, grilled chicken, shredded carrot, red and green bell peppers and both mozzarella and jack cheese. Finished with chopped peanuts and sliced green onions. 17

GRILL

Comes with mashed potatoes and a choice of seasonal vegetable, or our famous pea salad.

USDA Certified Angus Pub Steak* ▲

Seasoned and iron grilled. 24

Original Onion Pepper Steak*

Iron grilled USDA Angus seasoned Pub Steak with onion, mushrooms and house-made Elkin's pepper steak sauce. Served on top of our giant onion ring. 27

Classic Pot Roast Dinner

Fork tender pot roast smothered in rich, brown skillet gravy! 22

SEASIDE

Served with a half-pound of sea-salted fries.

Arctic Cod & Chips

Hand-cut and panko breaded with house-made tartar sauce, cabbage slaw & lemon wedge. 16 / 21

Wild Alaskan Halibut & Chips

Hand-cut and panko breaded with fresh lemon, cabbage slaw and our famous tartar sauce. 24 / 31

Beer-Battered Prawns & Chips

Half-dozen beer battered jumbo prawns served with fresh lemon, cabbage slaw and cocktail sauce. 23

New! King Salmon

Beautiful filet of Salmon straight out of Washington waters! Hand-cut and grilled with Taphouse butter. 28

Pier 51 Sampler

Arctic cod, Alaskan halibut and jumbo prawns, fried crispy and served with fresh lemon, cabbage slaw, tartar and cocktail sauce. 31

PASTA

- ADD - Parmesean panko chicken 6
- Grilled chicken 5
- Smoked bacon 3

Epicurean Mac & Cheese

Our award-winning penne pasta & three-cheese cream sauce with Asiago cheese and breadcrumbs. 16

Fettuccine Alfredo

Whole cream, fresh garlic, fresh Asiago cheese and al dente fettuccine. 15 / 19

Onion Original Baked Spaghetti

Baked with three cheeses and house-made basil marinara. 14 / 19

Spicy Chicken Fettuccine

Cajun seasoned and seared chicken breast with mushrooms, garlic, sweet onion, fresh tomato, whole cream, and fresh grated Asiago cheese. 22

SWEET TREATS

New York Cheesecake

Made in house! Ask your server about seasonal toppings. 8

Mega Sundae (Family Size)

Massive world-famous giant hot fudge sundae with house-made confetti cake, cotton candy and a lollipop. (FREE ON YOUR BIRTHDAY) 17

Jan's Burnt Cream ▲

Spokane's "first lady" of restaurants' delicious family recipe. 9

Huckleberry Pound Cake

Let us climb up the mountain to gather these for you! We'll even toss them on our favorite pound cake and top them with ice cream and whipped cream! 9

Messy-Faced Dessert

Hard scooped vanilla ice cream, fresh baked chocolate chip cookie, hot fudge and all the goodies. 12



FREE GIANT HOT FUDGE SUNDAE ON YOUR BIRTHDAY

51 AREA TAPS

Craft Beer, Cider and More

Our 51 Tap system is custom built for us by Perlick of Milwaukee. We rotate over 1000 kegs of fresh craft ales, lagers and ciders each year.

\$5 PINTS: Monday-Friday 3PM-6PM

Ask About
80+ PROOF BOURBON
On Tap!

▲ = 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.

FOOD ALLERGY NOTICE: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.



#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

BURGERS

Only certified Washington grown Angus ground beef. Choice of sea-salted fries or house-made pea salad.

DOUBLE THE BEEF ON ANY BURGER - 6

America's Best Cheeseburger* ▲

American cheese, grilled sweet onion, fresh greens, tomato, pickle, and mayo. 18

State of the Onion Burger*

A colossal onion-ring topped with melted pepper-jack cheese, fresh greens, ripe tomato, whole pickle slices with our house-made garlic aioli. 19

Hula Burger*

Swiss cheese, thin sliced hardwood smoked ham, grilled pineapple, tangy teriyaki sauce & rich mayonnaise. 19

Larry's Original "Big-O" Burger* ▲

Daily's bacon, fresh sliced avocado, Cheddar cheese, fresh greens, sliced tomato, pickle, and rich mayonnaise. 21

Jalapeño Bacon Burger* ▲

Smoked Daily's bacon, jalapeños, crispy onion curls, pepper jack cheese, fresh greens, tomato, and pickle with rich mayonnaise. 20

Cougar Gold Burger* ▲

Cougar Gold cheese from Ferdinand's Creamery at WSU tops our burger along with fresh greens, red onion, tomato, and garlic aioli. 19

Turkey Avocado Burger ▲

Ground turkey seasoned with sage and rosemary, topped with avocado, fresh greens, tomato, and creamy mayonnaise. 19

OB&G Patty Melt*

Classic melt with American and Swiss Cheeses with our own Taphouse mustard sauce. 19

1978 Blackjack Burger*

Classic Onion original with sautéed onion, mushrooms, mozzarella, and jack cheese smothered in Elkin's pepper sauce. 19

HANDHELDS

Choice of sea-salted French fries or house-made pea salad.

My Favorite Club ▲

Hand cut house-roasted turkey, Daily's smoked bacon, fresh greens, ripe tomato, and plenty of creamy mayonnaise. 15/20

French Swiss Dip

Eye of Round Roast slow cooked in house with Swiss cheese and rich au jus. 14/19

Legendary Pepper Steak Sandwich*

Seared house-cut Angus steak smothered in Elkin's pepper sauce and sautéed mushrooms and onion. 24

World's Fair Monte Cristo

Roasted turkey, ham, smoked bacon, Cheddar and Swiss cheese, beer battered and fried crispy! Just like they did at the World's Fair. 17

Knife & Fork Philly

Freshly cooked roast beef, mozzarella and jack cheese, sautéed peppers, and onion. Smothered in Elkin's pepper sauce. 19

Chicken Club Wrap

Crispy chicken, fresh greens, Daily's bacon, and vine-ripe tomato tossed together with chipotle ranch in a fresh spinach wrap. 19

Thai Chicken Wrap

Grilled chicken breast, steamed rice, shredded carrot, cabbage with red and green peppers tossed in our own Thai peanut ginger sauce and rolled in a spinach wrap. 19

New! Crispy Chicken Schnitzel Sandwich

Tenderized and panko breaded chicken fried crispy. Smothered in brown gravy, sautéed onion and mushrooms. 19

Hula Chicken Sandwich

Juicy grilled chicken breast topped with grilled pineapple, hardwood smoked ham, teriyaki sauce and lots of melted Swiss cheese with creamy mayo. 19

Great American BLT ▲

Mounds of smoked Daily's bacon, fresh greens, ripe tomato, and rich mayonnaise. 14/19

GARDEN

ADD - Parmesean panko chicken 6
- Grilled chicken 5

New! Southwest Chop Salad ▲

Fresh greens tossed in chipotle ranch. Topped with Cheddar cheese, tomato, black bean corn relish, sour cream, house-made salsa and guacamole. Your choice of seasoned ground beef or grilled chicken. 15/20

Spicy Thai Noodle Bowl

Chilled noodles, julienne carrot, red and green peppers, tossed in our Thai peanut ginger sauce with crushed peanuts and sliced green onions. 14

Classic Caesar Salad ▲

Fresh romaine, Asiago, and Parmesan with house-made dressing and croutons. 8/14

Fresh Spinach Salad

Fresh spinach, red onion, chopped bacon, hardboiled egg, fresh mushrooms, Asiago cheese, croutons, and house-made vinaigrette. 9/14

Chophouse Cobb Salad ▲

Fresh greens, grilled chicken, smoked bacon, avocado, tomato, bleu cheese crumbles, hard-boiled egg, red onion, and house-made bleu cheese vinaigrette. 16/21

SOUP

OB&G French Onion Soup

Over a million bowls sold - brandy deglazed beef stock, caramelized onion, and mounds of molten cheese atop a toasted crouton. 6/10

Beef Onion Bisque

Tender shredded pot roast, brandy deglazed beef stock cooked down with heavy cream then topped with molten cheese atop a toasted crouton. 14

Seasonal Soup

Ask your server for todays selection. 6/10

Ask About HAPPY HOUR

APPETIZER & DRINK SPECIALS

MONDAY - FRIDAY 3PM - 6PM

▲ = 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.

FOOD ALLERGY NOTICE: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.