

# BREAKFAST/LUNCH

available from 8am-3pm daily



## RABANADAS 10.00 / 17.00

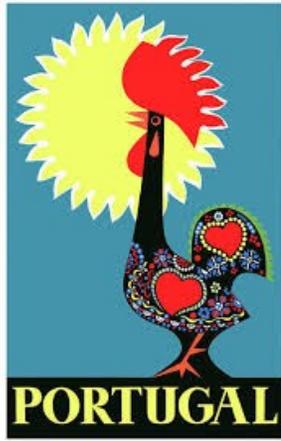
CINNAMON SWIRL BREAD DIPPED IN RUM CUSTARD, GRIDDLED & SERVED WITH CHERRY-PORT SYRUP.

## FRANCESINHA\* 18.50

LINGUIÇA, SHAVED HAM & ROUND EYE STEAK LAYERED OVER GRIDDLED BREAD WITH MELTED CHEESE & SSU EGGS, SERVED WITH A SMALL SALAD TOSSED IN VINAIGRETTE.

## HASH DE ASPARAGOS\* 18.00

BREAKFAST HASH OF WHITE BEANS, ASPARAGUS, TOMATOES, CHARRED ONIONS, KALE, & CRUSHED POTATOES. TOPPED WITH SSU EGGS & SPICED PIMENTON BREADCRUMBS.



## 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** CHICKEN POT PIE w/a green salad.
- Tuesday** MACARONI & CHEESE w/a green salad.
- Wednesday** SCHWEINESCHNITZEL!  
Pork schnitzel with mashed potatoes, gravy, roasted carrots.
- Thursday** CHICKEN & WAFFLE  
Fried chicken on a waffle with real maple syrup.



## 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

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 linguica if you wish for 4.

## SALADS & SOUP

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

## Cooks' Seasonal Salad 10.00

Spring greens, asparagus, peppadew peppers, walnut vinaigrette, grana, spiced pimenton bread crumbs.

## 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.



## Sunday Night Family Style

### Fried Chicken Supper

\$24 —Adults \$11—Kids

every Sunday night from 5pm  
'til the chicken flies the coop!

- S** side meat 6.50
- I** bacon, ham steak, breakfast sausage, linguica
- 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
- french fries 5.50
- arugula salad w/balsamic vinaigrette. 5.00

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



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.3
- 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.

**COOKS NA COCKTAILS**

- Cooks Punch**  
FassiNOLA, lemon juice, orgeat, soda. **8.00**
- Wise Ginger Apple**  
Apple juice, sage syrup, lemon, ginger beer. **8.75**
- Italian Crème Soda**  
Choice of flavor, soda, half 'n half. **7.50**
- 26th Street Sour**  
Citrus aperitif, cardamom honey, verjus. **12.00**

**PORTUGAL PUNCHES**

- Porto Tónico** **10.00**  
White port, gin, tonic, orange, mint
- Endless Summer** **13.50**  
Maderas Aged Spanish rum, tawny port, lemon, Luzardo apricot, aquafaba, simple, bitters, apricot
- The Bittersweet Goodbye** **13.50**  
Tequila, mezcal, Campari, passionfruit, ginger, lime, Scrappys Firewater Tincture, IPA, cucumber
- Wandering Orange Grove** **12.00**  
Bourbon, Campari, ruby port, orange-clove simple syrup, orange bitters, orange, rosemary

**COSTAL COOLERS ~ SANS THE BOOZE**

- Julio Tangerina** **8.00**  
OJ, tangerine simple, vanilla, half 'n half, soda
- Portugal "Palmer"** **8.25**  
Iced tea, passionfruit, lemon, mint

**SOBREMESAS DE PORTUGAL**

- BARCA DE CHOCOLATE** **12.00**  
A RICH CHOCOLATE "BARGE", PORT MACERATED CHERRIES, CRÈME ANGLAISE, COCOA POWDER.
- TORTA DE LARANJA** **9.00**  
CITRUS SPONGE CAKE, CARAMELIZED SUGAR, ORANGE MARMALADE, CANDIED ALMONDS.

**DRAFT BEER & CIDER**

- ILK Beer - American Pilsner - Olympia, WA 7.25
  - E9 - Don of Time Pale Ale - Tacoma, WA 8.25
  - Yonder - Dry Cider - Wenatchee, WA 9.25
  - Black Raven - Scotch Ale - Woodinville, WA 7.25
  - One Tree - Lemon Basil Cider - Spokane, WA 9.25
  - Farmstrong - La Raza - Mount Vernon, WA 7.25
  - Rubens Brews - Robust Porter - Seattle, WA 7.25
  - Icicle - Dirty Face Amber - Leavenworth, WA 8.25
  - Heidelberg - American Lager - Tacoma, WA 5.75
  - 7 Seas - Willy Maize Hazy IPA - Gig Harbor, WA 8.75
  - Bayern - St. Walter Hefeweizen - Missoula, MT 8.25
  - Diamond Knot - **NA Root Beer** - Mukilteo, WA 5.00
- Rotating Taps - Ask your server!**

**NA BEERS**

- Best Day Ever - Kolsch - San Francisco, CA 9.25
- Best Day Ever - **Rotating Flavor!** 9.25

**WINE**

**WHITE**

- Viognier, LaPlaya Estate Series, Chile '24 10/38
- Rose, Kind Stranger, WA '22 14/52
- Sauvignon Blanc, Hedges CMS, WA '24 14/52
- Buttery Chardonnay, Shortbread, CA '23 13/50
- Chardonnay, Milou, France '23 12/46
- LAGO Vinho Verde Branco, PRT NV 11/42
- Nortico, Minho Alvarinho, PRT '24 14/52
- Murgas, Bucelas Vinho Branco, PRT '21 58
- Kung Fu Girl Riesling, Charles Smith, WA '16 58
- Pinot Grigio, Velante by Bertani, Italy '23 54

**BUBBLES**

- Brilla! Proseco Rose Millesimato DOC N/V 13/52
- Proseco - Guinigi - Italy N/V 10.5
- Blanc de Blancs, Andre Jacquart, France N/V 75
- Caves Sao Joao Bruto Rose, PRT N/V 54

**RED**

- Pinot Noir, Castle Rock Winery, OR '19 13/50
- Old Patch Red, Trentadue Winery, CA '22 13/50
- Merlot, Guenoc, North Coast CA '22 10/38
- Cabernet Sauvignon, Slope Life, WA '20 14/52
- Malbec, Catena Vista Flores, Argentina '22 13/50
- Alplanta, Alentejano Red Wine Blend, PRT '20 13/50
- Petite Sirah, Guenoc, North Coast CA '17 11/42
- Macanita, Duro MAC Tinto, PRT '23 52
- Beaujolais, Villages Domaine de Colette, France '22 47
- Cabernet, 'Readers' by J. Bookwalter, WA '22 54

**COOKS DESSERTS**

- Bag of beignets with house preserves 8.00
- Strawberry Shortcake 9.00
- BTO chocolate chip cookie ala mode. 8.75

## SALADS/SOUP

- Cooks Seasonal Greens** 10.00  
Spring greens, asparagus, peppadew peppers, walnut vinaigrette, grana, spiced pimenton bread crumbs.
- Caesar\*** 9.00  
Romaine, grana, croutons.
- Tavern Salad** 19.75  
Grilled chicken breast, bacon, bleu cheese, avocado, tomato, croutons & balsamic vinaigrette.
- Bowl or Cup Tomato Soup** 5.50/8.50  
*add chicken to house or Caesar—5.50*

## SUPPERS

- Three Cheese Tortellini** 12.50/22.50  
Asparagus, tomato, arugula, shallot, herb/butter/white wine sauce, grana.
- Lemon Garlic Chicken** 27.50  
Steel pan roasted northwest 1/2 bird, mashed potatoes, asparagus saute, pan jus.
- Pan Seared King Salmon\*** 29.50  
herb whipped potatoes, sauteed asparagus, 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 marinated & grilled hangar steak, chimichurri butter, pommes frites.
- Bolo de Feijão** 17.00  
Portuguese white bean galette, grilled asparagus, chimichurri  
Tomato sauce with white balsamic tossed arugula.

## SANDWICHES

- add fries or salad to any sandwich for 3.50*
- Hamburger Sandwich\*** 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 Omelette** 18.75  
Mixed mushrooms, goat cheese, herbs, sweet onion, toast & a simple salad.

grilled local asparagus	7.00
french fries	5.50
mashed potatoes	5.50
roasted carrots	5.00

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

## PORTUGAL

### APERTIVOS

**LULAS FRITAS**  
CALAMARI, HOT PIMENTON, SHAVED CHORIZO, PEPPADEW PEPPERS & QUICK FRIED SHALLOT, WITH SAFFRON/LEMON AIOLI.

**BOLAS DE BACALAO**  
PANKO COATED SALT COD, POTATO, ONION, GARLIC "FRITTERS", SAFFRON/LEMON AIOLI  
14.50

**MEXILHÕES**  
LOCAL MUSSELS, ONION, GARLIC, BIRDS EYE CHILIS, OREGANO, LINGUIÇA & WHITE WINE. SERVED WITH COLUMBIA TOASTED BREAD.  
17.50

**EMPADAS DE GALINHA**  
PAIR OF FLAKY PUFF PASTRY POT PIES, SHREDDED SPICED CHICKEN, CHORIZO, ONIONS, & LEMON GOAT CHEESE.  
13.00

**SALADA DE CEREJA**  
MIXED GREENS, SPICED PECANS, PORT MARINATED BING CHERRIES, CHEVRE, WHITE BALSAMIC VINAIGRETTE.  
12.00

### REFEIÇÕES

**FRANGO PIRI PIRI**  
PAN ROASTED ANCHO, PIMENTON, GARLIC & OLIVE OIL MARINATED 1/2 CHICKEN, PIRI PIRI SAUCE, PUNCHED POTATOES, SAUTEED KALE  
29.00

**VINHA D'ALHOS**  
PORK SHOULDER BRAISED IN WHITE WINE, CIDER VINEGAR, TUTTO CALABRIA CHILES & AROMATICS WITH PAPRIKA/GARLIC SMASHED POTATOES & GRILLED ASPARAGUS  
27.50

**PEIXI COM FEIJÃO BRANCO**  
HERB RUBBED, PAN SEARED LOCAL LING COD, WHITE BEAN RAGOUT WITH LINGUIÇA, GARLIC, TOMATO & KALE  
28.00

### ACOMPANHAMENTOS

PAPRIKA/GARLIC PUNCHED POTATOES  
LINGUIÇA BRAISED WHITE BEANS  
SAUTEED KALE W/SHALLOTS & BIRDS EYE CHILE.  
CHOICE-6.





## PORTUGAL PUNCHES

<b>Verao Sem Fim - Endless Summer</b>	<b>13.50</b>
Maderas aged Spanish rum, tawny port, lemon, Luzardo Apricot, aquafaba, simple, bitters, apricot	
<b>Porto Tonic</b>	<b>10.00</b>
White port, gin, tonic, orange, mint	
<b>Passendo Pelo Laranjal - Wandering Orange Grove</b>	<b>12.00</b>
Bourbon, Campari, ruby port, orange-clove simple syrup, orange bitters, orange, rosemary	
<b>Adeus Agridoce - The Bittersweet Goodbye</b>	<b>13.50</b>
Tequila, mezcal, Campari, passionfruit, ginger, lime, Scrappys Firewater Tincture, IPA, cucumber	



## COOKS HOUSE COCKTAILS

<b>Sage Pineapple Gimlet</b> – Gin, lime, sage simple syrup, pineapple	<b>14.00</b>
<b>Cooks Old Fashion</b> – Four Roses bourbon, brown sugar simple, bitters.	<b>13.50</b>
<b>Tacoma Paloma</b> – Mezcal, tequila, grapefruit, simple, lime.	<b>12.50</b>
<b>Blood Orange Margarita</b> – Tequila, blood orange liqueur, lime.	<b>13.00</b>

## COOKS NA COCKTAILS

<b>Cooks Punch</b> – FassiNOLA, lemon juice, orgeat, soda.	<b>8.00</b>
<b>Wise Ginger Apple</b> – Apple juice, sage syrup, lemon, ginger beer.	<b>8.75</b>
<b>Italian Crème Soda</b> – Choice of flavor, soda, half 'n half.	<b>7.50</b>
<b>26th Street Sour</b> – Citrus aperitif, lemon, cardamom honey, verjus.	<b>12.00</b>

## Sunday Night Family Style Fried Chicken Supper

**\$24 —Adults \$11—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!**

<b>Monday</b>	<b>CHICKEN POT PIE</b> w/a green salad.
<b>Tuesday</b>	<b>MACARONI &amp; CHEESE</b> w/a green salad.
<b>Wednesday</b>	<b>SCHWEINESCHNITZEL!</b> Pork schnitzel with mashed potatoes, gravy, roasted carrots.
<b>Thursday</b>	<b>CHICKEN &amp; WAFFLE</b> Fried chicken on a waffle with real maple syrup.

\* asterisked items are cooked to your specifications.

Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.

## WINE BY THE GLASS

### WHITES

Viognier, LaPlaya Estate Series, Chile '24	10
Rose, Kind Stranger, WA '22	14
Sauvignon Blanc, Hedges CMS, WA '24	14
Buttery Chardonnay, Shortbread, CA '23	13
Chardonnay, Milou, France '23	12
LAGO Vinho Verde Branco, <b>PRT</b> NV	11
Nortico, Minho Alvarinho, <b>PRT</b> '24	14

### REDS

Pinot Noir, Castle Rock Winery, OR '19	13
Old Patch Red, Trentadue Winery, CA '22	13
Merlot, Guenoc, North Coast CA '22	10
Cabernet Sauvignon, Slope Life, Royal Slope WA '20	14
Malbec, Catena Vista Flores, Argentina '22	13
Alplanta, Alentejano Red Wine Blend, <b>PRT</b> '20	13
Petite Sirah, Guenoc, North Coast CA '17	11

### SPARKLING

Brilla! Proseco Rose Millesimato DOC N/V	13
Proseco - Guinigi - Italy N/V	14

## BOTTLES

### WHITE

Viognier, LaPlaya Estate Series, Chile '24	38
Rose, Kind Stranger, WA '22	52
Sauvignon Blanc, Hedges CMS, WA '24	52
Buttery Chardonnay, Shortbread, CA '23	50
Chardonnay, Milou, France '23	46
LAGO Vinho Verde Branco, <b>PRT</b> NV	42
Nortico, Minho Alvarinho, <b>PRT</b> '24	52
Murgas, Bucelas Vinho Branco, <b>PRT</b> '21	58
Kung Fu Girl Riesling, Charles Smith, WA '16	58
Pinot Grigio, Velante by Bertani, Italy '23	54

### RED

Pinot Noir, Castle Rock Winery, OR '19	50
Old Patch Red, Trentadue Winery, CA '22	50
Merlot, Guenoc, North Coast CA '22	38
Cabernet Sauvignon, Slope Life, Royal Slope WA '20	52
Malbec, Catena Vista Flores, Argentina '22	50
Alplanta, Alentejano Red Wine Blend, <b>PRT</b> '20	50
Petite Sirah, Guenoc, North Coast CA '17	42
Macanita, Duro MAC Tinto, <b>PRT</b> '23	52
Beaujolaais, Villages Domaine de Colette, France '22	47
Cabernet, 'Readers' by J. Bookwalter, WA '22	54

### SPARKLING

Brilla! Proseco Rose Millesimato DOC N/V	52
Proseco - Guinigi - Italy N/V	52
Blanc de Blancs, Andre Jacquart, Champagne France N/V	75
Caves Sao Joao Bairrada Espimante Bruto Rose, <b>PRT</b> N/V	54



\$19

### BROWN BAG SPECIAL

\$19

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



### DRAFT BEER & CIDER

ILK Beer - American Pilsner - Olympia, WA	7.25
E9 - Don of Time Pale Ale - Tacoma, WA	8.25
Yonder - Dry Cider - Wenatchee, WA	9.25
Black Raven - Second Sight Scotch Ale - Woodinville, WA	7.25
One Tree - Lemon Basil Cider - Spokane, WA	9.25
Farmstrong - La Raza Mexican Lager - Mount Vernon, WA	7.25
Rubens Brews - Robust Porter - Seattle, WA	7.25
Icicle - Dirty Face Amber - Leavenworth, WA	8.25
Heidelberg - American Lager - Tacoma, WA	5.75
7 Seas - Willy Maize Hazy IPA - Gig Harbor, WA	8.75
Bayern - St. Walter Hefeweizen - Missoula, MT	8.25
Diamond Knot - <b>NA Root Beer</b> - Mukilteo, WA	5.00

**Rotating Taps - Ask your server!**

### NA BEERS

Best Day Ever - Kolsch - San Francisco, CA	9.25
--	------