

# SEATTLE RESTAURANT WEEK MENU

*THREE COURSES FOR \$35*  
AVAILABLE MON-WED 3PM-10PM  
THU 3PM- 11PM, SUN 3PM-8PM

## CHOOSE AN APPETIZER

### **RUMBLECUSP AHI NACHOS** 🔥

AHI TUNA POKE, TORTILLA CHIPS, SRIRACHA AIOLI,  
CUCUMBER, GREEN ONION, AVOCADO SALSA, SOY  
GINGER SAUCE, TOGARASHI

### **SKYSHROUD BUNDLES**

SOY GINGER GROUND CHICKEN, MUSHROOMS, WATER  
CHESTNUTS, FIVE-SPICE CASHEWS, FRESH CILANTRO,  
TORTLE SAUCE, LETTUCE CUPS (CONTAINS FISH SAUCE)

### **BEET SALAD** 🍃 🌾

ROASTED BEETS, LEMON, RED ONION, CUCUMBER,  
PARSLEY, SMOKED OLIVE OIL, DRAGONGOAT CHEESE,  
FRIED CORN

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## CHOOSE AN ENTREE

### **HOBGOBLIN MAULBURGER**

SMASH PATTY, SHAVED HONEY HAM, SMOKED GOUDA,  
RED ONION, ARRAKIS SAUCE, BRIOCHE BUN, CHOICE OF  
FRIED PO-TAY-TOES, AND A DIPPING SAUCE

### **MIMIC AND MAC** 🍃

CAULDRON OF MACARONI, SMOKED CHEDDAR, GARLIC  
BREADCRUMBS, MIMIC MEATBALLS (MADE WITH  
IMPOSSIBLE)

### **TWIN HYDRA STRIPS**

HAND-BATTERED CHICKEN TENDERS, CHOICE OF FRIED  
PO-TAY-TOES, AND TWO DIPPING SAUCES

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## CHOOSE A DESSERT

### **LEMBAS BROWNIE** 🍃

PUMPKIN CHEESECAKE SPREAD, CINNAMON  
MARSHMALLOW, TOASTED PECANS

### **SCARECROW BONES** 🍃

MEXICAN FRIED DOUGH, CINNAMON SUGAR, APPLE  
BUTTER

Vegetarian = 🍃

Gluten-Free = 🌾

A little Spicy = 🔥