

HOUSE FAVORITES TKAH

Halibut Fish & Chips (2/3) 18/24 panko breaded, Asian slaw, fries, tartar sauce and lemon	Mac & Cheese 12/18 house made cheese sauce, penne pasta and garlic bread Add Smoked Beecher's 4 Add Smoked Chicken 7 Add Mushrooms 5 Add Bacon 3	Penne with Bolognese Sauce 13/18 house made meat sauce, basil, fresh mozzarella and garlic bread
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ENTREES

Chicken Piccata 24 sautéed, white wine lemon caper sauce, seasonal vegetable and linguine Sub Scallops (seared) +6 Sub Quinoa +3	Chicken Marsala TKAH 24 sautéed, mushrooms, Marsala wine, seasonal vegetable and linguine Sub Quinoa +3
Crab Cakes (2/3) TKAH 24/30 Dungeness, Asian slaw, quinoa, Sriracha aioli and wasabi cream	Seared Ahi (GF) TKAH 27 6 oz. center cut Ahi, encrusted with black sesame seeds, sesame oil, served with grilled baby bok choy, quinoa and wasabi cream
Cioppino TKAH 28 tomato based seafood stew with saffron, local clams, salmon, scallops and prawns with garlic bread	Creamy Chicken Pesto TKAH 26 grilled chicken, house made pesto with cream, pine nuts, sun-dried tomatoes and parmesan served over linguine with garlic bread Sub Prawns (sautéed) +4 Sub Scallops (seared) +6 Sub Quinoa (GF) +3
Grilled Salmon (GF) 27 8 oz. wild troll caught Pacific salmon, with lemon butter, roasted potatoes and seasonal vegetable Sub Quinoa (GF) +3	Clam Linguine 24 local clams steamed with white wine, butter, lemon, garlic, thyme, fresh diced tomatoes and onions, served over linguine with garlic bread Sub Quinoa (GF) +3
Scallops alla Bordelaise TKAH 30 pan seared with white wine, cream, garlic, shallots, green onion and red pepper flakes served over linguine Sub Quinoa (GF) +3	

HAND CUT STEAKS TKAH

SMOKED PRIME RIB ON THURSDAYS ~ PRIME RIB FRENCH DIP ON FRIDAYS

Rib Eye 12 oz. 29 brown butter, roasted potatoes and seasonal vegetable Sub Quinoa +3	New York Strip 10 oz. 25 brown butter, roasted potatoes and seasonal vegetable Sub Quinoa +3		
Add any of these items to your steak entrée			
Sautéed Mushrooms 5	Crab Cake (1) 10	Prawns (4) 8	Jumbo Scallops (4) 18
Gourmet Sauces +5			
Bleu Cheese	Chimichurri	Peppercorn	

While we take steps to minimize the risk of cross contamination, please be aware that our kitchen does utilize known allergens. Please notify your server of any allergies. Your health and safety are of upmost importance to us.

TKAH = The Kingston Ale House Signature Items

SALADS

Balsamic or Champagne Vinaigrette, Bleu Cheese, Honey Mustard, Italian, Lime Cilantro, Ranch & Sesame Ginger

Asian Chicken	13/16	Hearts of Romaine (GF)	11/15
field greens, grilled teriyaki chicken, mandarin oranges, red peppers, toasted almonds and fried wontons tossed with sesame ginger dressing		romaine, bleu cheese crumbles, caramelized onions, candied walnuts, bacon bits tossed with bleu cheese dressing	
BBQ Chicken (GF) TKAH	18	Caprese Chicken (GF) TKAH	17
field greens, grilled chicken, cheese, bacon, avocado, tomato, corn, black beans and green onions, served with ranch and BBQ sauce		field greens, fresh mozzarella, tomatoes, avocado, grilled chicken, drizzled with balsamic reduction and olive oil	
Roasted Beets & Goat Cheese (GF)	9	Berry Goat Cheese (GF)	14
Add Greens	3	field greens, seasonal fruit, goat cheese, candied walnuts and champagne vinaigrette	
golden and crimson beets, crumbled goat cheese, drizzled with beet reduction and champagne vinaigrette		Cobb (GF)	14/18
Smoked Prawn & Avo (GF) TKAH	20	field greens, in-house smoked chicken, bacon, avocado, egg, tomato, bleu cheese crumbles, olives and choice of dressing	
romaine, prawns and Beecher's cheese both smoked in-house, sun dried tomatoes, corn tortilla chips, black beans, Pico de Gallo and avocado served with lime cilantro dressing		Ahi Poke Bowl (GF) TKAH	16
Caesar	8/11	quinoa, Asian slaw, cucumber, avocado, tomato, yellow and green onions with chili oil	
romaine and parmesan tossed with house made croutons and dressing		House (GF)	8
Add Anchovies	3	field greens, tomatoes, cucumbers, carrots and choice of dressing	
Toasted Sourdough or Garlic Bread	3	Loaded – cheese, bacon, green onions	3
		Asian Slaw (GF)	7
Avocado 3	Bacon 3	Smoked Chicken 7	Steak (5 oz.) 9
Salmon 7	Prawns (4) 8	Crab Cake (1) 10	Jumbo Scallops (4) 18

SANDWICHES & BURGERS

Served with a choice of fries (GF), side salad (GF), Asian slaw (GF) OR a cup of the Soup of the Day/Chowder +3

All burgers are hand pressed, 7 ounces, served with lettuce, tomato, onion, pickle and mayo on a brioche bun

Substitute for Gluten Free Bun +4 Add Avocado +3 "Loaded" Fries +3 Substitute for Beyond Burger® +4

Bacon Cheeseburger	15	Smoked Beecher's Burger TKAH	17
choice of cheddar, pepper jack or Swiss cheese		smoked in-house Beecher's cheese, caramelized onions and bacon	
Mushroom & Bacon Burger TKAH	16	Chicken Sandwich or Hamburger	16
sautéed mushrooms, bacon, Swiss cheese		smoked chicken or beef hamburger	
Grilled Chicken Wrap TKAH	15	BBQ – cheddar, bacon, caramelized onions	
romaine, flour tortilla, grilled chicken		Sriracha – pepper jack cheese, bacon, aioli	
Southwest – Pico de Gallo with Caesar dressing		Pesto – Swiss cheese, aioli, sun-dried tomatoes	
BBQ – corn, black beans with ranch and BBQ		BLTA	15
Asian – slaw with a sesame ginger dressing		toasted sourdough, bacon, lettuce, tomato, avocado and mayo	
Smoked Chicken Club	17	Crab Melt TKAH	16
smoked in-house with pepper jack cheese, avocado, lettuce, tomato, onion and bacon with Sriracha aioli served on a brioche bun		Dungeness, artichokes, cheddar and parmesan cheese, tomatoes on sourdough served open faced	
Caprese Baguette TKAH	15	Smoked Pulled Pork TKAH	15
fresh mozzarella, Roma tomato, basil, balsamic reduction, olive oil with mayo		smoked in-house and topped with Asian slaw served on a brioche bun	
Halibut Fish Sandwich TKAH	17	Bacon Bleu Burger	16
panko breaded, Swiss cheese, tartar sauce served on a brioche bun		bacon and crumbled bleu cheese	

SMALL PLATES

Dungeness Crab Cakes (2) TKAH	20	Fried Green Beans	11
served with Asian slaw, Sriracha aioli and wasabi cream		Sriracha aioli and wasabi cream	
Edamame (GF)	10	Fried Pickles	11
steamed and sautéed with butter, tamari, kosher salt and pepper		pickle chips and ranch	
Ahi Poke Street Tacos (GF) (3)	14	Seared Ahi (GF)	12
street tacos with corn tortillas, Sriracha aioli, slaw and avocado		3 oz. encrusted with black sesame seeds, sesame oil and avocado	
Crab Stuffed Mushrooms (GF) TKAH	14	Coconut Prawns (5) TKAH	10
Dungeness stuffed mushrooms with cream cheese, veggies, green onions and in-house smoked Beecher's cheese		hand breaded prawns served with house made mango chutney	
Sliders (2)		Additional Prawn	2
Fish - halibut, tartar, Swiss cheese	12	Steamer Clams (local clams)	18
Additional Slider	6	one pound, white wine, butter, garlic, lemon, thyme served with garlic bread	
Beef - cheddar, grilled onions, mayo	10	Steak Bite Skewers (GF) (2)	16
Additional Slider	5	Chimichurri or teriyaki glazed NY steak topped with green onions, cooked medium	
Pulled Pork - smoked in-house, slaw	10	Additional Skewer	8
Additional Slider	5	Smoked Wings (7) TKAH	14
Fries (GF)	7	served with Sriracha Honey BBQ or Habanero sauce with house made bleu cheese dressing	
cheese, bacon and green onions	3	Additional Wing	2
Chips & Pico de Gallo (GF)	8	Nachos (GF)	15
house made with corn tortilla chips		smoked chicken or pulled pork, cheese, corn, tomato, onion, black beans, sour cream and Pico de Gallo on corn tortilla chips	
Hummus (GF)	13	Add Jalapeños	2
house made and served with fresh vegetables and corn tortilla chips			

SOUPS & COMBOS

Smoked Salmon Chowder TKAH	7/10	Soup & Salad Combo	11
~ Award Winning Chowder ~ cream, potatoes, bacon and in-house smoked salmon		Soup & ½ Sandwich Combo	15
Soup of the Day	6/9	Salad & ½ Sandwich Combo	14
		Slider & Salad OR Slider & Soup	12

Choice of Sandwiches

BLTA Caprese Baguette Crab Melt Slider (1) - Beef, Fish, Pulled Pork

Choice of Salads

Berry Goat Cheese Tossed Caesar Hearts of Romaine House

House Made Dressings

Balsamic or Champagne Vinaigrette, Bleu Cheese, Honey Mustard,
Italian, Lime Cilantro, Ranch & Sesame Ginger

Upgrade to a Bowl of Soup +3 "Loaded" Salad +3 Toasted Sourdough or Garlic Bread +3

All items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

KID'S MENU

ALL ITEMS are \$8 UNLESS NOTED OTHERWISE

AGES 12 and UNDER

Entrees (includes one side)

Chicken Tenders

2 white-meat Chicken tenders served with ranch dressing.

Fish & Chips

1 piece of Panko breaded Halibut or grilled Salmon and fries.

Grilled Cheese

Simple & delicious Cheddar cheese melted on buttered sourdough bread.

Sliders

2 Beef sliders with Cheddar cheese. Plain or with lettuce, tomato & pickle.

Pasta

Penne pasta served with butter or our yummy homemade meat sauce.

Mac & Cheese

Penne pasta with homemade cheese sauce for our special VIP guests!

PB&J

Peanut butter on sourdough bread with your choice of strawberry or raspberry jam.

Cheese Quesadilla

Cheddar and Mozzarella melted in a flour tortilla

Drinks

(served separately)

Milk	\$1
Soft Drink	\$1
Apple, Orange & Cranberry Juice	\$2

Breakfast

Saturday & Sundays

~ all served with seasonal fruit ~

1 egg, 1 bacon or sausage & potatoes

1 French toast or 2 small Pancakes

Slider: Scrambled eggs, sausage & cheese

Sides

Fries

Veggies with Ranch

Seasonal Fruit

NOTIFY your server OF any FOOD ALLERGIES