



PUB 70

4/19-5/2 Available every day after 3pm



\$50 Three Course Meal

1 Appetizer

Chicken Wings

Fried Wings served with celery & carrots. Sauce: Buffalo / Pig Fish / Pig Dragon Dry Rub / Garlic Parmesan +\$1.
Dressing: Ranch / Bleu Cheese. (GF)

Shrimp Ceviche

Shrimp mixed with lime, tomatoes, cilantro, onions, jalapenos, mango and cucumber, tortilla chips on side.

Vegetarian Ceviche

Lime, tomatoes, cilantro, onions, jalapenos, mango and cucumber. Served with tortilla chips. (V)

1 Entree

Meatloaf

Beef & pork meatloaf served with seasonal grilled vegetables & mashed potatoes. (GF)

Garlic Clams

Pub70 classic: Manila clams in white wine, garlic. Served with grilled baguette. (GF)

Thai Basil Clams

Garlic clams with more flavor of Thai basil. Served with grilled baguette. (GF)

1 Dessert

Blackberry Cobbler

Blackberries baked in gluten-free crust. (V,GF)

Chocolate Lava Cake

Rich molten chocolate cake. (V)

SEATTLE SPRING 2026
RESTAURANT
WEEK

\$35 Branzino Special



Branzino Fish

Whole branzino grilled in a garlic, dill, white wine, and olive oil sauce, served with cherry tomatoes, capers, red onion, and green olives.

*Fish served whole with bones. No modifications.