



appetizers

BOWL OF TOTS, FRIES, OR RINGS - \$6

w/ choice of sauce (aioli, bbq, ranch)

CHEESE CURDS - \$6

w/house ranch

FRIED PICKLES - \$6

w/house ranch

SWEET POTATO FRIES - \$6

w/ choice of sauce (aioli, bbq, ranch)

POTATO SKINS - \$8

cheddar, bacon, sour cream and green onions

WINGS

6 FOR \$10/10 FOR \$15

choice of buffalo, bbq, salt & vinegar
ranch or bleu cheese – served w/ carrots & celery

CAULIFLOWER BUFFALO STYLE - \$10

dipping sauce – ranch or bleu cheese – served with
carrots and celery

hamburgers*

1/3 pound grass fed burgers come with fries.

sub: grilled chicken or Beyond burger - \$3

add additional patty - \$3 sub house salad for \$4

sub tater tots, onion rings, sweet potato fries +\$2

gf buns +\$3

CLASSIC HAMBURGER - \$12

lettuce, tomato, onions, and pickles

w/ house aioli

add cheddar cheese, pepper jack or swiss +\$1 add

bacon or avocado +\$2

SIGNATURE BURGER - \$14

bacon, cheddar, avocado

COWBOY - \$14

bacon, bbq, cheddar and onion rings

ANIMAL STYLE BURGER - \$14

grilled onion, special sauce, pickles, tomatoes, &
american cheese

BLACK AND BLEU - \$14

bacon and gorgonzola

MUSHROOM SWISS - \$14

wild mushrooms, swiss cheese, aioli

Food Mon - Sun

10am - 9pm

Smoked Beef Rib \$20

Whole Rack Smoked Beef Rib, served
with Pickled Onions, Cornichons and
Whole Grain Mustard

Steak Frites - \$22

16oz 28 day Dry Aged New York Strip
Steak cooked to order, served with an
Herbed Compound Butter and Frites

sandwiches &

wraps

all sandwiches and wraps served with fries

add choice of slaw, tater tots, onion rings, sweet

potato fries +\$2 - sub house salad +\$4

GRILLED CHEESE - \$10

grilled cheddar and swiss cheese, grilled onions,
tomato add bacon +\$3

WARM TURKEY PESTO CLUB - \$14

parmesan crusted sourdough, roasted turkey,
bacon, swiss, lettuce, tomato, onion and pesto aioli

PHILLY CHEESE STEAK - \$15

thin sliced rib-eye steak on a grilled hoagie roll with
provolone cheese, grilled green peppers, onions, and
pepperoncini's or jalapeños

PORK HOAGIE - \$15

melt in your mouth spicy slow-cooked pork, aioli,
cilantro, pickled jalapenos, grilled onions

FRIED CHICKEN SANDWICH - \$15

breaded chicken, kale and jalapeno remoulade

SAUSAGE & PEPPER SANDWICH - \$15

chicken sausage, bell peppers, poblano peppers,
onions and provolone cheese

B.L.A.T. - \$14

bacon, lettuce, avocado, tomato and mayonnaise

NORM'S BREAKFAST SANDWICH - \$14

served on toasted sour dough bread, two eggs (fried
or scrambled), cheese, bacon, avocado

CHICKEN CAESAR WRAP - \$14

grilled chicken, shredded lettuce, parmesan, tomato
and Caesar in a flour tortilla

BLACKENED SURF WRAP - \$15

true cod or shrimp, lettuce, cucumber, tomato,
cilantro aioli

small plates

HUMMUS PLATE - \$12

hummus, cucumbers, tomato, pepperoncini's, red onions, kalamata olives, house pickles, tzatziki, olive oil, feta and pita bread add falafel +\$5

HOUSE MADE FALAFEL - \$6

Served with tzatziki and paprika

GNOCCHI - \$8

w/ pesto and parmesan

add 4 large shrimp +\$5 add grilled chicken +\$5

GREEK FRIES W/ TZATZIKI - \$10

waffle fries with tzatziki, feta cheese and green onions

add chipotle chicken, carnitas or carne asada +\$5 corn, onions, poblano peppers +\$3
add extra cheese \$1.50

CHILI CHEESE FRIES - \$12

waffle fries topped with texas style beef chili, sharp cheddar. fresh pico de gallo and sour cream

CALAMARI - \$12

served with aioli

CRAB CAKE - 1 FOR \$10 / 2 FOR \$18

4 oz lump meat crab cake served with aioli

WHITE CHEDDAR MAC & CHEESE - \$10

bacon +\$3 pulled pork +\$5

corn, onions, poblano peppers +\$3

TACOS - \$14

3 tacos with pico, cotija cheese on corn tortilla choice of carne asada, carnitas, or chicken

add guacamole +2 add salsa verde +1

SEAFOOD TACOS - \$14

3 tacos with cabbage, lettuce, crema and salsa verde served on flour tortilla choice of true cod or shrimp add guacamole +2

NACHOS - \$10

cheddar cheese, pico, black beans, guacamole & sour cream

add chipotle chicken, carnitas or carne asada +\$5 corn, onions, poblano peppers +\$3

QUESADILLA W/GUACAMOLE \$10

add carne asada, carnitas, or chipotle chicken \$5 or shrimp (4) \$6
corn, onions, poblano peppers +\$3

TRUE COD BEER BATTERED FISH & FRIES 2 PIECES - \$12 / 3 PIECES - \$15

fresh belgian waffles*

made with fresh eggs and butter

PLAIN & SIMPLE - \$8

topped with whipped honey butter or fresh bourbon whipped cream

SWEET - \$14

choice of:

bruleed bananas and candied pecans

fresh nw berries

chocolate caramel fudge and chocolate chips

served with fresh bourbon whipped cream

BULLS EYE - \$15

w/ 3 strips of bacon, ham, sausage patty or pork sausage links, a sunny side egg and whipped honey butter

CHICKEN AND WAFFLES - \$15

add a fried egg +\$2

ELVIS WAFFLE - \$14

peanut butter, bananas, and bacon

salads and chili

add grilled chicken, hummus +\$4 - 4 large shrimp +\$5

ALE HOUSE SALAD - \$7/\$10

tender organic spring greens tossed in a balsamic vinaigrette, gorgonzola, candied walnuts, topped with an onion ring

CLASSIC CAESAR SALAD - \$9/\$13

chopped romaine, house-made croutons, parmesan cheese, anchovies, lemon wedges & Caesar dressing

GREEK SALAD - \$12

balsamic, tomato, feta, pepperoncini, cucumber, kalamata olives and red onion

BURRATA SALAD - \$14

burrata cheese, arugula, oil cured tomatoes, scallion agrodolce, fried shallots served with crostini's

NORM'S COBB SALAD - \$14

choice of ham, turkey or chicken, romaine lettuce with hard-boiled egg, crumbled bacon and bleu cheese. balsamic dressing on the side.

CHILI (CUP/BOWL) - \$5/\$8

CUP OF CHILI & SALAD COMBO - \$12

alehouse salad and norm's chili

CUP OF CHILI & SALAD COMBO - \$12

alehouse salad and norm's chili



draft beer lineup

<u>On Now</u>	<u>ABV</u>	<u>Price/Glass</u>
NoLi Spin Cycle Red	5.75%	\$6.00/Pint
Aslan Batch 15 IPA	7.0%	\$6.00/Pint
Fremont Fresh Hopped	6.0%	\$6.00/Pint
Firestone DBA	6.2%	\$6.00/Pint
Bodhizafa	6.9%	\$6.00/Pint
2 Town Made Marion Cider	6.0%	\$6.00/Pint
Crucible Fresh Hopped	5.0%	\$6.00/Pint
Iron Horse Aloha Death	6.5%	\$6.00/Pint
Reuben's Hazalicious IPA	6.0%	\$6.00/Pint
Schilling Chai Cider	5.0%	\$6.00/Pint
Deschutes Luna Jo Coffee Lager	4.0%	\$6.00/Pint
Odin's Gift Amber Ale	5.4%	\$6.00/Pint
Elysian Rolling Stone Lager	4.8%	\$6.00/Pint
New Belgium La Folie	7.0%	\$6.00/Gob

32 oz growlers to go- \$10

64 oz growlers to go- \$18

growler - \$3



hair of the dog

BLOODY MARY - \$12

absolut vodka, norms bloody mary mix

MIMOSA - \$8 (MAKE IT A CARAFE FOR \$25)

bubbles, orange or grapefruit juice

MANMOSA - \$13

absolut vodka, bubbles, orange or grapefruit in a pint glass

CORPSE REVIVER #2 - \$13

botanist gin, lemon, cointreau, lillet blanc, absinthe

KATIE MAY - \$13

absolut vodka, st germain, grapefruit, bubbles

norm's cocktails

MOSCOW MULE - \$12

tito's vodka, lime juice, ginger beer

RUM OLD FASHION - \$13

plantation stiggins fancy pineapple rum, orange and angostura bitters, sugar cube

MANHATTAN - \$13

redemption rye, routin rouge, angostura bitters

NEGRONI - \$13

Botanist Gin, Campari, Routin Rouge

HOT CHARLOTTE - \$14

bombay gin, st germain, lemon, tobasco, muddled cucumber

wine

CABERNET SAUVIGNON - \$8

MALBEC - \$8

RED BLEND - \$8

CHARDONNAY - \$8

PINOT GRIS - \$8

SAUVIGNON BLANC - \$8

ROSE - \$8

BUBBLES - \$8

beverages

CAFE LADRO COFFEE - \$4

HOT TEA - \$4

SODA - \$4

coke, diet coke, mr pibb, fanta orange, sprite, ginger ale

JUICES - \$5

FRESH LEMONADE - \$5

ICED TEA - \$4

ARNOLD PALMER - \$5

RED BULL - \$5

CULTURE SHOCK KOMBUCHA - \$7

Kappa tea – green tea & ginger root

Hunters tea – smoked pomegranate & turmeric

COCK & BULL GINGER BEER - \$5

BULLDOG ROOTBEER - \$5

beer

HEINEKIN N/A - \$5

HEINEKEN - \$5

PACIFICO - \$5

PABST 40 OZ. - \$9

PABST - \$5

RAINIER - \$5

MONTUCKY COLD SNACK - \$5

TECATE - \$5

BLUE MOON - \$7

GUINNESS - \$7

MOST DRAFT BEER - \$6

TO GO GROWLERS – 32OZ - \$10

64OZ - \$18

cider

SEATTLE CIDER SEMI SWEET - \$7

SEATTLE TANGERINE AND TUMERIC - \$8

SCHILLING DRY 16 oz can - \$8

SCHILLING GRAPEFRUIT 16 oz can - \$8

WHITE CLAW BLACK CHERRY - \$6.50

WHITE CLAW MANGO - \$6.50



dog menu

Beefy Stix - \$2.00

Cod Skins - \$2.50

Chicken Feet - \$3.00

Bacon Pupcake - \$3.50

PB & Pumpkin Pretzel - \$3.50

Mini Cheesy Donuts (4) - \$3.50

PB Paw Cookie - \$3.50

Turkey Nuggets (3) - \$4.00

Bow Wow Bowl (Chicken or Beef) - \$6.00





breakfast staples*

bread choices: sour dough, wheat, english muffin
gf +\$2

SMOTHERED BURRITO - \$13

choice of chorizo, bacon or sausage. eggs, black beans, breakfast potatoes, cheddar and pico wrapped in a flour tortilla. smothered with salsa roja and crema

CORNED BEEF HASH & EGGS - \$15

corn beef, green peppers and potatoes. served with 2 eggs any style and toast

CHICKEN FRIED STEAK - \$16

served smothered with sausage gravy. served with 2 eggs any style, breakfast potatoes and toast

NORM'S BREAKFAST SANDWICH - \$14

served on toasted sour dough bread, two eggs (fried or scrambled), cheese, bacon, avocado, breakfast potatoes

scrambles*

served with choice of bread and breakfast potatoes
bread choices: sour dough, wheat, english muffin
gf +\$2

CLASSIC 2 EGG BREAKFAST - \$14

2 eggs any style, choice of (bacon, sausage patty or link, ham, or veggie sausage) with potatoes and toast

HAM AND CHEDDAR - \$13

add avocado +2 add onions and peppers +1

SOUTH OF THE BORDER- \$15

chorizo, black beans, pico del gallo and cheddar, topped with sour cream, black olives, scallions

36TH ST - \$14

bacon, tomatoes, avocado, swiss cheese

LITE SCRAM - \$14

fire roasted corn, onions, poblano, cheddar cheese, sour cream

*Eating raw or uncooked meats, poultry, eggs, fish, or shellfish may increase risk of food borne illness, especially if you are a young child, an older adult, or have certain immune compromising illnesses.

Please inform your server if you have any food allergies.

Brunch Sat & Sun

10am - 3pm

*Please wear a mask when
server is at your table*

fresh

belgian waffles*

made with fresh eggs and butter

PLAIN & SIMPLE - \$8

topped with whipped honey butter or fresh bourbon whipped cream

SWEET - \$14

choice of:

bruled bananas and candied pecans

fresh nw berries

chocolate caramel fudge and chocolate chips

served with fresh bourbon whipped cream

ELVIS WAFFLE - \$14

peanut butter, bananas, and bacon

BULLS EYE - \$15

w/ 3 strips of bacon, ham, sausage patty or pork sausage links, a sunny side egg and whipped honey butter

CHICKEN FRIED STEAK - \$15

with sausage gravy - add a fried egg +\$2

the benedicts*

all benedicts are served with 2 poached eggs on an english muffin with breakfast potatoes

EGGS BENEDICT - \$13

classic benedict served with ham

FLORENTINE BENEDICT - \$13

wilted spinach and tomato

SMOKED SALMON BENEDICT - \$15

CRAB CAKE BENEDICT - \$22

sides*

BREAKFAST POTATOES - \$4

ONE EGG - \$2

BUTTERED TOAST - \$4

BACON, PORK SAUSAGE LINKS, SAUSAGE PATTY, HAM OR VEGGIE SAUSAGE- \$4
SAUSAGE GRAVY - \$3

