



EST. 2014

JUDE'S

OLD TOWN

Seattle Restaurant Week

\$35: 1 entrée, a cocktail, & beignets

\$65: 2 entrées, beignets, & 2 cocktails or a bottle of wine

Entrées

Tabasco Caesar: Romaine, parmesan, spicy Caesar dressing with choice of catfish, chicken, Cajun prawns or veggie fritters

Cajun Tofu Sandwich - 17 (V)

Marinated Cajun tofu, lettuce, tomato, pickles, & onions on a vegan long roll w/ ranch & bbq sauce, & fries or house salad

Fried Chicken Sandwich: jalapeño slaw, brioche bun, fries or salad.

Jude's Burger: sharp cheddar, onions, pickles, creoli, fries or salad. **Sub:** Impossible or house-made vegan black bean burger. GF or VG

Po' Boy: fried prawns or veggie fritters, iceberg lettuce, tomato, rémoulade, fries or salad (V)

Grits Plate: grits, greens, smokey beans, corn muffin, with choice of catfish, chicken, Cajun prawns or veggie fritters (VG Available)

Dirty Rice: ground pork, Cajun spices, salad, with choice of catfish, chicken, Cajun prawns or veggie fritters

Mushroom Étouffée: mélange of mushrooms in a smokey sauce with rice & salad (Vg)

Gumbo: Andouille sausage, chicken, rice, salad, & corn muffin

Roasted Butternut Squash & Coconut Soup

Roasted butternut squash, coconut milk, & a spice blend. With a house salad

Wine

Sparkling | Xarel-lo Cava | Spain | Castell D'Or

White | Moschofilero | Greece | Stamnaki

Red | Montepulciano/Sangiovese | Italy | Garofoli

Rosé | Txakoli | Spain | Rezabal

Cocktails

A Sparkling Man in the Forest

Rye, spruce tip amaro, & Sprezza Rosso

Bark Gingerly at the Moon

Vodka, rosé vermouth, pineapple, lemon/ginger/apple/beet shrub, & cherry bark bitters

In Seattle, Dreaming of Mexico

Tequila, lemon, and Sprezza Bianco

Jude's G&T

Gin & seasonal house-made tonic

Keep Nothing in Reserve!

Dark rum, gold rum, 151 rum, pineapple, lime, falernum, spice liqueur, & topped w/ slushy

Gin Old Fashioned

Dry gin, barrel-aged gin, genever, & tiki bitters

MUTUAL-ADE: She Came from the North Woods

Rye, Highside Fernet, & Douglas fir cone/Sitka Spruce tip syrup. Aged in our clay pot

S'more to Love

Bourbon, amaro, creme de cacao, lemon, graham syrup, & egg

Some Sage Advice

Bourbon, curaçao, Seedlip Garden, lemon, & sage syrup

The Joy of Midnight

Rye, Highside fernet, & coffee liqueur

Words Without Context

Brenivin aquavit, Cloosterbitter, cherry liqueur, beet liqueur, & lime



SRW \$10 Buy One, Give One donation / \$45 or \$60

Jude's is proud to participate in Good Food Kitchen's Buy One, Give One campaign during Seattle Restaurant Week. You can add \$10 to your SRW order to help us prepare and donate a free meal to **The Long Haul Kitchen**. Visit www.srweek.org/give/ or @the_long_haul_kitchen for more info.

V = Vegan | VG = Vegetarian | GF = Gluten Free

Happy Hour 4-6 Tuesday-Thursday, all day Sunday. \$2 off everything (except Restaurant Week Special)

*Groups of 5 or more will be auto-gratutied 20%

** Missing credit card slips will be auto-gratutied 20%