



The MINT

RESTAURANT & ALE HOUSE



starters *- JJ Smith*

the mint nachos \$12, 1/2 order \$9
tortilla chips topped with cheddar-jack and cotija cheese, black beans, grilled jalapenos, poblano pesto, and pico de gallo, add pulled chicken, add ground beef + \$3, served with salsa on the side

bacon jam crostini \$9
The Mint's famous bacon jam, Beecher's flagship white cheddar, and thyme roasted tomatoes on grilled bread

caprese crostini \$8
toasted CJ's baguette topped with fresh mozzarella, tomato, basil and balsamic stout reduction

smoked salmon rillettes \$11
creamy house smoked salmon spread served with grilled CJ's baguette and red onion marmalade

southern fried pickles \$9
breaded and deep fried pickles with a side of Cajun tarter sauce

chicken strips \$9
crisp breaded chicken breast and side of french fries

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

shrimp & dungeness crab cocktail \$13
fresh crab and poached prawns with cocktail sauce and avacado

hot wings \$9
6 wings tossed in your choice of the following: honey mustard, buffalo & blue cheese, or scorching hot served with apple slaw

brewer's platter \$15
beer & cheese fondue topped with beer braised onions and served with onion straws, local kielbasa sausage and mashed potato cake

entrées *- Typical Fire Watch Lookout Tower*

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

pea and mushroom fettuccine \$14 **GF**
english peas, wild mushrooms and fresh mozzarella on a bed of fettuccine tossed with fresh cracked pepper and mint oil, add prawns \$5, add chicken \$4

smoked tomato & prawn penne \$16
penne tossed in smoked tomato cream sauce, served with grilled prawns and crispy basil

beecher's white cheddar mac and cheese \$12
add diced smoked pork chop + \$4
add dungeness crab + \$8

pesto flatbread \$12
basil pesto, kalamata olives, oven roasted tomatoes, and parmesan cheese on grilled flatbread

pepperoni flatbread \$12
house marinara, 4 cheese blend, and italian pepperoni on grilled flatbread

bbq chicken flatbread \$12
house bbq sause, grilled chicken, pineapple, onion and 4 cheese blend on grilled flatbread topped with fresh cilantro

coconut curry noodles \$13
soba noodles and fresh vegetables tossed in house made coconut curry sauce topped with cilantro and a side of naan bread

loaded potato gnocchi \$13
potato dumplings cooked in brown butter and topped with bacon, melted cheese, and chive sour cream

local smoked pork chop \$18
served with a mashed potato cake, apple gastrique and sauteed pea vines

wild salmon succotash \$23 **GF**
grilled wild salmon served on a bed of sweet corn, edamame, raspberry-sorrel butter, baby tomatoes and bacon

chili marinated tri-tip steak \$22
served with an herb polenta cake, sauteed pea vines and chimichurri sauce

grilled "Double R Ranch" natural beef flatiron steak \$23
10 oz northwest flatiron served with a mashed potato cake, fresh asparagus and hazelnut smoked blue cheese "snow"

grilled polenta cakes \$13 **GF**
two herb polenta cakes on fresh asparagus with roasted red pepper coulis, wild mushrooms and chevre goat cheese

GF Gluten Free

www.TheHistoricMint.com

360-284-2517

1608 Cole Street, Enumclaw, WA 98022

see reverse for "soups & salads",
and "sandwiches & burgers"

*our friends at the health department would like you to know eating undercooked food can harm or kill you

soups & salads

the mint's roasted garlic & tomato soup \$4 cup \$6 bowl

soup of the day \$4 cup \$6 bowl

caesar salad \$5 starter \$9 entrée
crisp romaine, kalamata olives, house made croutons, caesar dressing, and parmesan cheese. add chicken +\$4, prawns +\$5, or fresh steelhead +\$6

mint house salad \$5 starter \$9 entrée
mixed greens, house made croutons, balsamic marinated tomatoes, cucumber, and roasted garlic balsamic dressing

grilled steak salad \$14
romaine & mixed greens, roasted garlic balsamic dressing, blue cheese, bacon, balsamic marinated tomatoes, and crispy fried shallots

grilled heart of romaine salad \$11, 1/2 order \$8
hazelnut smoked blue cheese dressing, local apple, toasted hazelnut, and crunchy beet chips

apple & grilled chicken salad \$13, 1/2 order \$10
mixed greens, champagne vinaigrette, grilled chicken breast, local apple, shaved fennel, hazelnuts, and chevre goat cheese

cobb salad \$14
grilled chicken, kalamata olives, blue cheese, bacon, balsamic marinated tomatoes, hard boiled egg, avocado, and crispy fried shallots on a bed of romaine

sweet and spicy lettuce wraps \$11
chicken breast, soba noodles and vegetable salad in a sweet and spicy chili garlic soy dressing served with bibb lettuce and peanut sauce

kids menu (12 and under only please)

served on a mint frisbee with a kid's drink and choice of fries or fruit

chicken strips \$6
grilled cheese \$5
cheeseburger \$6
mac & cheese \$5
turkey sandwich \$4
small salad with chicken \$6

non-alcoholic beverages

house blend iced tea \$2.50
hot tea \$2.50
coffee \$2.50
lemonade \$2.50
soda \$2.50
apple, orange or grapefruit juice \$2.50

WE BUY LOCAL
menu items

the Mint makes every effort to buy local farm-fresh produce and menu items whenever available.

sandwiches

our sandwiches are made on fresh baked bread from CJ's Bakery in black diamond and served with fries, soup, salad, or fruit

salmon blt \$14
thick cut bacon, lettuce, roma tomato, and smoked tomato mayo on roasted garlic rosemary sourdough, with grilled salmon, **option:** classic style BLT (no fish) \$10 or "Make it a Wrap!"

The Mint's famous french dip \$11
thin sliced roast beef, sautéed onions & mushrooms, havarti cheese, and roasted garlic mayo on a hoagie roll with a cup of beef jus

local made kielbasa sausage \$10
fresh made kielbasa from Proper British Bacon, beer braised onions, and ale mustard cream on CJ's hoagie

beer braised bbq pork sandwich \$11
shredded pork shoulder slow cooked in beer, and tossed in bbq sauce topped with Beecher's flagship cheddar, and house-made pickles served up on a CJ's roll

grilled turkey \$12
sliced turkey, cinnamon glazed apples, brie cheese, and bacon on roasted garlic rosemary sourdough bread

vegetarian wrap \$11
with goat cheese, cucumber, tomato, avocado, fennel and mixed greens with a light dressing of balsamic vinaigrette in a soft tortilla

the mint's grilled cheese \$9
the mint's house cheese blend melted onto a roasted garlic rosemary sourdough bread with thick cut bacon, roma tomatoes, and roasted garlic mayo served with tomato soup on the side

chicken club \$12
grilled chicken breast, smoked tomato mayo, lettuce, tomato, havarti cheese, and bacon on a fresh baked CJ's french bun

The MINT
RESTAURANT & ALE HOUSE

express menu

served from 11am to 2pm daily

cup of soup & house salad or caesar \$8

half grilled turkey sandwich and soup or salad \$8

half BLT and soup or salad \$8

small caesar salad with grilled chicken \$8

small house salad with grilled chicken \$8

sweet & spicy lettuce wraps (half order) see description (soups & salads) \$8

burgers

our burgers are 1/2 lb fresh, never frozen ground beef on fresh baked french buns from CJ's bakery in black diamond and served with fries, soup, salad or fruit.

ADD to ANY Burger: Farmers Fresh Veggie Patty.

farmers fresh veggie patty melt \$12
Melt: caramelized onion, lentil, and mushroom patty on toasted rosemary garlic sourdough with Havarti cheese, red onion jam and roasted garlic mayo

mint cheeseburger \$11.5
lettuce, tomato, onion, smoked tomato mayo, and havarti cheese

bacon jam burger \$14
smoked tomato mayo, L.T.O., beecher's flagship white cheddar, and mint's famous bacon jam

mushroom burger \$12.5
roasted garlic mayo, L.T.O., havarti cheese, and sautéed mushrooms

blue cheese burger \$12.5
roasted garlic mayo, L.T.O., blue cheese, and red onion marmalade

side fries \$2.5
fresh fruit \$2.5
garlic bread \$2

chef Hatcher's famous

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- Late 1800's Enumclaw Logging Crew

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