

Canterbury Alehouse

534 15th Avenue East, Seattle, WA 98112 Phone: (206) 325-3110

"conveniently located by the hospital and cemetery"

Appetizers

Nachos Grande Shredded cheddar, cheese sauce, olives black beans, pico de gallo, guacamole, green salsa and crema \$15

Add chicken, carnitas, ground beef, 3 bean vegan mix \$5

Salt and Pepper Chicken Strips Chicken breast strips, salt, pepper, 5 Spice, diced onions, minced jalapeños.
Side Thai sweet chili sauce \$12

Grilled Pork Souvlaki Skewers Lemon-garlic marinated pork, oregano, mint, olive oil, red wine vinegar, harissa sauce and side tzatziki sauce \$12

Fried Brussels Sprouts Lime Juice, cayenne, sea salt, side Sriracha-Honey aioli \$11

Spicy Prawns Avocado Cups 2 Avocado halves, spicy shrimp, pico de gallo, basil, fried jalapeño. Side Tortilla Chips \$13

Chicken Basil Cups 3 Baby romaine leaves stuffed with fresh ground chicken, mushrooms, onions, red peppers, whole basil \$12

Taquitos Carnitas, pollo or ground beef, shredded lettuce, pico de gallo, salsa verde, queso fresco \$11

Hot Wings True jumbo wings, imported from the mid-west. Choose from Buffalo, bourbon BBQ or cheesy Parmesan \$12

Burgers/Sandwiches

All burger/sandwiches includes tater tots. Sub salad or waffle fries \$4.00

Canterbury Burger \$14

Two 4 oz angus beef patties, bacon, American white and yellow cheese, Canterbury sauce, lettuce, onion, tomato, pickle.

Lemon-Paprika Chicken Sandwich \$15

Grilled chicken breast, bacon, avocado Swiss, lettuce, onion, tomato, Sriracha ranch.

Cubano Sandwich \$15

Slow roasted pork roast, marinated in fresh OJ and lime juice, cumin, oregano, garlic and cilantro. Shaved ham, Swiss, dill pickle slices, yellow mustard and buttered baguette.

House Made Vegan Burger \$14

Black bean, Pinto beans, mushrooms, onions, quinoa, red peppers seasonings and spices formed into a patty. Avocado, tomato, red onion, lettuce, topped with vegan green goddess dressing.

Prime Rib Dip \$16

Oven roasted prime rib, Swiss Cheese, buttered baguette, honey horse radish mayonnaise and red wine au jus.

Add sautéed mushrooms .75, add grilled onions .75

Salads

House \$10

Spring mix, cucumbers, tomatoes, balsamic vinaigrette.

Caprese-Avocado \$12

Seasonal tomatoes, avocado slices, fresh mozzarella, basil leaves, balsamic reduction, extra virgin olive oil and sea salt.

Roasted Beets and Kale Salad \$13

Goat cheese, walnuts, pickled shallots, raspberries, orange segments raspberry-walnut vinaigrette. *Add grilled chicken \$5*

Soup/Chili

THEE BEST DAMN CLAM CHOWDA

3 ALARM VEGAN CHILI

Cup \$6 / Bowl \$8

Canterbury Signatures

Winner-Winner Chicken Adobo Dinner \$15

1/2 roasted chicken marinated in soy sauce, apple cider vinegar garlic, pepper, bay leaf. Served with garlic fried rice and fried spring roll

Fish & (Waffle)chips \$15

3 Ale battered Alaskan cod fillets, waffle fries and coleslaw

Bavarian Jägerschnitzel \$16

Seasoned breaded pork loin, roasted Brussel sprouts, mashed potatoes and red wine mushroom gravy.

Desserts

FLOURLESS CHOCOLATE CAKE \$8

Vanilla Ice Cream and Raspberry Sauce

CREME BRULEE CHEESECAKE \$8

Fresh Strawberries and Whipped Cream

GUINNESS FLOAT \$9

Chocolate Ice Cream and Grand Marinier Whipped Cream



Wanna tip the COOKS?

*6 Pack of Miller High Life
"after all, it's the Champagne of beers!"*

\$18

**Captain Obvious reminds you, the consumption of raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of food borne illness.*