

BREAKFAST/LUNCH
available from 8am-3pm daily



- Pumpkin Pancakes 7.00/11.00
Sweet pumpkin pancakes with apple brown butter, candied pecans & spiced caramel. Add eggs and a side of bacon for + 6.00
- Oktoberfest Benedict 19.75
Griddled rosemary polenta cakes, with bratwurst, cider caramelized onions, poached eggs & peppercorn hollandaise. Served with a tiny salad tossed in Fig vinaigrette.
- Autumn Garden Hash 16.50
Breakfast hash of roasted apples & spaghetti squash, parsnip, sweet potatoes, squash & red onion. With toast and choice of eggs. Add sausage for + 4.00.

Ball Park Bratwurst
Heidelberg beer braised & grilled bratwurst, pickled red cabbage, caramelized onion jam & mustard aioli on a hoagie roll. add fries for 3.50 12.75

NOT SO EARLY BIRD \$9.75
SPECIALS
No excuses for last night's behavior!
Four choices for breakfast
Monday-Friday from 8am-11am

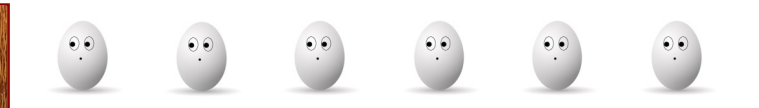


\$15 CHEEP EATS! \$15
Available after 4pm Monday-Thursday & we got 'em 'til they're gone!
Monday CHICKEN POT PIE w/a green salad.
Tuesday FISH & CHIPS with fries and house made remoulade.
Wednesday SCHWEINESCHNITZEL! Pork schnitzel with mashed potatoes, gravy, roasted carrots.
Thursday CHICKEN & WAFFLE Fried chicken on a waffle with real maple syrup.

Sunday Night Family Style
Fried Chicken Supper
\$24 —Adults \$11—Kids
every Sunday night from 5pm

- S side meat 6.50
I bacon, ham steak or breakfast sausage
D crushed red potatoes 5.50
D two eggs* 4.75
E eat a waffle with real maple syrup 11.50
S toasted columbia bread 4.50
S french fries 5.50
arugula salad w/balsamic vinaigrette. 5.00

It's time for a bag of Beignets 8.00



- Breakfast Sandwich* 18.75
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 & bourbon blessed 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
Mixed 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 sausage if you wish for + 4.00

SALADS & SOUP

- add a grilled chicken breast to house or Caesar salad—5.50
- Cooks' Seasonal Salad 8.50/13.00
50/50 greens, pink lady apples, bleu cheese fig vinaigrette & roasted pecans
- Caesar Salad* 9.00/14.00
Romaine, croutons, Grana Padano
- Tavern Salad 19.75
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.

- 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.
- South Sound Spritz**
Lo-Fi Amaro, orange, lemon, hibiscus, soda, bubbles.
- Hurricane 75**
House FassiNOLA (guava, passion, hibiscus), Planteray rum, white rum, lemon juice & bubbles.
- Espresso Martini**
Vodka, BSSS, espresso, crème de cacao.
- Cooks Hot Buttered Rum**
Planteray dark rum, our HBR mix & steamed milk.

AUTUMN PUNCHES

- Waskly Wabbit 12.50**
Old Log Cabin brown butter washed rye, ginger, carrot juice & aquafaba. *A uniquely smooth and cozy autumnal cocktail; balancing sweet & savory with a touch of warm spice.*
- Fall Proof 12.00**
Overproof rum, brandy, nutmeg, cinnamon, anise, pineapple & lemon. *Welcome the changing seasons with this medley of fruit, spice & all things nice!*
- Maize Days 13.50**
Sweet corn infused tequila, cotija washed Mezcal, corn oleo saccharum, lime & tajin. *A sweet & salty celebration of our local corn harvest with the familiarity of a margarita*
- The Mountain is Out 12.50**
Gin, Suze, elderflower, lemon, Aquafaba, angostura bitters & rosemary. *Botanical, earthy, floral & bitter-sweet. Explore Mt. Rainier without leaving your seat.*

AUTUMN COOLERS ~ SANS THE BOOZE

- Field Notes Tea 8.00**
Strawberry, sage, pineapple, lemon & iced tea.
- Produce Run 10.00**
Rotating fruit puree, simple syrup, lemon & iced tea.
- 26th Street Sour 12.00**
Citrus aperitif, cardamom honey, verjus.

AUTUMN SWEETS

- BREAD PUDDING 11.00**
WITH COLUMBIA BREAD, HONEY POACHED FIGS, PUMPKIN SPICES, VANILLA CUSTARD, BOURBON CRÈME ANGLAISE & CANDIED PECANS.
- APPLE COBBLER 11.50**
BAKED IN A CAST IRON SKILLET WITH PINK LADY APPLES STREUSEL TOPPING & VANILLA ICE CREAM.

DRAFT BEER & CIDER

- Black Raven - Scotch Ale - Woodinville, WA 7.25
- Big Sky Brewing - Oktoberfest - Missoula, MT 8.25
- Bale Breaker - Skyward IPA - Yakima, WA 8.25
- Fort George Brewery - Cavatica Stout - Astoria OR 8.75
- Icicle - Dirty Face Amber - Leavenworth, WA 8.25
- Pelican - Head Out Hefe - Pacific City, OR 8.25
- 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
- Diamond Knot - NA Root Beer - Mukilteo, WA 5.00
- Teiton Cider Works - Cranberry - Yakima, WA 9.25
- Double Mountain - Dry Cider - Hood River, OR 9.00
- Rotating Taps - Ask your server!

NA BEERS

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

WINE

WHITE

- Viognier, LaPlaya Estate Series, Chile '24 11/42
- Rose, Kind Stranger, WA '22 16/62
- Sauvignon Blanc, Tohu, NZ '25 13/50
- Buttery Chardonnay, Shortbread, CA '23 12/46
- Chardonay, Milou, France '23 13/50
- Albarino, Caliche, WA '25 15/58
- Kung Fu Girl Riesling, Charles Smith, WA '16 16/62
- Pinot Grigio, Velante by Bertani, Italy '23 15/58

BUBBLES

- Sparkling Rosé, Tirridis, WA N/V 13/60
- Prosecco - Guinigi - Italy N/V 15/70
- Champagne, Brut, Mumm's 88

RED

- Pinot Noir, Castle Rock Winery, OR '19 13/50
- Old Patch Red, Trentadue Winery, CA '22 13/50
- Red Blend, Stateline, Gifford Hirlinger, WA '19 16/62
- Cabernet Sauvignon, Slope Life, WA '20 14/54
- Malbec, Catena Vista Flores, Argentina '22 14/54
- Cabernet, 'Readers' by J. Bookwalter, WA '22 16/62
- Syrah, Saviah, WA '21 14/54



COOKS DESSERTS

- Bag of beignets with house preserves 8.00
- M/V Chocolate 12.00
White and dark chocolate swirled barge, strawberry preserves, and dark chocolate curls.
- BTO chocolate chip cookie ala mode. 8.75

SALADS/SOUP

- Cooks Seasonal Greens8.50/12.00
- 50/50 greens, pink lady apples, bleu cheese, fig vinaigrette, roasted pecans.
- Caesar*9.00/14.00
- Romaine, Grana, croutons.
- Tavern Salad19.75
- Grilled chicken breast, bacon, bleu cheese, avocado, tomato, & balsamic vinaigrette.
- Bowl or Cup Tomato Soup5.50/8.50
- with Grana Padano.
- add chicken to house or Caesar salad—5.50

SUPPERS

- Autumn Pasta11.00/18.50
- Tagliatelle with porcini cream, foraged mushrooms, delicata squash, kale, toasted pecans, grana.
- Lemon Garlic Chicken27.50
- 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.
- Spice Rubbed Pork Chop*16.00/27.75
- One or two bone-in chops, mashed potatoes, roasted carrots.
- Tavern Steak Frites*19.50/35.00
- 5 or 10 oz grilled flatiron steak, roasted garlic butter, pommes frites.
- Stuffed Autumn Squash18.50
- Delicata squash stuffed with Moroccan spiced lentils, blistered Brussels sprouts & parsnip chips.

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, with pickled onion, arugula & goat cheese.



- Nighthawk*17.75
- Eggs any style, choice country sausage, bacon, or ham steak.
- Served with toast & a simple salad.
- Foragers Omelette18.75
- Adam’s mushrooms, goat cheese, herbs, sweet onion, toast & a simple salad.

sides	
french fries	6.50
mashed potatoes	5.50
blistered brussels sprouts	7.00
arugula salad w/balsamic vinaigrette	5.00



small plates

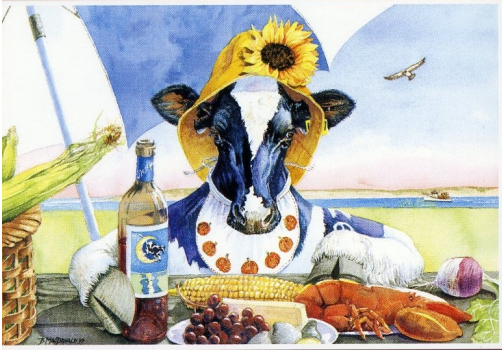
- Higos Asados
- Honey poached fresh figs, with Spanish chorizo, roasted garlic, shallots & grilled bread.
- 12.00
- Foragers Fancy Toast
- Rustic bread, goat cheese shmear, Adam’s foraged mushrooms, shaved pink lady apples.
- 13.00
- Oktoberfest Sausage Soiree
- Heidelberg beer braised bratwurst on a crisped root vegetable “latke” with caramelized apple compote.
- 13.50
- Spaghetti Squash “Pasta”
- Roasted & threaded squash with shallots, kale, mushrooms, Grana & toasted almonds .
- 12.50
- Quick Fried Fall Kraken
- Pimentón spiced crispy calamari with serrano peppers, peppadew peppers & garlic aioli.
- 14.00

meals

- Pork Tenderloin
- Herb rubbed and grilled pork tenderloin served over an autumn hash of yams, parsnips & apples with sherry/Dijon sauce & roasted brussels sprouts.
- 26.25
- Halibut Cheeks
- Herb crusted Alaskan halibut cheeks pan-seared & served over corn pudding with almond romesco & charred scallions.
- 31.50
- Autumn Yard Bird
- Peppercorn, sage, fennel & mustard seed rubbed roasted half bird, rosemary polenta with caramelized apple-sherry compote, parsnip chips & roasted carrots.
- 26.00

harvest sides

- rosemary polenta
- autumn corn puddin’
- Sautéed brussels sprouts
- roasted carrots
- Choice—6.



- asterisked items are cooked to your specifications.
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AUTUMN PUNCHES

Waskly Wabbit Old Log Cabin brown butter washed rye, ginger, carrot juice & aquafaba. <i>A uniquely smooth and cozy autumnal cocktail; balancing sweet & savory with a touch of warm spice.</i>	12.50	
Fall Proof Overproof rum, brandy, nutmeg, cinnamon, anise, pineapple & lemon. <i>Welcome the changing seasons with this medley of fruit, spice & all things nice!</i>	12.00	
Maize Daze Sweet corn infused tequila, cotija washed Mezcal, corn oleo saccharum, lime & tagin. <i>Refreshing & light, a sweet & salty celebration of sweet corn with the familiarity of a margarita.</i>	13.50	
The Mountain is Out Gin, Suze, elderflower, lemon, Aquafaba, angostura bitters & rosemary. <i>Botanical, earthy, floral & bittersweet. Explore Mt. Rainier without leaving your seat.</i>	12.50	
Cooks Hot Buttered Rum Planteray dark rum, our HBR mix & steamed milk.	12.00	

AUTUMN PUNCHES ~ SANS THE BOOZE

	Field Notes Tea Strawberry, sage, pineapple, lemon & iced tea.	8.00
	Produce Run Rotating fruit puree, simple syrup, lemon & iced tea.	10.00
	26th Street Sour Citrus aperitif, lemon, cardamom honey, verjus.	12.00

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



Sunday Night Family Style Fried Chicken Supper

\$24 —Adults \$11—Kids

every Sunday night from



\$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 house made remoulade.
Wednesday	SCHWEINESCHNITZEL! Pork schnitzel with mashed potatoes, gravy, roasted carrots.
Thursday	CHICKEN & WAFFLE

* asterisked items are cooked to your specifications.
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WINE

WHITE

Viognier, LaPlaya Estate Series, Chile '24	11/42
Rosé, Kind Stranger, WA '22	16/62
Sauvignon Blanc, Tohu, NZ '25	13/50
Buttery Chardonnay, Shortbread, CA '23	12/46
Chardonnay, Milou, France '23	13/50
Albarino, Caliche, WA '25	15/58
Kung Fu Girl Riesling, Charles Smith, WA '16	16/62
Pinot Grigio, Velante by Bertani, Italy '23	15/58

BUBBLES

Sparkling Rose, Tirriddis, WA N/V	13/60
Prosecco, Guinigi, Italy N/V	15/70
Champagne, Brut, Mumm's	88

RED

Pinot Noir, Castle Rock Winery, OR '19	13/50
Old Patch Red, Trentadue Winery, CA '22	13/50
Red Blend, Stateline, Gifford Hirlinger, WA '19	16/62
Cabernet Sauvignon, Slope Life, WA '20	14/54
Malbec, Catena Vista Flores, Argentina '22	14/54
Cabernet Sauvignon, 'Readers' by J. Bookwalter, WA '22	16/62
Syrah, Saviah, WA '21	14/54



BROWN BAG SPECIAL

\$19

Bottle of Red or White
we choose it—you drink it

\$19



DRAFT BEER & CIDER

Black Raven - Scotch Ale - Woodinville, WA	7.25
Big Sky Brewing - Oktoberfest - Missoula, MT	8.25
Bale Breaker - Skyward IPA - Yakima, WA	8.25
Fort George Brewery - Cavatica Stout - Astoria OR	8.75
Icicle - Dirty Face Amber - Leavenworth, WA	8.25
Pelican - Head Out Hefe - Pacific City, OR	8.25
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Douglas Lagered Beer - Tacoma, WA	7.25
7 Seas Brewing - Heidelberg Lager - Tacoma WA	7.00
Diamond Knot - NA Root Beer - Mukilteo, WA	5.00
Teiton Cider Works - Cranberry - Yakima, WA	9.25
Double Mountain - Dry Cider - Hood River, OR	9.00
Rotating Taps - Ask your server!	

NA BEERS

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





THE AUTUMN CORN HARVEST



Harvest is the most important time of the agricultural calendar; the fortunes of farms, families, and even entire communities are tied to its outcome. Unsurprisingly, harvest has developed its own array of deities, traditions, and superstitions to safeguard its success, which are found in almost every farming culture worldwide.

Ever since the first farmers planted their crops over 10,000 years ago, they have had an anxious wait for summer. Will there be enough hot weather to ripen the corn? Will an unlucky wet spell rot the grain in the ears? Will the yield feed the community for the coming year or allow the farmer to pay his rent? If not, it will be another year before the next opportunity comes.

Until modern machinery redefined agriculture, corn was harvested by hand using sickles or scythes which systematically cut through the stems and laid it in swathes for binding.

The action was difficult to master: if done incorrectly the stems would simply be knocked flat. Reaping gangs toured the local farms, and their leader, known as the Lord of the Harvest – the most skilled man present – arranged the scheme of work and the men's pay. The powers that be opened the field and set the pace. Each man was expected to reap an acre a day, working in a line or 'flight' across the field.

The reapers were followed by women and boys who bound the corn into sheaves, ingeniously tied with wisps of straw. A good binder could tie for three reapers. The sheaves were then stood in pairs or 'shocked' (pronounced 'shook') to dry for several days before the 'shocks' or 'stooks' were taken to the barns.

The corn has to be cut as soon as it is ripe, or else the quality deteriorates and the grains shed from the ears, but it must also be dry else it will quickly spoil. A prolonged wet spell at the critical time could – and still can – cost an entire harvest. While the weather held, every able-bodied man, woman and child would be out in the fields. This is the reason for the several week school summer holiday today. Harvest has always provided a time of bonding between communities as everyone slogged together under broiling sun, glowering clouds, and driving rain to bring the harvest home.

On fine days, work could begin at 4am and continue well into the night. The Harvest Moon; the full moon falling closest to the Autumn equinox, rises unusually close to sunset and is so named because it provided harvesters with valuable extra light.