

DRINKS

NON ALCOHOLIC

Pepsi, Diet Pepsi, Starry, Lemonade, Strawberry Lemonade, Valholl Root Beer, Ginger Beer, Iced Tea, Hot Tea, Coffee.

BEER

ON TAP

Stout / Rainy Daze brewery
Ridgetop Red / Silver City brewery
Golden Warrior / Valholl brewery
Vitamin AARR! / Valholl brewery
Blonde Ale / Rainy Daze brewery
Poulsbo Viking IPA / Valholl brewery
Norseman Hazy IPA / Valholl brewery
Modelo / Modelo brewery

IN THE BOTTLE

Pacifico, Coors Light
Seasonal Flavors of Cider / 2 Towns Ciderhouse
Seattle Dry Cider / Seattle Dry Cider Company
White Claw / Mark Anthony Wine and Spirits

NON-ALCOHOLIC (IN THE BOTTLE)

Run Wild IPA / Athletic brewery (can)
Heineken 0.0 / Heineken

{ ASK YOUR SERVER FOR A LIST OF
OUR ROTATING DRAFT BEERS

WINE

RED WINE

Cabernet | House Red 9 | 34
Cabernet | Drumheller 11 | 38
Cabernet | Double Canyon Vineyard 13 | 43
Cabernet | L'Ecole 46
Cabernet | Januik 50
Cabernet | Abeja 80
Pinot Noir | Castle Rock 10 | 36
Pinot Noir | Cloudline 45
Merlot | Radius 9 | 34
Syrah | Old Soul 11 | 38
Red Blend | Rob's Red Blend 11 | 38
Red Blend | Novelty Hill 47
Sparkling Rose / Cleto Chiarli 13 | 43
Rose | Barnard Griffin 11 | 38
Malbec | Zolo 11 | 38

WHITE WINE

Chardonnay | House White 9 | 34
Chardonnay | Mimi CSM 11 | 38
Chardonnay | L'Ecole 44
Chardonnay | Rombauer 70
Pinot Grigio | House Grigio 9 | 34
Pinot Grigio | Barnard Griffin 11 | 38
Sauvignon | House Sauvignon Blanc 11 | 38
Sauvignon | Kim Crawford 14 | 43
Sparkling | Coppola Prosecco 10 | 36
Sparkling | Wycliff 9 | 34
Sparkling | Argyle 62
Riesling | Pacific Rim 9 | 34
Nolo (No Alcohol) | Sea Glass Pinot Gris 11 | 38
Nolo (No Alcohol) | Fre Sparkling Brut 11 | 38

COCKTAILS

CAFE COLADA 19

A shot and a half of coconut rum combined with a 1/2 ounce of Grind espresso rum. Shaken with banana syrup, pineapple juice and Island cool ice cream mix.

DEADLY NIGHTSHADE 19

A floral combination of a 1/2 shot of Empress gin, a 1/2 shot of Creme de Violet, triple sec, and fresh lemon shaken, strained and topped with Coppola Prosecco. Served over ice in a wine glass.

GUAVA SOL 18

A shot of gin, a 1/4 ounce of Ancho Reyes Poblano Liqueur, fresh lime juice and guava puree shaken and topped with soda water. Served over ice with a Tajin rim and fresh lime.

BLACK RASPBERRY LIMEADE 18

A shot and a half of raspberry vodka, half an ounce of black raspberry liqueur, simple syrup and fresh lime juice, shaken and served martini style with a sugared rim and twist of lime.

HAND CRAFTED MARGARITA 18

A double shot of tequila, triple sec, fresh limes, simple syrup, and a splash of OJ, muddled and served on the rocks in a Mason jar with a salted rim and slice of fresh lime.

BRANDIED CHERRY MANHATTAN 19

A shot and a half of Sazerac rye whiskey combined with a 1/2 oz of brandy and a 1/2 oz of Luxardo cherry syrup. Shaken over ice then strained into a martini glass.

HIBISCUS REFRESHER 18

A shot of vodka, 1/2 shot of elderflower liqueur, hibiscus simple syrup and fresh lemon juice served in a tall glass over ice and topped with soda water.

PURPLE HAZE 18

A shot of botanical Hendricks gin, lavender simple syrup, and fresh lime combined with muddled cucumbers. Served over ice in a tall glass topped with a splash of soda water.

* make it spirit free (no gin) 9

PEACH BLOSSOM SPRITZ 18

A shot and a half of tequila, a dash of orange bitters, fresh lemon, and sweet peach puree served in a tall glass over ice and topped with soda water.

* make it spirit free (no tequila or bitters) 9

SPIRIT FREE ROSEMARY BITTER 9

House made rosemary simple syrup with bitter orange aperitif served in a tall glass over ice and topped with soda water.

THE LOFT

FRESH IS BEST

That is our philosophy.

In a world of pre-packaged, preservative enhanced food, we strive to be the exception.

Our pastas start as eggs & flour, our fries are simply potatoes, salt & oil, our steaks are hand cut from beef raised on regional farms. We make our dressings & sauces from scratch, using fresh, local, organic ingredients as often as the seasons allow. We celebrate food the way it was meant to be — fresh, local, & delicious.

EAT A LITTLE

EDAMAME gf 14
Whole soybean pods are boiled then simmered with garlic, our tangy citrus shoyu, and a dollop of butter. Finished with black Hawaiian sea salt.

CALAMARI 21
Rings and tentacles are hand dipped in buttermilk then dusted with seasoned flour and crispy fried. Presented with our house made coleslaw, lemon, and garlic aioli for dipping.

STEAMER CLAMS 22
Fresh local Hood Canal manilla clams are flash steamed with white wine, garlic, butter, and fresh thyme. Presented with warm garlic toast.

SALMON CAKES * 22
Roasted wild caught Pacific salmon with red pepper, capers, onions, and herbed breadcrumbs pan seared and presented with lemon and jalapeno infused tarter sauce.

AVOCADO FRIES 19
Fresh avocados are hand sliced, then dredged in flour, spicy siracha-ranch batter then panko. Presented crispy fried with a side of chipotle aioli for dipping.

CLAM CHOWDER CUP 11 | BOWL 14
Our house made New England style creamy clam chowder, topped with a drizzle of paprika oil.

CHOPPED CAESAR SALAD SM 10 | LG 13
Fresh Romaine tossed with our house made creamy Caesar dressing, garlic croutons, and our three-cheese parmesan blend.

MIXED GREEN SALAD SM 10 / LG 13
Mixed greens with tomato wedges, cucumber, shaved radish, shredded carrot, croutons, and our three-cheese parmesan blend.

SENAPE SALAD gf 18
Mixed greens are tossed with shaved red pepper, shaved red onion, crispy chickpeas, and our house made Dijon vinaigrette dressing.

BLACK AND BLUE SALAD * 27
A 6oz Petit tenderloin is char grilled to your specifications, then sliced thin and presented on a bed of mixed greens with cucumbers, tomato wedges, blue cheese crumble, and crispy fried onions. Presented with blue cheese dressing.

THAI CHICKEN SALAD gf 22
Thin sliced oven roasted chicken breast, shaved onion, peppers, and cabbage tossed with our tangy Thai vinaigrette dressing then presented on a bed of greens with vermicelli noodles, chopped peanuts and cilantro.

COLD SMOKED SALMON DIP gf 17
Wild caught Pacific salmon combined with cream cheese, brie, parmesan, onion and fresh herbs. Presented with corn tortilla chips.

MAUI SLIDERS 18
Sweet slider buns piled high with our house roasted pulled pork, spicy pickled pineapple slaw, and Polynesian sauce.

CEVICHE * gf 21
Fresh seafood cold poached in citrus juice with serrano peppers, cilantro, tomato, onion, and cucumber. Presented with avocado and corn tortilla chips for dipping.

AHI POKE STACK * gf 22
Cubed sashimi grade ahi is marinated with onion, soy, and sesame oil, then stacked with Calrose rice and avocado. Topped with spicy aioli, wasabi vinaigrette, shave radish, shredded carrot, shredded nori, and sesame seeds.

AHI SALAD * gf 25
Sashimi grade tuna seared rare, then slice thin and presented on a bed of mixed greens with cucumber, shredded carrot, radish, and our sweet wasabi vinaigrette dressing.

PRAWN AND STRAWBERRY SALAD gf 25
Sauteed large prawns presented on a bed of mixed greens with sliced strawberries, tomatoes, cucumbers, goat cheese, toasted almonds, .and our house made strawberry balsamic dressing.

COCONUT CURRY BOWL gf 22
Stir fry vegetables are pan seared then simmered in our house made lemon grass, coconut, and red curry sauce. Presented with steamed Calrose rice.

STEAK BOWL * 27
Diced petit beef tenderloin is marinated with onion, jalapeño, and pineapple juice. Presented with Calrose rice, fresh pico de gallo, sliced avocado, and battered jalapenos. Topped with cilantro crème fraiche, corn tortilla strips, cotija cheese, and fresh cilantro.

AHI POKE BOWL * gf 26
Cubed sashimi grade ahi, Calrose rice, fresh sliced avocado, edamame, Thai slaw, spicy pickled pineapple salad, shaved radish, and shredded carrot. Topped with spicy aioli, wasabi vinaigrette, mango puree, shredded Nori, and pickled red cabbage.

NORTHWEST SALMON BOWL * gf 27
Grilled Pacific sockeye salmon, Calrose rice, cucumber salad, edamame, shaved radish, shredded carrot, and pickled red cabbage salad. Topped with lemon dill vinaigrette.

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. Served with house cut french fries.

BACON CHEDDAR BURGER * 20
The Loft burger adding thick cut bacon, melted medium cheddar cheese. Served with house cut french fries.

MAUI BURGER * 21
Our hand formed ground beef patty, char-grilled and topped with seared ham, spicy pickled pineapple salad, provolone cheese, Polynesian sauce, and crispy-fried jalapenos. Served with house cut french fries.

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. Served with house cut french fries.

PRIME RIB PHILLY 24
Prime rib is shaved thin, seared with caramelized onion, red pepper, and provolone cheese, then folded into a soft grilled baguette. Presented with real Au jus. Served with house cut french fries.

PULLED PORK SANDWICH 20
Our house roasted pulled pork on a brioche bun with our house made coleslaw and our signature Kansas City style barbeque sauce. Served with house cut french fries.

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.

NEW YORK STEAK * gf 44
A hand cut 10 oz (apprx) USDA choice steak, char-grilled to your specifications. Presented with garlic Asiago mashed potatoes, and steamed seasonal vegetables.

**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.*

20% gratuity added to parties of 8 or more guests.

Please Note: Menu prices reflect Cash Payment. A Processing Charge of 3.5% will be added if you pay with a bank card displaying Visa, MC, Discover, or AMEX.

SALMON CAESAR WRAP * 22
Oven roasted and crumbled wild caught Pacific salmon tossed with our creamy house made Caesar dressing, chopped crispy romaine, and our three-cheese parmesan blend, then folded into a soft sundried tomato tortilla. Served with house cut french fries.

CHICKEN AVOCADO WRAP 18
Shaved roasted chicken, chopped thick cut bacon, avocado, and provolone cheese are flash seared, then folded into a sundried tomato tortilla with chipotle aioli. Served with house cut french fries.

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.

TENDERLOIN TACOS * 24
Petit tenderloin shaved thin, then marinated with onion, jalapeno, and pineapple juice. Pan seared and presented on three flour tortillas with fresh pico de gallo, cilantro crème fraiche, cotija cheese, and fresh lime.

BAJA TACOS * 20
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 - 5
- Upgrade to Alaskan halibut - 6

PRAWN ALFREDO 28
Large prawns are sauteed in our house made light garlic cream sauce and cavatappi pasta. Topped with our three-cheese parmesan blend. Presented with warm garlic toast.

VEGGIE STACK 26
Grilled portobello mushroom, roasted red pepper, zucchini, 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)
halibut	22	9
cod	19	7

HANDHELDS

- 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¢

SOUPS, SALADS & BOWLS

—| Add grilled chicken - 8
tofu - 7
prawns - 10
salmon - 12

Substitute the protein to fried
tofu on any
bowl - 4

Additional dressings - 35¢

EAT A LOT



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