



5501 - B Airport Way S.  
Seattle, WA 98108  
(206) 763-6764

Mon - Fri : 11:00a - 2:00a  
Sat - Sun : 2:00p - 2:00a

## Appetizers

### CHIPS AND SALSA

Corn chips and housemade salsa. - 4

### CRISPY BAKED POLENTA

Roasted fennel and Gouda filled polenta, oven crisped and topped with bourbon-ginger-apple chutney and balsamic reduction. - 8 (nv)

### ROASTED VEGGIE PLATE

Seasonal veggies oven-roasted and topped with goat cheese and balsamic reduction. - 8

### WONTON PLATE

Sesame wontons filled with goat cheese, tamarind and steamed bok choy served with lemon-ginger sauce. - 8 (nv)

### PLATO PLATTER\*

Housemade hummus, roma tomatoes, marinated mushrooms, feta cheese, roasted tomato Field Roast, kalamata olives, pepperoncinis and warmed pita wedges. - 12

(enough for TWO!)

### SULU'S SKEWERS

Mushrooms, baked tofu, red bell peppers and pineapple skewered and roasted to perfection. Served with housemade peanut sauce. - 8

(nv) -- Not available vegan.

## Entrees

### ENCHILADAS\*

Two corn tortillas filled with sharp white cheddar, queso fresco, green onions and tomatoes, topped with Spanish red sauce and served with Forbidden rice and house green salad. - 12  
(available vegan)

### TAMALES\*

Two wild mushroom-filled tamales topped with Spanish red sauce and queso fresco, served with Forbidden rice and house green salad - 12  
(available vegan)

\* this item NOT available for take-out

## Sandwiches

served with soup, house salad  
or chips and salsa

**LOWELL** : Vegan 'ham', green chiles, cheddar, baby greens, roma tomato and chipotle aioli on a toasted whole wheat hoagie bun. - 9

**FRAC** : Lentil-sage Field Roast, Apricot Chutney, Primrose brie, fresh arugula and roma tomatoes toasted on ciabatta. - 9

**PICARD** : Lentil-sage Field Roast, roasted red onions, fresh mozzarella, Tofutti cream cheese and roasted garlic spread, toasted on ciabatta. Served with vegan au jus. - 9

**TYCHO** : Garlic-roasted portobello mushroom, grilled red onions, mozzarella cheese and baby field greens finished with roasted roma tomato aioli toasted on ciabatta. - 9

**DARTH REUBEN** : Roasted tomato Field Roast, Ementhaler swiss cheese, sauerkraut and remoulade toasted on marbled rye. - 9

**SLEESTAK** : Roasted red peppers, goat cheese, fresh arugula and housemade olive tapenade toasted on ciabatta. - 9

**YODA** : A vegan Boca Burger patty, baby field greens, roma tomato and grilled red onions, finished with roasted tomato aioli toasted on ciabatta. - 9 add cheese - 9.50

**LUNA** : Marbled rye spread with aged Gouda butter and toasted with Primrose brie, fresh mozzarella and roma tomatoes - 8

**THE BARON** : Vegan 'ham' marinated in a tangy BBQ sauce, sharp cheddar, sliced tomatoes and baby field greens served toasted on ciabatta. - 9

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*We can substitute vegan cheese on any sandwich - JUST ASK!*

For parties of 6 or more -- 18% gratuity added & only one check please!

## Entree Salads

Served with sliced rustic bread.  
All dressings are vegan.

### ARUGULA SALAD

Baby arugula, diced apples, raisins and toasted almonds tossed in poppyseed dressing - 10

### CHEF SALAD

Vegan ham, mushrooms, roma tomato, cucumber and baby arugula tossed in vegan ranch dressing and topped with vegan bacon bits and toasted sunflower seeds. - 10

### PORTOBELLO MUSHROOM SALAD

Baby field greens, pine nuts, aged Gouda and sun-dried tomatoes tossed in vegan sherry-basil vinaigrette topped with a sliced garlic-roasted portobello cap. - 10

### SOUP AND SALAD

House salad served with one of our delicious soups. Cup - 6 Bowl - 8

## Soup

Served with sliced rustic bread.

**Split pea and vegan 'ham'.**

Cup - 4.50 Bowl - 6.50

**Soup du jour. Ask for today's selection.**

Cup - 4.50 Bowl - 6.50

## Beverages

Coke, Sprite, Diet Coke, Iced Tea, Coffee - 1.50

Hot Tea, Red Bull - 2.00

OJ, Cranberry, Grapefruit, Lemonade - 2.00

Crate Lake Root Beer - 3.00

N/A Beer - 3.00

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**Take-out available !**

(some items excluded)

**Our kitchen closes @ 10pm.**

(chips and salsa are always available.)

**TAX INCLUDED IN ALL PRICES!**

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**"Eat your  
veggies!"**

- D.V.

## G.L.C. Happy Hour

Mon - Fri 4-7

Well Cocktails - 2.50

PBR Draughts - 1.50

\$1.00 off all draught beer  
and appetizers!

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## G.L.C Boozy Treats

\$8 -- \$6 during Happy Hours

**Raspberry Caprioska**

Red... is GOOD!

*Stoli Razberi, Lime Juice*

*Triple Sec, Chambord*

**Blood Orange Martini**

The G.L.C. Original

*Stoli Oranj, Blood Oranges*

*Triple Sec and Cassis*

**Danger Zone**

Welcome to GeorgeTown!

*Three Olives Cherry Vodka*

*Lemonade and Grenadine*

**Derby Cocktail**

Our evil bourbon/orange manhattan thingy  
*A healthy dose of Makers Mark, Benedictine  
and angostora bitters*

**Caipirinha**

South American Lime-ade of DOOM!

*Cachaca, lime and soda*

**Mike's Pirate Grog**

"Yaaaaarrrr !!!"

*Capt. Morgan, Lime Juice (no scurvy!)*

*Bacardi & a dash o' sugar*

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## Draught Beer Pints

Pabst Blue Ribbon

Bud Light

Manny's Pale Ale

Stella Artois

Hoegaarden

Lazy Boy IPA

Chopper's Red Ale

Rogue Dead Guy Ale

Boddington's Pub Ale

9 LB Porter

Pike Tandem Ale

Bass Ale

New Belgium Fat Tire Ale

Guinness Stout

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