



St. Andrew's Bar and Grill
7406 Aurora Ave N. Seattle, WA
206.523.1193



APPETIZERS

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| French Fries
Basket of fries served w/ St. Andy's famous tartar sauce. | \$6 | Tres Chicken Verde Tacos
Slow simmered in an aromatic verde salsa, diced onion & cilantro. | \$9 |
| Rod Stewart Onion Rings
If you want my body and you think I'm sexy come on try these O's. Served w/our special "Rod Sauce". | \$7.50 | Spicy Barbacoa Tacos
3 tacos filled with house braised barbacoa brisket topped with cilantro crema & diced tomatoes. | \$9 |
| Hummus Plate
Homemade hummus, marinated feta, cucumbers, tomatoes, olives & toasted pita. | \$9 | Highlander Organic Hot Wings
7 large drumettes from chickens raised naturally. Not from some filthy ranch in Arkansas. This original Scottish delicacy was perfected by Angus MacIntyre of Edinburgh before he moved to Buffalo, N.Y. in 1974. | \$11 |
| Chicken Quesadilla
Cheddar & jack with seasoned grilled chicken. | \$9 | Chicken Verde Nachos
Slow simmered in an aromatic verde salsa, house made tortilla crisps, tomatoes, jalapeños cilantro crema, rojo sauce, served with hibiscus corn salsa & guacamole. | \$14 |

SOUPS & SALADS

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| House Made Soups
Various soups and stews made from scratch. | sm. \$3.50/lg. \$5 | BBQ Chicken Salad
Seasoned chicken breast, diced tomatoes, fresh corn kernels, black beans, red onion, avocado, jack cheese blend, BBQ dressing, topped w/tortilla strips. | \$14 |
| House Salad
Organic field greens, tomato, mushrooms & cucumbers & croutons. | sm. \$4.50/ lg. \$7 | Cobb Marley
Jerk marinated chicken, bacon, tomatoes, mango, jicama, avocado and romaine tossed in a citrus thyme vinaigrette. | \$14 |
| Seasonal Special – Watermelon Salad
Fresh watermelon, feta, mint & olive oil. | \$7 | Spinach Salmon Salad
Grilled salmon filet, cherry tomato, feta, fresh basil and spinach tossed in a balsamic vinaigrette. | \$15 |

Cheese Steak Salad \$15

BURGERS & SANDWICHES

*Served with choice of fries, tims chips or homemade potato salad
Substitute Onion Rings, Cup O' Soup or Small Salad for \$2*

*Washington State raised Organic Beef Burgers from our family butcher
antibiotic and hormone free- ground daily from single chuck roasts*

St. Andrew's Cheese Burger \$11 Cheddar, mayo with lettuce, tomato & onion on the side.	Pesto Chicken Sandwich \$11 Walnut, basil pesto on a juicy grilled chicken breast. Served w/cheddar cheese.
Mushroom & Swiss Burger \$12 Sautéed mushroom smothered in swiss cheese.	California BLT \$10 Classic BLT with fresh avocado and mayo on toasted sourdough.
Wee Little Pub Sliders x 3 \$12 2oz burger patty, white cheddar, crisp bacon, garlic aioli, and whisky onion jam served with fennel salt tossed fries.	St. Andrew's Cheese Steak \$10 Chopped rib eye steak, onion, bell peppers & pepper jack cheese dripping from your chin.
BBQ Bacon Burger \$12 Scottish BBQ w/peppercorn bacon and cheddar cheese.	Pastrami On Rye \$10 Grilled pastrami, swiss cheese, dijon mustard on rye.
St. Andy's Patty Melt \$12 Natural beef patty, sautéed onions, swiss cheese, and 1,000 island dressing on grilled rye.	Rob Roy Chicken Sandwich \$11 Chicken breast grilled in herb garlic butter white wine sauce topped w/ bacon & swiss.
Blue Cheese Bacon Burger \$13 Crumbled blue cheese & bacon w/blue cheese dressing on the bun.	Barbeque Brisket Sandwich \$12 Slow roasted beef brisket, house made BBQ sauce topped with apple cider coleslaw.
Braveheart Burger \$13 Fried egg on top of our cheeseburger. Sadly, legend also has it that this was William Wallace's last meal before losing the Battle of Falkirk in 1298.	Buffalo Blue Bacon \$12 Chicken breast sautéed in our wing sauce topped with blue cheese crumbles and bacon. Blue cheese dressing on bun.
Robert the Bruce Burger \$13 Cheddar, grilled onions, bacon & guacamole. Legend has it that this was the pre battle meal of the Scottish King before he defeated Edward II at Bannockburn in 1314.	Fresh Wild Salmon Sandwich \$13 Grilled salmon fillet topped with mango salsa and cool chili verde cream.
	Loch Ness Fish n' Chips \$13 These fillets are so tender; you'd think you're taking a bite out of Ole Nessy herself.

*Consuming raw or undercooked meats or seafood may increase your risk of food borne illness.