



starters

— JJ Smith

the Mint’s nachos

tortilla chips, cheddar-jack and cotija cheese, black beans, grilled jalapeños, poblano pesto, and pico de gallo, served with salsa on the side 12 half order 9 add pulled chicken, pulled pork or ground beef 3

Reuben egg rolls

pastrami, sauerkraut, and havarti cheese in a crispy fried wrapper, served with thousand island and rye dust 10

poutine

french fries and cheese curds topped with housemade brown gravy, chives, and bacon jam 11

southern fried pickles

breaded and deep fried pickles with a side of Cajun tartar sauce 9

chicken strips

crisp breaded chicken breast and side of french fries 9

crab and corn fritters

dungeness crab and sweet corn, fried into crispy fritters and served with a side of old bay aioli 11

chili-garlic glazed brussels sprouts

halved brussels sprouts pan seared and finished with a chili-garlic sauce 8

cheeseburger sliders*

two mini burgers topped with havarti cheese and smoked tomato mayo on pretzel buns served with fries 11

hot wings

GF

six wings, served with apple slaw tossed in your choice of: honey mustard, buffalo and blue cheese, or scorching hot 10

entrée flatbreads

all entrees served with choice of soup or salad

thai flatbread

house peanut sauce spread on grilled flatbread, topped with cauliflower, sundried tomatoes, crushed peanuts. Finished with a touch of sweet chili garlic sauce and fresh basil 11

bbq chicken flatbread

house bbq sauce, grilled chicken, pineapple, onion, and four cheese blend on grilled flatbread topped with fresh cilantro 12

entrées

— Typical Fire Watch Lookout Tower

*all entrees served with choice of soup or salad
(gluten free pasta available upon request)*

creole jambalaya

chicken or prawns, local andouille sausage and vegetables cooked in a spicy roux and served over rice chicken 14 prawns 17

beef ‘n blue penne*

tri-tip sautéed in a creamy white wine pan sauce, with red bell peppers, wild mushrooms, and melted blue cheese 17 beef and prawns 21 vegetarian 13

Beecher’s white cheddar mac and cheese

penne noodles tossed in Beecher’s flagship cheddar cream sauce and topped with melted cheese and breadcrumbs 13 add diced smoked pork chop 4 dungeness crab 8

red coconut curry with noodles

sautéed bok choy and red bell pepper in a red coconut curry sauce with vermicelli noodles. Topped with toasted sesame seeds and served with naan bread 14 add chicken 4 prawns 5 steak* 6

wild mushrooms and truffle gnocchi

potato dumplings sautéed with wild mushroom and shallots in a light truffle cream sauce and topped with shaved Parmesan cheese 15 add steak* 6 add chicken 4

local smoked pork chop

GF

Olson’s Meats smoked pork chop served with mashed potato cake, apple gastrique and broccolini-cauliflower medley 18

fresh grilled steelhead

GF

served with a mashed potato cake, chili-garlic brussels sprouts and a balsamic glaze 23

buttermilk fried chicken

juicy boneless fried chicken, sweet corn-edamame succotash, with jalapeño-cheddar cornbread topped with honey butter and Louisiana hot sauce infused local honey 16

Sonoran dry rubbed tri-tip*

GF

10oz steak rubbed and grilled to order, served with a yam hash, sautéed garlic broccolini, and chimichurri 24

12oz. grilled ribeye steak*

GF

served with a mashed potato cake, a winter vegetable medley, and our special steak butter 28

the Mint’s meat loaf

beef and bacon meat loaf served with a mashed potato cake, cauliflower, red bell pepper, broccolini medley, and topped with brown gravy 15

grilled polenta cakes

GF

two herb polenta cakes and broccolini-cauliflower medley on roasted red pepper coulis, topped with wild mushrooms and goat cheese 13

GF

Gluten Free

www.TheHistoricMint.com

360-284-2517

1608 Cole Street, Enumclaw, WA 98022

see reverse for “soups & salads”,
and “sandwiches & burgers”

*consuming raw or undercooked meats may increase your risk of foodborne illness.