



SWEETS

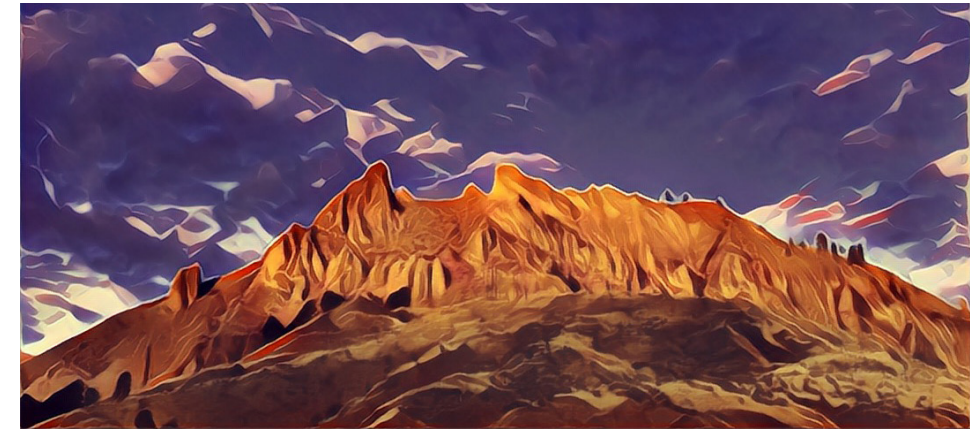
CAMPFIRE S'MORES	5.00
SALTED CARAMEL & BERRY CAMPFIRE S'MORES	5.50
CINNAMON-PECAN BEERBREAD STICKY BUN	5.00
MOCHA WALNUT TORTE	6.50
CARROT CAKE	6.50
PEANUT BUTTER PIE	6.00
JUMBLEBERRY DISH PIE	7.00
CHOCOLATE TOFFEE MOUSSE	7.00
CHOCOLATE CHIP PIZZA	9.00
GERMAN CHOCOLATE CAKE	6.50
FRESH LIME CHEESECAKE	6.50
APPLE CRISP WITH VANILLA ICE CREAM	7.00
VANILLA ICE CREAM <i>single scoop</i>	2.75

EXTRAS

BEER BREAD	2.50	GRILLED CHICKEN BREAST	4.00
HOUSE SALAD	5.00	BISON OR LAMB PATTY	5.00
SOUP OF THE DAY	5.00	WOOD FIRED SALMON FILLET	9.50
BLACK BEAN CHILI	5.00	BLACKENED SALMON FILLET	10.50
CLAM CHOWDER (Fridays)	6.00	SMOKED SALMON	7.00
SPECIALTY CHOWDERS/BISQUES (Seasonal)	6.00	GROUND ITALIAN SAUSAGE	4.00
BROCCOLI SALAD	4.00	SHREDDED BEEF OR PORK	4.00
CABBAGE SLAW	4.00	STEAK STRIPS	6.50
GARLIC MASHED POTATOES	4.00	FLAT IRON STEAK	10.50
FOREST MUSHROOMS	5.00	HAND PRESSED BEEF PATTY	4.00
SAUTÉED GREENS	4.00	HALF AVOCADO	3.50
BBQ'D BEANS	4.00	FRIED EGG	1.50

McGLINN'S

PUBLIC HOUSE



MENU

111 ORONDO AVENUE
WENATCHEE, WA. 98801

www.mcglinns.com

TAKE OUT ORDERS WELCOME
509.663.9073
8% gratuity added to take out orders

STARTERS

PAPA VINCE BAGUETTE <i>Papa Vince olive oil with assorted artisan cheese and meats</i>	8.50
ROASTED BEETS <i>roasted beets, goat cheese, balsamic reduction, olive oil</i>	7.50
WILD SMOKED SALMON BRUSCHETTA <i>bruschetta, fresh dill cream cheese, pickled red onion</i>	8.50
PORTABELLA NIRVANA <i>stuffed and roasted with a parmesan cream cheese sauce and Hemplers bacon</i>	10.75
BURGUNDY STEAMER CLAMS <i>one full pound of northwest clams, fresh garlic butter, toasted beer bread</i>	15.00
FARMERS PLATE <i>artisan cheeses and meats, apple</i>	11.75
CURLY BLUE MAC-N-CHEESE <i>blue and cheddar cheeses, cavatappi pasta, alfredo sauce, cranberry chutney</i>	11.50
CREOLE SHRIMP <i>wood fired creole seasoned tail-on shrimp</i>	14.50
WOOD FIRED JO JO'S	6.00
LOADED JO'S <i>jo jo's topped with cheddar, Hemplers bacon, sour cream</i>	9.00
WOOD FIRED NACHOS <i>roasted veggies, cheddar, mozz, onion, cilantro</i>	9.75

GREENS

See "EXTRAS" for add-ons and sides

KALE CAESAR SALAD <i>baby kale, parmesan, white anchovy, hardboiled egg</i>	10.00
SUPERFOOD SALAD <i>kale, grapes, beet, avocado, quinoa granola, goat cheese, pistachio, sweet sesame vinaigrette</i>	13.50
SOUTHWESTERN <i>blackened chicken, black beans, avocado, pickled onion, tomato, sour cream, cheddar, chips, salsa</i>	13.00
ORIENTAL CHICKEN <i>mixed greens, red cabbage, onion, red pepper, mandarin orange, quinoa granola, maifun, wonton, fresh ginger vinaigrette</i>	11.50
BLACK AND BLUE <i>mixed greens, red pepper, onion, blue cheese, quinoa granola, steak strips, balsamic vinaigrette</i>	13.25
CAFÉ <i>tomato, avocado, cucumber, egg, mixed greens, feta, cheddar, parmesan, pistachio, kalamata, jicama, carrot, cucumber</i>	12.50
SMALL HOUSE SALAD <i>mixed greens, carrot, watermelon radish, tomato</i>	5.00
SOUP. SALAD. BREAD <i>House salad, soup, beer bread</i>	12.00

BURGERS

\$1.50 to substitute gluten free bun
Veggie patty available as a meat substitute

LAMB TZATZIKI <i>fresh ground lamb, house made tzatziki, cucumber tomato, feta, pickled onion, arugula</i>	13.50
BISON BLUE <i>ground bison, blue cheese, pickled onion, dandelion greens, tomato, mayo</i>	13.50
JOHN PAUL <i>hand pressed beef patty, Hemplers bacon, mixed greens, cheddar, tomato, burger sauce</i>	13.50
SOUTH OF THE BORDER <i>chicken, pepperjack cheese, red pepper, tomato, green chili, avocado, roasted corn, mayo</i>	13.50

SANDWICHES

\$1.50 to substitute gluten free bread or bun

PULLED PORK <i>house roast pork, sriracha aioli, bbq sauce, Hemplers bacon, cilantro, jack cheese</i>	10.50
WILD MUSHROOM DIP <i>northwest wild mushrooms, gorgonzola, ciabatta, mayo, wild mushroom au jus</i>	11.50
BBTA <i>Hemplers bacon, basil, tomato, avocado mayo, dandelion greens, Sure to Rise sourdough</i>	10.50
PHILLY DIP <i>house roasted beef, jack cheese, grilled onion & wild mushrooms, au jus</i>	13.00
OPEN FACED HOT CRAB <i>red pepper sauce, crab, cheddar, avocado, tomato, onion, broiled on toasted beer bread</i>	8.75 / 13.50
BEEF & BLUE CIABATTA <i>roast beef, blue cheese, kale, mayo, horseradish</i>	6.50 / 10.75
CHICKEN CRANBERRY CIABATTA <i>cream cheese, quinoa granola, basil micro greens, cranberry-pear chutney</i>	6.75 / 10.50

PLEASE INFORM YOUR SERVER OF ALLERGIES OR STRONG FOOD DISLIKES CONSIDERING ALL INGREDIENTS ARE NOT LISTED.

TAKE OUT ORDERS WELCOME: 509.663.9073

\$3 fee to split items or do it yourself for free!
8% gratuity fee added to take out orders.
16% gratuity fee added to parties of 8 or more.

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

GLUTEN FREE upon request for most menu items, some at added costs. Please be aware that during normal kitchen operations involving shared cooking and preparation areas the possibility exists for cross contamination. Due to these circumstances we are not able to guarantee that any menu item can be completely free of allergens.

FARM & SEA TO TABLE

WOOD FIRED PIZZA

\$4 to substitute gluten free crust

WILD MUSHROOM <i>forest blend mushrooms, olive oil, arugula, gorgonzola, mozz</i>	14.50
BLUEBERRY PROSCIUTTO <i>dandelion greens, basil pesto, fontina, caramelized fig and onion, gorgonzola</i>	15.00
BEET MY GOAT <i>roasted beet, goat cheese, basil pesto, mozz, balsamic reduction, sundried tomato, arugula</i>	15.00
MARGHERITA <i>mozz, tomato, fresh basil, parmesan, olive oil</i>	13.00
BBQ PORK <i>house roasted shredded pork, smoked gouda, mozz, cabbage slaw, Hemplers bacon, bbq sauce</i>	15.75
ITALIAN SAUSAGE <i>red sauce, mozz, forest mushrooms, kalamata olive, onion, kale</i>	14.50
GREEK <i>basil pesto, mozz, fontina, feta, sundried tomato, artichoke heart, onion, kalamata</i>	14.50
GARLIC CHICKEN <i>roasted garlic, mozz, wild mushrooms, onion, alfredo sauce, parmesan, red bell pepper</i>	14.75
PEPPERONI <i>red sauce, mozz, Freybe pepperoni</i>	13.75

LAND

T-BONE LAMB CHOPS <i>garlic mashed potatoes with wild mushroom gravy, sautéed kale</i>	15.50
FREE RANGE CHICKEN <i>wood fired half chicken, cranberry chutney, garlic mashed potatoes, broccoli salad</i>	15.50
BLACKENED RIBEYE <i>garlic mashed potatoes, sautéed kale, cabbage slaw</i>	20.00
HALF RACK RIBS <i>wood fired baby back ribs, cabbage slaw, bbq'd beans</i>	18.50
GRILLED FLAT IRON <i>6oz steak, garlic mashed potatoes, sautéed kale</i>	17.50

SEA

WILD ORANGE ROUGHY <i>mild white fleshed wild deep sea perch, capers, lemon sauce, mashed potatoes, sautéed kale</i>	16.50
WILD ALASKAN SOCKEYE <i>wood fired with caramelized onion and fig, garlic mashed potatoes, broccoli salad</i>	15.50
BLACKENED WILD SOCKEYE <i>tzatziki, garlic mashed potatoes, slaw</i>	15.75

PASTA

\$2 to substitute quinoa gluten free pasta
See "EXTRAS" for add-ons and sides

WILDERNESS BISON <i>blend of wild forest mushrooms, ground bison, dandelion greens, parmesan alfredo sauce, pappardelle, gorgonzola</i>	14.75
CHICKEN PARMESAN <i>Italian breaded chicken breast, pappardelle pasta, dandelion greens, red sauce</i>	14.75
CHICKEN SALTIMBOCCA <i>prosciutto, sage, capers, pappardelle pasta, alfredo, white wine & lemon sauce</i>	15.00
BAVARIAN PESTO SAUSAGE <i>pappardelle pasta, basil pesto, red pepper, feta, parmesan, pine nuts, forest mushroom</i>	14.75
CHIPOTLE <i>cavatappi pasta, spicy chipotle sauce, red pepper, onion, tomato, cilantro micro greens</i>	11.50
ALFREDO <i>pappardelle pasta, alfredo sauce, onion, red pepper, fresh grated parmesan</i>	10.75

KIDS MENU

12 and under only please

GRILLED CHEESE	5.00
KIDS BURGER <i>cheddar, mayo</i>	6.00
CHEESE PIZZA	7.50
PEPPERONI PIZZA	8.00
CURLY MAC-N-CHEESE <i>cavatappi pasta</i>	6.75
KIDS SPAGHETTI	6.00
KIDS ALFREDO	6.00