



PUB MENU

PUB FISH & CHIPS \$14

traditional beer batter, slaw, tarter

PUB CHICKEN STRIPS & FRIES \$13

with bbq sauce or tzatziki

BAKED BACON MAC & CHEESE \$13

au gratin style with bread crumbs

STEAK DINNER*

NY STEAK \$21

9-oz, local beef, seasonal vegetable, fingerling potatoes

RIB EYE STEAK \$19

10-oz, local beef, seasonal vegetable, fingerling potatoes

SALADS

GREEK SALAD \$8/\$12

traditional greek salad

ROASTED BEET SALAD \$8

seasonal greens, walnuts, vinaigrette

ROASTED SEASONAL SQUASH \$8

apple, feta, pomegranate, caramelized onion, fresh thyme

ORZO PASTA \$8

roasted red pepper, manouri cheese, kalamata olives, fresh basil

BRAISED GREENS \$8

garlic, lemon, crushed red chili pepper

HOUSE GREEN SALAD \$8

cucumber, pumpkin seeds, pickled onion

DIPS & SPREADS WITH GRILLED PITA

BABAGANOUSH \$6

eggplant, olive oil, lemon, tahini

HUMMUS \$6

garbanzo beans, garlic, lemon, olive oil, tahini

TZATZIKI \$6

cucumber, garlic, herbs, yogurt

GREEN OLIVE TEPENADE \$6

pine nuts, roasted red pepper, parsley, lemon

KOPANISTI \$6

feta, roasted red pepper, cayenne

MIX & MATCH TRIO \$16

pick any three of our dips & spreads from the above choices

TRUFFLE BUTTERED POPCORN \$3

black truffle sea salt

BREAD BASKET \$4.50

olive oil, kalamata olives

ROASTED ALMONDS \$3.50

honey and harissa spice

BUCKET O' FRIES \$6

hand cut russets, whipped feta

SHEPHERD'S PLATTER \$15

charcuterie, cheese, hummus, pickles, crostini

SOUP OF THE DAY

cup \$5 bowl \$7

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.



PUB CHEESEBURGER* \$16

local beef, cheddar, all the sides, served with house-made fries or mixed greens

add bacon \$2

add fried egg \$2

add avocado \$2

HOUSE-MADE VEGGIE BURGER \$14

(vegan) black bean based, dairy free, egg free patty, hummus in place of mayo, served with fries or mixed greens

ROASTED EGGPLANT

BAGUETTE SANDWICH \$14

roasted red pepper relish, fresh basil, halloumi cheese, served with fries or mixed greens

PULLED PORK SANDWICH \$15

served with house-made fries or mixed greens

LAMB MEATBALL

BAGUETTE SANDWICH \$15

house-made meatballs in tomato sauce, kopanisti, carnalized onions

GRILLED CHICKEN PITA SANDWICH \$9

greek marinated chicken breast meat, tzatziki, roasted tomatoes, red onion, parsley, romaine

add soup, fries or mixed greens \$4

GRILLED LAMB PITA SANDWICH \$11

greek marinated lamb, tzatziki, roasted tomatoes, red onion, parsley, romaine

add soup, fries or mixed greens \$4

GRILLED BEEF PITA SANDWICH \$11

greek marinated beef, tzatziki, roasted tomatoes, red onion, parsley, romaine

add soup, fries or mixed greens \$4

MEZE PLATES

choose one: CHICKEN SKEWER \$15, BEEF SKEWER \$16, LAMB SKEWER \$17, FALAFEL \$15

choose one: HUMMUS, BABAGANOUSH, TZATZIKI, KOPANISTI, GREEN OLIVE TEPE-NADE

choose one: GREEK SALAD, ROASTED BEET, SEASONAL SQUASH, ORZO PASTA, BRAISED GREEN, HOUSE GREEN SALAD

SOUVLAKI PLATES

CHICKEN SOUVLAKI PLATE \$15

grilled chicken breast skewers, pita bread, tzatziki, roasted tomato, fresh romaine greens

BEEF* SOUVLAKI PLATE \$17

grilled steak skewers, pita bread, tzatziki, roasted tomato, fresh romaine greens

LAMB* SOUVLAKI PLATE \$18

grilled lamb skewers, pita bread, tzatziki, roasted tomato, dressed romaine greens

PORK GYRO PLATE \$16

house-made fries, dijon yogurt sauce, dressed romaine greens

PORK GYRO PITA SANDWICH \$10

greek seasoned pork, tzatziki, roasted tomatoes, red onion, parsley, romaine

add soup, fries or mixed greens \$4

FALAFEL PITA SANDWICH (vegan) \$10

hummus, roma tomato, romaine, pickled onion, tahini sauce

add soup, fries or mixed greens \$4



DRAFT BEER

HACKER PSCHORR WEISSE \$6
GEORGETOWN MANNY'S PALE ALE \$6
GEORGETOWN LUCILLE IPA \$6
BOUNDARY BAY IPA \$6
NINKASI IPA \$6
ROGUE DEAD GUY ALE \$6
ODIN RUBY RED ALE \$6
STELLA ARTOIS \$6
HALES CREAM ALE \$6
FREMONT PORTER \$6
GUINNESS STOUT \$6
OLD RASPUTIN IMPERIAL STOUT \$6.50
PITCHERS \$20/\$22

ASK ABOUT OUR ROTATORS!

BOTTLES

ORVAL TRAPPIST ALE, BELGIUM \$9
ROCHEFORT, BELGIUM \$9
WESTMALLE TRAPPIST ALE, BELGIUM \$9
LINDEMANS FRAMBOISE, BELGIUM \$9
OMISSION GLUTEN FREE (PALE, IPA, LAGER) \$6
MILLER LITE \$3.25
KALIBER NON-ALC, IRELAND \$3.75
WOODCHUCK AMBER APPLE CIDER \$6
FINNRIVER CIDER (PEAR, BLACK CURRANT) 500ML \$12

RED WINE

NOTRE DAME DE LAVAL red blend, france \$7.50/\$30
CHRISTIAN MICHAEL pinot noir, oregon \$8.25/\$33
LONE BIRCH red blend, washington \$8.25/\$33
BARON DE FUNES syrah blend, spain \$8.25/\$33
VETRICCIE chardonnay blend, france \$8.25/\$33
LYRAKIS red blend, greece \$8.25/\$33
KOURTAKI retsina wine, red blend, greece \$7/\$28
RED ON BLACK red blend, greece \$9/\$36

ROSE

EN OENO blend, greece \$13/\$52

CHAMPAGNE/SPARKLING

VEGA MEDIEN BRUT, sparkling
white, spain \$7.50/\$30

WHITE WINE

AIRFIELD viognier, washington \$8.25/\$33
LONE BIRCH pinot gris, washington \$8.25/\$33
LONE BIRCH chardonnay, washington \$8.25/\$33
LYRARAKIS LEGACY white blend, greece \$10/\$40
MOSCHOFILERO white blend, greece \$9/\$36
SAN GIORGIO pinot grigio, france \$7.50/\$30



HAPPY HOUR IN THE PUB

FOOD SPECIALS FROM 3:00 – 5:00 AND DRINK SPECIALS FROM 3:00 – 6:00

Truffle Buttered Popcorn \$3
Honey Harissa Almonds \$3
Feta & Olives \$3
Bread & Olives \$3
Bucket O' Fries \$4
Green Olive Tapenade \$4
Tzatziki \$4
Hummus \$4
Grilled Chicken Skewer \$3
Grilled Lamb Skewer \$4
Beef Skewer \$4
Cheese Plate \$5
Charcuterie Plate \$5
Crispy Falafel Plate \$5
Bowl of Soup \$5
Lamb Meatballs \$6
Eggplant & Haloumi \$6

Glass of House Red Wine \$6.50
Glass of House White Wine \$6.50
\$1 off Drafts
\$2 of Pitchers

DESSERTS

CAKE OF THE DAY \$6.50
house-made

BAKLAVA \$6.50
house-made, walnut, phyllo, honey

GALAKTOBOUREKO \$6.50
phyllo pasty, semolina custard

GELATO \$3/\$5

FIDALGO COFFEE AFFOGATO \$6.50
organic espresso poured over gelato

THE PUB AT THIRD PLACE

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