

HAPPY HOUR

TOMATO, MOZZARELLA AND BASIL SALAD

Balsamic reduction and olive oil 6

CLASSIC WEDGE SALAD

Roquefort dressing, crumbled Roquefort, tomatoes and chopped bacon 6

FRENCH ONION SOUP

Peasant style 5

STEAMED CLAMS

White wine butter sauce 7

TUNA TARTARE*

Hawaiian Ahi Tuna diced and served with toasted pine nuts, peppers, onions, capers, pears, soy sauce and toast points 8

FRIED CALAMARI

Roasted Poblano Aioli 7

TENDERLOIN DIABLO

Tenderloin steak bites in our classic diablo sauce. Hot! 8

CHEF'S CEVICHE

Seasonal 8

WICKED SHRIMP

Prawns sauteed in our housemade wicked seasoning.
Spicy Hot! 8

BABY BACK RIBS

Original recipe since 1953 8

SMOKED CHICKEN POLENTA

House smoked chicken in creamy polenta 7

TENDERLOIN STEAK SANDWICH*

Custom 28-day dry-aged Certified Angus Beef® Prime Tenderloin
grilled to perfection on top of Gaucho baguette, onion butter;
served with Au Jus 12

PORK CARNITAS POORBOY

Pulled pork on a baguette with cheddar cheese, Chipotle aioli, lettuce and tomato 7

EL GAUCHO BURGER*

1/2 pound Certified Angus Beef® Prime ground Tenderloin grilled with thick sliced bacon,
Pepperjack cheese, red onion, tomato, lettuce and Chipotle aioli 7

COASTAL CHEDDAR MAC N' CHEESE

Penne pasta with English Coastal Cheddar sauce 6

THE FULL GAUCHO BAKED POTATO

Russet potato with butter and NY sharp cheddar cheese sauce,
cracked pepper and scallions fluffed tableside 4

EL GAUCHO CHEESE BREAD

Classic garlic cheese bread basket 3

BASKET OF FRIES

Served with ketchup and Chipotle aioli 3

SELECT COCKTAIL 8

SELECT DRAFT BEER 3

SELECT RED & WHITE WINE 5

SELECT WELLS 5

Available in the Lounge only

Sunday and Monday: 4pm - Close

Tuesday thru Thursday: 4pm - 6pm and 9pm - Close

Friday: 4pm - 6pm and 10pm - Close

Saturday: 10pm - Close

*Washington state law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

