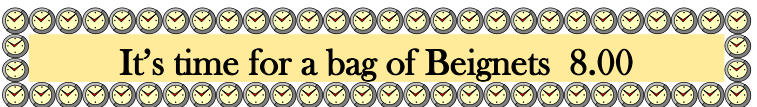




BREAKFAST/LUNCH

available from 8am-3pm daily





It's time for a bag of Beignets 8.00



SHAKSHUKA* 17.50

PAIR OF EGGS ANY STYLE IN A SPICED CUMIN–GARLIC TOMATO STEW & TOPPED WITH HALLOUMI CHEESE. SERVED WITH AN ARUGULA SALAD AND GRILLED FLATBREAD. ADD LAMB SAUSAGE FOR 4.

KEFTA BENEDICT* 19.25

ENGLISH MUFFIN STACKED WITH CUMIN SPICED LAMB SAUSAGE, A PAIR OF POACHED EGGS & TOPPED WITH HOLLANDAISE & HARISSA. SERVED WITH COOKS BREAKFAST POTATOES AND A SMALL ARUGULA SALAD.

BEGHIR 14.50

SEMOLINA “HONEY COMB” PANKAKES CINNAMON / ALMOND COMPOUND BUTTER, POMEGRANATE SYRUP & CANDIED PISTACHIOS.



NOT SO EARLY BIRD \$9.75

SPECIALS

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



\$15



\$15

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

Monday BBQ pork.
Slow smoked & sauced w/slaw & cornbread.

Tuesday Chicken & Waffle.
Fried chicken on a waffle with RMS!

Wednesday Petite Steak Frites.
Grilled 5 oz flatiron with house cut steak fries.

Thursday Cast iron baked Mac & Cheese
Served with a small seasonal salad.



Sunday Night Family Style
Fried Chicken Supper
\$24 —Adults \$11—Kids

- | | | |
|----------|---|-------|
| S | side meat | 6.50 |
| I | bacon, ham steak, breakfast sausage, lamb sausage | |
| D | crushed red potatoes | 5.50 |
| E | two eggs* | 4.75 |
| E | eat a waffle with real maple syrup | 11.50 |
| S | toasted columbia bread | 4.50 |
| | french fries | 5.50 |
| | arugula salad w/preserved lemon vinaigrette. | 5.00 |
| | grilled flatbread | 4.00 |

- 
- 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 & 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
Wild 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 breakfast sausage if you wish for 4.

SALADS & SOUP

- add a grilled chicken breast to house or Caesar salad—5.50*
- Cooks’ Seasonal Salad** 10.00

Salad greens tossed in white balsamic vinaigrette with diced apples, currants, pecans & blue cheese

Caesar Salad* 9.00

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*
- Hamburger Sandwich*** 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 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.



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



**Marvin's World
Famous Sangria**
Red or White
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.
- Coffee Nudge**
Brandy, Crème de Cacao, Kahlua, coffee,
whipped cream.
- Hot Buttered Rum**
Plantaray rum, steamed milk with house made
HBR mix.

WITHOUT THE BOOZE

- Wise Ginger Apple** 8.75
Apple juice, sage simple syrup, lemon,
Cock-n-Bull ginger beer.
- Cook's Punch** 8.00
House FassiNOLA (passion, guava, hibiscus),
lemon juice, orgeat, soda.
- Grapefruit Almond Tonic** 7.75
Grapefruit cinnamon cordial, lime, orgeat, soda water.
- Italian Crème Soda** 7.50
Vanilla, caramel, hazelnut, ube, hibiscus,
or pomegranate with soda & half-n-half.

MOROCCAN SIPPERS

- Casablanca Cherry Bloom** 12.00
Gin, triple sec, pear brandy, lime
cherry cardamom syrup.
- Rom Pom Sidecar** 12.50
Brandy, orange juice, pomegranate rose water,
vanilla date syrup & lime served up.
- Marrakech Margarita** 12.00
Tequila, triple sec, fig mint syrup, orange
and lime juices
- Drunken Dromedary** 11.50
Bourbon, aquafaba, spiced fig & balsamic syrup,
spiced chocolate bitters, lemon served up.
- Medina Minty Mule** 11.00
Sesame oil washed vodka, lemon, Marrakech-
mint green tea & ginger.

DRAFT BEER & CIDER

- Heidelberg - Lager, Tacoma, WA 5.25
ILK Beer — American Pilsner, Olympia WA. 7.25
Bayern - St. Walter Hefeweizen, Missoula, MT 7.25
Icicle Brewing — Dirty Face Amber, Leavenworth, WA 8.25
7 Seas - Willie Maize Haze IPA, Gig Harbor, WA 8.25
E9 - Don of Time Pale Ale, Tacoma, WA 7.25
Black Raven Brewing, Second Sight Scotch Ale, WA 7.25
E9 — Eyes Open IPA, Tacoma, WA 7.25
Ruben's Brews - Robust Porter, Seattle, WA 7.25
Tieton Cider Works, Apricot Cider, Yakima, WA 8.25
Yonder Cider — Dry, Wenatchee WA 8.25
Diamond Knot, N/A **Root Beer**, Mukilteo, WA 5.00
Rotating Taps — ask your server for selections M.P.

N.A. BEER

- Best Day Ever Kolsch, San Francisco, CA 8.25
Best Day Ever Rotating Flavor Ask your Server! 8.25

WINE

WHITE WINE

- Viognier, LaPlaya Estate Series, Chile '24 10/38
Chenin Blanc, Kendall Jackson, CA '24 12/46
Rose, Bellula, France '24 10/38
Pinot Grigio, Anterra, Italy '24 9/34
Sauvignon Blanc, Hedges CMS, WA '24 12/46
Buttery Chardonnay, Shortbread, CA '23 11/42
Chardonay, Milou, France '23 12/46
Albarino, Slope Life, Royal Slope WA '23 11/42
Signature White Blend, Zolo, Argentina N/V 38
Viognier, Jones of Washington, WA '24 48
Pinot Grigio, Velante by Bertani, Italy '23 47

SPARKLING

- Prosecco Brut Rose, Lovo Millesimato, Italy '22 11/42
Prosecco, Guinigi, Italy N/V 12/46
Cremant de Bourgogne Brut, Patriarche, France N/V 49
Blanc de Blancs, Andre Jacquart, France N/V 75

RED WINE

- Pinot Noir, Castle Rock Winery, OR '19 12/46
Old Patch Red, Trentadue Winery, CA '22 11/42
Merlot, Guenoc, North Coast CA '22 10/38
Cabernet Sauvignon, Slope Life, WA '20 12/46
Malbec, Black Cabra, Argentina '23 10/38
Flight Pattern Red, Monarcha, WA n/v 12/46
Petite Sirah, Guenoc, North Coast, CA '17 38
Zinfandel, Pavette, CA '21 38
Malbec, Catena Vista Flores, Argentina '22 39
Syrah, Lucius, Royal Slope WA '22 58
Cabernet, 'Readers' by J. Bookwalter, WA '22 47
Beaujolais, Villages Domaine de Colette, France '22 47
Brunello di Montalcino, Col d'orcia, Italy '18 80

DESSERTS

- Bag of beignets with house preserves 8.00
Cheesecake with pomegranate & candied oranges 10.00
BTO chocolate chip cookie ala mode 8.75

CASABLANCA CONFECTIONS

- GÂTEAU DE CLAIRE** 10.50
**MOROCCAN DATE CAKE WITH CANDIED ALMOND STREUSEL,
POMEGRANATE, VANILLA ICE CREAM, CRÈME FRAICHE.**
MATCHA MINT TEA CAKE 10.00
STEAMED MACHTA—MINT CAKE TOPPED WITH POMEGRANATE

**Sunday Night Family
Style
Fried Chicken Supper**
\$24 —Adults \$11—Kids
every Sunday night from
4:30pm
'til the chicken



available at 4pm everyday!

SALADS/SOUP

Cooks Seasonal Greens	10.00	Tavern Salad	19.75
Salad greens with diced apples, bleu cheese, currants & pecans tossed in white balsamic vinaigrette.		Grilled chicken breast, bacon, blue cheese, avocado, tomato, croutons & balsamic vinaigrette.	
Caesar*	9.00	Bowl o’ Tomato Soup	5.50/8.50
Romaine, grana, croutons.		with Grana Panado	
<i>add chicken to house or Caesar—5.50</i>			

COOKS APPETIZERS

Autumn Brassica	11.00
Cauliflower tossed in fall spices & quick fried. Tahini soubise and herbs.	
Cooks Calamari	14.00
Crispy fried with shaved lemon, sea salt, aioli.	

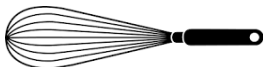
SUPPERS

Butternut Squash Ravioli	21.50
Sage brown butter, apples, shallot, white wine, hazelnuts, grana panado, sea salt.	
Lemon Garlic Chicken	27.50
Steel pan roasted northwest grown 1/2 bird, mashed potatoes, brussels sprouts sauté, pan jus.	
Pan Seared Northwest King Salmon*	29.50
saffron basmati rice, sauteed broccolini, grilled lemon.	
Big Willy’s Spice Rubbed Pork Chop*	27.75
Bone in thick cut chop rubbed the right way, grilled and served with mashed potatoes & brussels sprouts sauté.	
Grilled Flatiron Steak*	31.50
10 oz cut, chimichurri butter, herb mashed potatoes & sauteed broccolini.	
Babar Bowl	18.50
Black lentils simmered in coconut milk, saffron basmati rice, za’atar carrots, spice roasted cauliflower, & chickpeas.	

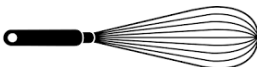
SANDWICHES

add fries or simple arugula salad to any sandwich for 3.50

Hamburger Sandwich*	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 a brioche bun.	
Tutto Calabria Lamb Burger*	17.25
Grilled ground lamb, roasted garlic, bacon, & Tutto Calabria pepper	



B.F.D.



Nighthawk*	17.75
Eggs any style with choice of Cooks’ country sausage, lamb sausage, bacon or ham steak. Served with a simple salad.	
Foragers Omelette	18.75
Wild mushrooms, goat cheese, herbs & sweet onion. Served with a simple salad.	

\$15



\$15

Available after 4pmMonday-Thursday& we got ‘em ‘til they’re gone!

Monday BBQ pork smoked & sauced. Served w/slaw & cornbread.

Tuesday Chicken & Waffle. Fried chicken on a waffle with RMS.

Wednesday Petite Steak Frites. Grilled 5 oz flatiron & steak fries.

Thursday Cast iron baked mac & cheese. Served with small seasonal salad.

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

					
APPETIZERS			ENTREES		
SUNSET SALAD GREENS TOSSED IN PRESERVED LEMON CITRONETTE WITH POMEGRANATE SEEDS, RAS EL HANOUT SPICED ALMONDS, GOAT CHEESE & CANDIED ORANGES.			TAGINES BRAISED IN A SAFFRON / GINGER / TOMATO BASE AND SERVED WITH SAFFRON COUS-COUS & ZA ' ATAR ROASTED CARROTS		
SIMSIM HALLOUMI CYPRIOT SHEEP / GOAT CHEESE COATED WITH SESAME SEASONED FLOUR, QUICK FRIED & DRIZZLED WITH HARISSA HONEY. SERVED WITH A SMALL SALAD OF TOMATO, ONION, MINT, ARUGULA & PRESERVED LEMON CITRONETTE.			CHICKEN CASTELVETRANO OLIVES & PRESERVED LEMON		
			22. LAMB		
BUS STATION KEFTA LAMB MEATBALLS SPICED WITH RAS EL HANOUT, MINCED ONIONS, MINT & PARSLEY IN A TOMATO-HARISSA SAUCE. SERVED WITH GRILLED FLATBREAD.			SAFI SAMARI PAN SEARED RAS EL HANOUT SPICE RUBBED LING COD SERVED WITH ROASTED CAULIFLOWER, TAHINI / CARAMELIZED ONION SOUBISE & SAFFRON BASMATI RICE. FINISHED WITH TOASTED ALMONDS, PRESERVED LEMON, MINT & CILANTRO.		
BASTILLA CRISP PHYLLO PASTRY SHELL FILLED WITH SWEET AND SAVORY SPICED CHICKEN, DATES & ALMONDS. DUSTED IN POWDERED SUGAR.			MOROCCO SIDES SAFFRON COUS COUS ZA ' ATAR ROASTED CARROTS SAFFRON BASMATI RICE SPICE ROASTED CAULIFLOWER		
CASABLANCA COCKTAILS					
Casablanca Cherry Bloom Gin, triple sec, pear brandy, lime & cherry cardamom syrup.			12.00		
Rom Pom Sidecar Brandy, orange juice, pomegranate rose syrup, vanilla date syrup & lime served up.			12.50		
Marrakech Margarita Tequila, triple sec, fig mint syrup, orange and lime juices			12.00		
Drunken Dromedary Bourbon, aquafaba, spiced fig & balsamic syrup,spiced chocolate bitters, lemon served up.			11.50		
Medina Minty Mule Sesame oil washed vodka, lemon, Marrakech mint green tea & ginger.			11.00		
NON ALCOHOLIC COCKTAILS					
Cook's Punch House FassiNOLA (passion, guava, hibiscus), lemon juice, orgeat.			8.00		
Wise Ginger Apple Apple juice, sage simple syrup, lemon, Cock-n-Bull ginger beer.			8.75		
Grapefruit Almond Tonic Grapefruit cinnamon cordial, lime, orgeat, soda water.			7.75		
Italian Crème Soda Vanilla, caramel, hazelnut, ube, hibiscus, or pomegranate, half & half, soda.			7.50		
WITH N.A. SPIRITS					
26th Street Sour Wilderton Citrus aperitif, cardamom/saffron honey, lemon, orange, aquafaba foam & verjus rouge.			12.00		
Autumn Agave Punch Almave Blanco & Almave Ambar, Marvin's cinnamon/clove Jamaica, apple cider, lime & soda, over ice with a hibiscus sugar rim.			13.00		
Ghia Club Ghia aperitif, spiced cherry, cardamom, honey, saffron, lemon & aquafaba foam served up.			12.50		
MORE SIDES					
sauteed broccolini		7.00	brussels sprouts sauté		7.00
* asterisked items are cooked to your specifications.					
Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.					

COOKS HOUSE COCKTAILS

Sage Pineapple Gimlet – Gin, lime, sage simple syrup, pineapple
Cooks Old Fashion – Four Roses bourbon, brown sugar simple, bitters.
Tacoma Paloma – Mezcal, tequila, grapefruit, simple, lime.
Blood Orange Margarita – Tequila, blood orange liqueur, lime.
Banana Nut Bread – Rye, Plantaray, Banana Liqueur, Frangelico, CBSSS.

Choice
\$13.50

WHITE WINE

Viognier, LaPlaya Estate Series, Chile '24	10/38
Chenin Blanc, Kendall Jackson, CA '24	12/46
Rose, Bellula, France '24	10/38
Pinot Grigio, Anterra, Italy '24	9/34
Sauvignon Blanc, Hedges CMS, WA '24	12/46
Buttery Chardonnay, Shortbread, CA '23	11/42
Chardonay, Milou, France '23	12/46
Albarino, Slope Life, Royal Slope WA '23	11/42
Signature White Blend, Zolo, Argentina N/V	38
Viognier, Jones of Washington, WA '24	48
Pinot Grigio, Velante by Bertani, Italy '23	47

SPARKLING

Prosecco Brut Rose, Lovo Millesimato, Italy '22	11/42
Prosecco, Guinigi, Italy N/V	12/46
Cremant de Bourgogne Brut, Patriarche, France N/V	49
Blanc de Blancs, Andre Jacquart, France N/V	75

RED WINE

Pinot Noir, Castle Rock Winery, OR '19	12/46
Old Patch Red, Trentadue Winery, CA '22	11/42
Merlot, Guenoc, North Coast CA '22	10/38
Cabernet Sauvignon, Slope Life, WA '20	12/46
Malbec, Black Cabra, Argentina '23	10/38
Flight Pattern Red, Monarcha, WA n/v	12/46
Zinfandel, Pavette, CA '21	38
Petite Sirah, Guenoc, North Coast, CA '17	38
Malbec, Catena Vista Flores, Argentina '22	39
Syrah, Lucius, Royal Slope WA '22	58
Cabernet, 'Readers' by J. Bookwalter, WA '22	47
Beaujolais, Villages Domaine de Colette, France '22	47
Brunello di Montalcino, Col d'orcia, Italy '18	80



BROWN BAG SPECIAL

\$19

Bottle of Red or White

we choose it—you drink it

\$19



DRAFT BEER & CIDER

Heidelberg - Lager, Tacoma, WA	5.25
ILK Beer – American Pilsner, Olympia WA.	7.25
Bayern - St. Walter Hefeweizen, Missoula, MT	7.25
Icicle Brewing – Dirty Face Amber, Leavenworth, WA	8.25
7 Seas - Willie Maize Haze IPA, Gig Harbor, WA	8.25
E9 - Don of Time Pale Ale, Tacoma, WA	7.25
Black Raven Brewing, Second Sight Scotch Ale, WA	7.25
E9 – Eyes Open IPA, Tacoma, WA	7.25
Ruben’s Brews - Robust Porter, Seattle, WA	7.25
Tieton Cider Works, Apricot Cider, Yakima, WA	8.25
Yonder Cider – Dry, Wenatchee WA	8.25
Diamond Knot, N/A Root Beer , Mukilteo, WA	5.00
Rotating Taps – ask your server for selections	M.P.

N.A. BEER

Best Day Ever Kolsch, San Francisco, CA	8.25
Best Day Ever Rotating Flavor Ask your Server!	8.25

DESSERTS

Bag of beignets with house preserves	8.00
Cheesecake with pomegranate & candied oranges	10.00
BTO chocolate chip cookie ala mode	8.75

CASABLANCA CONFECTIONS

GÂTEAU DE CLAIRE	10.50
MOROCCAN DATE CAKE WITH CANDIED ALMOND STREUSEL, POMEGRANATE, VANILLA ICE CREAM, CRÈME FRAICHE.	
MATCHA MINT TEA CAKE	10.00
STEAMED MATCHA-MINT CAKE TOPPED WITH POMEGRANATE INFUSED	