BREAKFAST/LUNCH

available from 8am-3pm daily

EMILIA ROMAGNA

Tiramisu Cakes 8.00/12.50
Sweet cream pancakes topped with whipped sweetened mascarpone, coffee liqueur syrup & cocoa powdered sugar. add eggs & bacon for + 6.00

Polenta con Salsiccia 18.75
Pecorino polenta topped with Italian sausage in pomodoro sauce and poached eggs. Served with rustic toast.

Frittata Romagna 18.50
Smoked pork & Crescenza omelet with shallot confit Mama Lil's, rosemary and arugula. Served with toast & a tiny salad with balsamic vinaigrette.

Piadina di Mortadella 16.00
Flatbread stuffed with Crescenza cheese mortadella, shallot confit, arugula, lemon, EVOO & balsamic glaze.



Sunday Night Family Style Fried Chicken Supper
$25 —Adults $12—Kids
every Sunday night from 4:30pm
'til the chicken flies the coop!

$15 CHEEP EATS! $15

Available after 4pm Monday-Thursday & we got 'em 'til they're gone!

Monday Chicken Pot Pie w/a green salad.
Tuesday Fish & Chips with fries and remoulade.
Wednesday Schweineschnitzel! Pork schnnitzel with mashed potatoes, gravy & roasted carrots.
Thursday Chicken & Waffle Fried chicken on a waffle with real maple syrup.

SIDES

side meat (bacon, ham steak, breakfast sausage)	6.50
crushed red potatoes	5.50
two eggs*	4.75
eat a waffle with real maple syrup	11.50
toasted columbia bread	4.50
french fries	6.00
tiny salad w/balsamic vinaigrette.	5.00

K.E.F.F KIDS EAT FOR FREE ON FRIDAY NIGHTS K.E.F.F

HUMANS UNDER 12 GET A FREE KID MEAL WITH THE PURCHASE OF AN ADULT ENTREE

It's time for a bag of Beignets 8.00

Breakfast Sandwich* 13.75
Fried eggs, bacon, sharp cheddar, caramelized onion jam & tomatoes on a toasted telera roll.

Chicken & Waffle 19.25
Fried chicken breast, bacon studded waffle, a butter ball & real maple syrup. Make it Nashville Hot for a buck!

Biscuits & Gravy* 16.25
Big-ass split biscuits smothered with sausage gravy. Add a pair of eggs for 3.75.

Eggs Benedict* 19.75
English muffin stacked with shaved Eaton-Wright ham, poached eggs & Tapatio hollandaise. Served with crushed red potatoes & seasonal fruit.

Foragers Omelette 18.75
Adam's mushrooms, goat cheese, herbs & sweet onion. Served with crushed red potatoes & choice of toast

Pig in the Orchard 19.50
Scramble of Eaton-Wright ham, cheddar & thyme roasted apples with red potatoes & choice of toast.

Cooks All Day Breakfast* 17.75
Applewood smoked bacon, Eaton-Wright ham steak or Cooks' country sausage with eggs any style, crushed red potatoes & a choice of toast.

Cleanup on Aisle 12* 17.00
Market vegetable hash with red potatoes, kale, zucchini, cauliflower, sweet potatoes & spicy Mama Lil's peppers with eggs any style & a choice of toast. add Italian sausage if you wish for + 4.00

SALADS & SOUP

add a grilled chicken breast to house or Caesar salad—5.50

Cooks' Seasonal Salad 8.50/12.00
Salad greens, marinated cherry tomatoes, toasted hazelnuts, Campari vinaigrette.

Caesar Salad* 9.00/14.00
Romaine, croutons, Grana Padano

Tavern Salad 20.50
Grilled chicken breast, bacon, bleu cheese, avocado, tomato & croutons with balsamic vinaigrette.

Tomato Soup w/crackers 5.50/8.50

SANDWICHES

add fries or a simple salad to any sandwich for 3.50

Tavern Burger* 14.00
8 oz burger, charbroiled and served with LTO on a brioche bun. Spank it with sharp cheddar for 1.50.

Cooks Deluxe* 15.00
8 oz burger with bacon, BBQ sauce & frizzled onions on on a brioche bun. Add sharp cheddar for 1.50.

Tutto Calabria Lamb Burger* 17.25
Grilled ground lamb, roasted garlic, bacon & Tutto Calabria pepper burger on brioche with pickled onion, arugula & goat cheese.

Chicken Fried Chicken Sandwich 15.00
Chicken breast with chimichurri aioli, tomato, lettuce & cheddar. Make it Nashville Hot for a buck!

Cooks BLAT 14.50
Applewood smoked bacon, romaine ribbons, tomato, avocado & house made mayo on toast.

Griddled Cheese & Tomato Soup 14.50
3-cheese sandwich and a cup of tomato soup.

other little bits

We accept cold, hard cash, VISA and Mastercard. Nix on the American Express.

*asterisked items are cooked to your specifications. Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.

Mimosas
OJ, grapefruit, pineapple, cranberry, or apple
single 9.50
1/2 carafe - 18.50
full carafe—34.00

BEST FOR BRUNCH COCKTAILS

choice—$12.50

Strawberries on Alder
Elderflower liqueur, lemon, strawberry simple, bubbles.

Cooks Bloody Mary
House Bloody Mary Mix with salted rim.

Chipotle Mary
Habañero infused vodka, Mary mix, chipotle salt rim.

Hot Buttered Rum
Steamed milk & rum with house made rum batter. It's a winter warmer upper!

Hurricane 75
House FassiNOLA (guava, passion, hibiscus), Planteray rum, white rum, lemon juice & bubbles.

Espresso Martini
Vodka, BSSS, espresso, crème de cacao.

ITALIAN PUNCHES

Donna Camomilla 12.00
Chamomile infused gin,1904 Amaro, apple cider, maple syrup, lemon, angostura. ***Bright, botanical & bittersweet: a cozy celebration of Bologna's prized Amaro.***

Last Lap 13.00
Campari, Fernet, Amaro Montenegro, gin, lemon, honey balsamic. ***Bitter, boozy & full of finesse; an homage to the fine spirits of Italy.***

Amore a Modena 14.00
Dry Lambrusco, Campari, crème de cacao, Framboise, lemon, pineapple. ***An off-dry cocktail highlighting Emilia-Romagna's legendary effervescent wine.***

Dono di Nocino 13.00
Bourbon, Nocino black walnut, brown sugar stout redux, allspice dram, cherry & orange bitters. ***Dark, rich & boozy; a wintery classic inspired by Emilia Romagna tradition.***

ITALIAN COOLERS ~ SANS THE BOOZE

Midnight in Emilia 8.00
House made dark cherry shrub, club soda.

26th Street Sour 12.00
Citrus aperitif, cardamom honey, verjus.

Produce Run 10.00
Rotating fruit puree, simple syrup, lemon & iced tea.

ITALIAN SWEETS

FIORDILATTE 8.00
CITRUS & VANILLA INFUSED CRÈME CARAMEL WITH AMARETTI COOKIE CRUMBLES.

TORTA BAROZZI 9.50
ESPRESSO & RUM DARK CHOCOLATE CAKE MADE WITH ALMOND FLOUR TOPPED WITH SWEET WHIPPED MASCARPONE.

AFFOGATO 7.00
ESPRESSO SERVED OVER VANILLA ICE CREAM. ADD A SHOT OF FRANGELICO FOR +5.

DRAFT BEER & CIDER

Black Raven - Scotch Ale, Woodinville, WA	7.25
Red Dog—You're my Boy Redd IPA, Tacoma, WA	7.75
Scuttlebutt—Uccello Italian Pilsner, WA	8.50
Pelican Brewing—Bad Santa IPA, OR	9.00
7 Seas - Willy Maize Hazy IPA, Gig Harbor, WA	8.75
Douglas - Lagered Beer, Tacoma, WA	7.25
7 Seas Brewing - Heidelberg Lager, Tacoma WA	7.00
Every body's—Old Soul Porter, WA	9.50
Bale Breaker—Dormancy Breakfast Stout, WA	9.00
Teiton Cider Works - Cranberry, Yakima, WA	9.25
Diamond Knot Brewing Company—Root Beer	6.00

Rotating Taps - Ask your server!

NA BEERS

Best Day Ever - Kolsch, San Francisco, CA	8.75
Best Day Ever - Rotating Flavor, San Francisco, CA	8.75

WINE

WHITE

Pinot Grigio, Ponte Vecchio, IT '24	11/42
Trebbiano, Vigneti Romeo IT '23	13/50
Gavi, Riva de la Rosa IT '23	12/46
Sauvignon Blanc, Attems IT '25	13/50
Buttery Chardonnay, Shortbread, CA '23	12/46
Chardonay, Milou, FR '23	13/50
Rosé, Kind Stranger, WA '25	14/54

BUBBLES

Sparkling Rosé, Lini 910, Lambrusco '25	13/60
Sparkling Red, Cleto Chiarli Lambrusco '25	14/65
Prosecco - Brilla! - Italy N/V	14/60
Champagne, Brut, Gordon Mumm's N/V	85

RED

Valpolicella, Farina, IT '25	13/50
Sangiovese, Noelia Ricci, IT '22	14/54
Nebbiolo, Franco Molino IT '22	15/58
Barbera, Cascina Disa Elio Sandri, IT '21	15/58
Pinot Noir, Castle Rock Winery, OR '19	13/50
Cabernet Sauvignon, Slope Life, WA '20	14/54
Old Patch Red, Trentadue Winery, CA '22	13/50
Malbec, Catena Vista Flores, ARG '22	14/54

COOKS DESSERTS

Bag of beignets with house preserves	8.00
Apple Cobbler Baked in a cast iron skillet with pink lady apples, streusel topping & vanilla ice cream.	11.50
BTO chocolate chip cookie ala mode.	8.75

NOT SO EARLY BIRD SPECIALS $9.75

No excuses for last night's behavior!
Four choices for breakfast
Monday-Friday from 8am-11am



available from 4pm everyday!

SALADS/SOUP

Cooks Seasonal Salad 8.50/12.00
Salad greens, marinated cherry tomatoes, toasted hazelnuts, Campari vinaigrette.

Caesar* 9.00/14.00
Romaine, Grana, croutons.

Tavern Salad 20.50
Grilled chicken breast, bacon, bleu cheese, avocado, tomato, & balsamic vinaigrette.

Bowl or Cup Tomato Soup 5.50/8.50
with Grana Padano.

add chicken to house or Caesar salad —5.50

SUPPERS

Ravioli 13.50/22.00
Butternut squash ravioli, lacinato kale, roasted local apples & delicata squash, white wine, snipped herbs, nutmeg, butter & grana Padano.

Lemon Garlic Chicken 27.50
Steel pan roasted northwest 1/2 bird, mashed potatoes, blistered Brussels sprouts, pan jus.

Seared King Salmon* 29.50
herb whipped potatoes, blistered Brussels sprouts, grilled lemon.

Tavern Steak Frites* 19.00/35.00
5 or 10 oz grilled flatiron steak roasted garlic butter, pommes frites.

Spice Rubbed Pork Chop* 16.00/27.75
One or two bone-in chops, mashed potatoes, roasted carrots.

SANDWICHES

add fries or salad to any sandwich for 3.50

Tavern Burger* 14.00
8 oz burger, charbroiled with LTO, brioche bun. Add cheddar for $1.50.

Cooks Deluxe* 15.00
8 oz burger, bacon, BBQ sauce, frizzled onions, brioche bun.

Calabrian Lamb Burger* 17.25
Grilled ground lamb, roast garlic, bacon, Tutto Calabria pepper burger on brioche bun, with pickled onion, arugula & goat cheese.



B.F.D.

Nighthawk* 17.75
Eggs any style, choice country sausage, bacon, or ham steak. Served with toast & a simple salad.

Foragers Omelette 18.75
Adam's mushrooms, goat cheese, herbs, onion, toast & a simple salad.

sides

french fries	6.00
mashed potatoes	6.00
blistered brussels sprouts & pancetta	7.00
tiny salad w/balsamic vinaigrette	5.00



EMILIA ROMAGNA

antipasti

Cacio e Pepe
Spaghettoni with Pecorino Romano, brodo & cracked pepper.
10.00

Mussels Fra Diavolo
Penn Cove shell stock simmered in tomatoes, white wine, Tutto Calabria chiles, parsley & EVOO.
16.50

Piadina di Proscuitto
Grilled Romagna flatbread topped with Stracchinio cheese, arugula, Prosciutto de Parma, lemon, EVOO & balsamic glaze.
16.00

Mele e Zucca
Roasted apples & delicata squash, tossed warm with arugula, roasted lemon oil & balsamic redux.
12.00

Pane da Tavola
warm baguette for two
EVOO & balsamic vinegar
8.00

piatti principali

Tagliatelle alla Bolognese
Beef, pork & pancetta simmered in pomodoro sauce served over wide noodles with grana Padano.
13.50/22.50

Rosticciana
Smoked & roasted pork spare ribs finished with rosemary vinaigrette. Served with pecorino polenta & lacinato kale/shallot saute.
16.50/28.00

Brodetto di Pesce
Adriatic sea stew with cod, mussels & shrimp simmered in tomato-white wine broth. Served with rustic bread.
29.50

Stracotto alla Piacentino
Red wine & balsamic braised beef roast, garlic whipped potatoes & pancetta roasted brussels sprouts
16.00/27.00

Parmigiana di Verdure
Roasted delicata squash layered with lacinato kale, Crescenza & grana cheeses, pomodoro & bechamel in a cast iron skillet. Served with a salad with Campari tomatoes in Prosecco vinaigrette.
17.00

contorni

grana padano polenta
garlic whipped potatoes
lacinato kale/shallot saute
roast delicata squash/balsamic glaze
Choice—6.

- asterisked items are cooked to your specifications.
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ITALIAN PUNCHES

Donna Camomilla 12.00
Chamomile infused gin,1904 Amaro, apple cider, maple syrup, lemon, angostura. ***Bright, botanical & bittersweet: a cozy celebration of Bologna's prized Amaro.***

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Campari, Fernet, Amaro Montenegro, gin, lemon,honey balsamic.
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A n off-dry cocktail highlighting Emilia-Romagna's legendary effervescent wine.

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ITALIAN PUNCHES ~ SANS THE BOOZE



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House made dark cherry shrub, club soda

26th Street Sour 12.00
Citrus aperitif, cardamom, honey, verjus.

Produce Run 10.00
Rotating fruit puree, simple syrup, lemon & iced tea.

COOKS HOUSE COCKTAILS

Sage Pineapple Gimlet—Gin, lime, sage simple syrup, pineapple. **14.00**
Cooks Old Fashion—Four Roses bourbon, brown sugar simple, bitters. **13.50**
Tacoma Paloma—Mezcal, tequila, grapefruit, simple syrup, lime. **12.50**
Blood Orange Margarita—Tequila, blood orange liqueur, lime. **13.00**
Hot Buttered Rum—Steamed milk & rum with house made rum batter. **12.50**

Sunday Night Family Style Fried Chicken Supper



$25 —Adults $12—Kids

every Sunday night from 4:30pm 'til the chicken flies the coop!



$15  $15

Monday-Thursday
Available after 4pm & we got 'em 'til they're gone!

Monday CHICKEN POT PIE w/a green salad.
Tuesday FISH & CHIPS with fries and remoulade.
Wednesday SCHWEINESCHNITZEL!
Pork schnitzel with mashed potatoes, gravy, roasted carrots.
Thursday CHICKEN & WAFFLE WITH RMS.

* asterisked items are cooked to your specifications.
Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.

WINE

WHITE

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Sparkling Red, Cleto Chiarli Lambrusco '25	14/65
Prosecco - Brilla! - Italy N/V	14/60
Champagne, Brut, Gordon Mumm's N/V	85

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Cabernet Sauvignon, Slope Life, WA '20	14/54
Old Patch Red, Trentadue Winery, CA '22	13/50
Malbec, Catena Vista Flores, ARG '22	14/54

NON PUOI COMPARARE
LA FELICITÀ,
MA PUOI COMPRARE
IL VINO
...CHE È PIÙ O MENO
LA STESSA COSA!

COOKS TAVERN

BROWN BAG SPECIAL
$19 Bottle of Red or White $19
we choose it—you drink it

COOKS TAVERN

DRAFT BEER & CIDER

Black Raven - Scotch Ale, Woodinville, WA	7.25
Red Dog—You're my Boy Redd IPA, Tacoma, WA	7.75
Scuttlebutt—Uccello Italian Pilsner, WA	8.50
Pelican Brewing—Bad Santa IPA, OR	9.00
7 Seas - Willy Maize Hazy IPA, Gig Harbor, WA	8.75
Douglas Lagered Beer - Tacoma, WA	7.25
7 Seas Brewing - Heidelberg Lager, Tacoma WA	7.00
Every body's—Old Soul Porter, WA	9.50
Bale Breaker—Dormancy Breakfast Stout, WA	9.00
Teiton Cider Works - Cranberry - Yakima, WA	9.25
Diamond Knot Brewing Company—Root Beer	6.00
Rotating Taps - Ask your server!	
Diamond Knot Brewing Company—Root Beer	6.00

NA BEERS

Best Day Ever - Kolsch - San Francisco, CA	8.75
Best Day Ever - Rotating Flavor!	8.75



K.E.F.F KIDS EAT FOR FREE ON FRIDAY NIGHTS K.E.F.F

HUMANS UNDER 12 GET A FREE KID MEAL WITH THE PURCHASE OF AN ADULT ENTREE



Italian folk tales

The Legend of Villa Clara

In the quiet town of Trebbo di Reno near Bologna, Villa Clara stands abandoned, its once-grand halls now filled with silence and fear. The locals avoid the villa, believing it to be haunted by the restless spirit of a young girl named Clara.

There are two versions of Clara's tragic story. In one, she was the stepdaughter of a wealthy landlord who fell in love with a servant, much to her family's disgrace. In punishment, she was locked away in the villa, where she died, her heartbroken spirit never finding peace. In the other version, Clara was a gifted clairvoyant. Her father, terrified of her supernatural abilities, ordered that she be entombed alive within the walls of the mansion.

Today, eerie reports persist of Clara's ghost roaming the halls, her cries for help echoing through the villa. Locals claim to have seen strange lights flickering in the windows at night, and visitors often find their electronic devices malfunctioning as they pass by. Whether the true cause of these disturbances is Clara's restless soul or something else, one thing is certain—Villa Clara remains one of the region's most haunted places.

In the heart of Emilia Romagna, where picturesque landscapes meet centuries-old architecture, these legends remind us that history is more than just dates and facts—it is woven with the fears, dreams, and imaginations of those who lived before us. From the mysterious disappearance of Azzurrina to the chilling presence in Villa Clara, these stories of haunted castles, cursed ditches, and towering testaments of love add an otherworldly dimension to the region's cultural richness. Whether you are a believer in the supernatural or a skeptic seeking adventure, Emilia Romagna offers not only breathtaking sights but also the chance to explore its captivating, eerie side, where the past is never truly forgotten.

Befana | The Epiphany Witch

According to tradition, it is a very old woman who flies a broom, to visit the children on the night between 5 and 6 January (the night of the Epiphany) to fill the socks left by them hung on the fireplace or near a window; generally, children who have behaved well throughout the year will receive sweets, candies, nuts, or small toys. Conversely, those who have misbehaved will find the socks filled with charcoal or garlic. The origin of the Befana is perhaps connected to a set of pagan propitiatory rites, dating back to the 10th-6th century BC, linked to the seasonal cycles linked to agriculture in northern, central, and southern Italy. The ancient Romans inherited these rites, associating them with the Roman calendar, and celebrating the temporal interregnum between the end of the solar year, the winter solstice, and the recurrence of Sol Invictus. On the twelfth night after the winter solstice, the death and rebirth of nature were celebrated through Mother Nature. The Romans believed that in these twelve nights female figures flew over the cultivated fields, to propitiate the fertility of future crops, hence the myth of the "flying" character. According to some, this female deity was first identified in Diana, while according to others she was associated with a minor deity called Sàtia (goddess of satiety), or Abùndia (goddess of abundance). Another hypothesis connects the Befana with an ancient Roman festival, which always took place in winter, in honor of Janus and Strenua and during which gifts were exchanged. The Befana, according to widely accepted interpretations in central and northern Europe, refers to the Celtic goddess of Perchta.

