HANDHELDS

All burgers and sandwiches are served with house cut french fries.

Upgrade on all burgers, sandwiches, and wraps:

salad - 4

sweet potato fries - 4

garlic parmesan truffle fries - 5

impossible burger patty - 2

black bean burger patty - 2

gluten free bun - 4

additional sauces & dressing - 35¢

BBQ sauce - 50¢

LOFT BURGER * 17
Our classic hand formed ground beef patty, char-grilled and topped with lettuce, sliced red onion, tomato, pickles, and our signature sauce.

BACON CHEDDAR BURGER * 20
The Loft burger adding thick cut bacon, melted medium cheddar cheese.

DIABLO BBQ BURGER 24
Our hand formed ground beef patty, char-grilled then topped with a hand made onion ring, pepper jack cheese, lettuce, tomato, and spicy diablo BBQ sauce. Presented on a brioche bun.

SALMON BURGER * 22
A hand cut filet of wild caught Pacific sockeye salmon char-grilled, topped with lettuce, sliced red onion, tomato, and tarter sauce on a brioche bun.

HOT CHICKEN AND PICKLES BURGER * 22
Chicken thighs marinated in buttermilk and hot sauce, then dredged in flour and deep fried. Presented on a ciabatta roll with house made dill pickle slaw, sliced pickle chips, and drizzled with hot honey and Frank's Redhot.

PULLED PORK SANDWICH 20
Our house roasted pulled pork on a brioche bun with dill pickle slaw and our signature Kansas City style barbeque sauce.

PORK BELLY BLT 22
House smoked pork belly topped with tomato, arugula, and garlic aioli on a ciabatta roll.

PRIME RIB PHILLY 24
House roasted prime rib is shaved thin, seared with carmelized onion, red pepper, and provolone cheese, then folded onto a warm baguette. Presented with real Au jus.

CHICKEN AVOCADO MELT 19
Shaved roasted chicken, with hickory bacon, sliced avocado, provolone cheese and chipotle aioli on grilled sourdough.

AHI TACOS * 23
Sashimi grade ahi tuna seared to rare, sliced thin and presented on three flour tortillas with our sweet and spicy Thai slaw, wasabi vinaigrette, and shredded carrot and radish.

PORK BELLY TACOS 21
House smoked pork belly folded into three flour tortillas topped with spicy pickled pineapple slaw and a drizzle of cilantro creme fraiche.

BAJA TACOS * 21
Alaskan cod is pan seared, then folded into three flour tortillas with shaved cabbage, our house made Baja sauce, fresh pico de gallo and lemon.
- Upgrade to Sockeye salmon - 6
- Upgrade to Alaskan halibut - 7

EAT A LOT

GRILLED SALMON * gf 33
A hand cut filet of wild caught Pacific sockeye salmon lightly seasoned and char-grilled. Presented with garlic Asiago mashed potatoes, steamed seasonal vegetables, and fresh cut lemon.

BUTTER SEARED HALIBUT * gf 36
Filet of wild caught Alaskan halibut is butter seared then oven finished. Presented with garlic Asiago mashed potatoes, steamed seasonal vegetables, and fresh cut lemon.

RIBEYE STEAK * gf 49
Hand cut 12 oz (appx) USDA choice ribeye steak, char grilled to your specifications. Presented with garlic Asiago mashed potatoes and steamed seasonal vegetables.

TENDERLOIN MEDALIONS * gf 35
Bacon wrapped beef petite tenderloin medallions pan seared and oven roasted then topped with a rich portobello mushroom, onion, and red wine demi glace. Presented with garlic Asiago mashed potatoes, and steamed seasonal vegetables.

DIJON CHICKEN * gf 28
Chicken breast simmered in a rich cream sauce made with Dijon mustard and our three-cheese parmesan blend. Presented with garlic Asiago mashed potatoes and steamed seasonal vegetables.

SEAFOOD ALFREDO 29
Prawns, Alaskan halibut, and Pacific sockeye salmon are simmered in our house made light garlic cream sauce and cavatappi pasta. Topped with our three-cheese Parmesan blend and shredded basil. Presented with warm garlic toast.

VEGGIE STACK 26
Grilled portobello mushroom, roasted red pepper, broccolini, and seared asparagus served on a bed of garlic Asiago mashed potatoes with rich citrus beurre blanc, reduced balsamic, and crispy fried onion strings.

FISH AND CHIPS
Your choice of wild caught Alaskan halibut or cod hand dipped in beer batter, then crispy fried and presented with our house made dill-caper tarter sauce. Served with house cut french fries.

	(2 pc)	(extra piece)
Alaskan halibut	23	10
Alaskan cod	19	7

**Consumer Warning - Some items are served raw, or cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.*

www.theloftpoulsbo.com
View our online menus, including a full drink menu.