

Lunch

11pm – 2pm

Starters

- Black & White Pudding** 9
4 Pieces each Black & White Pudding (pork sausage) Served Hot with a side of HP sauce.
- Garlic Butter Prawns** 10
Lightly seasoned and baked in Garlic & Butter. Served with a side of Artisan Bread
- Haggis & Crackers** 10
Haggis served hot with a side of HP Sauce & Crackers
- Bacon Wrapped Dates** 6
4 Candied Dates stuffed with Bleu Cheese & wrapped in Bacon, Served with our own Spicy Pineapple Habanero Sauce
- Scotch Egg** *(25 min cook time)* 6
Hardboiled Egg surrounded with a layer of pork sausage rolled in breadcrumbs and baked till golden
- Stilton Focaccia** 9
Warmed Naan Bread topped with melted Butter, Garlic, Bleu Cheese & topped with fresh Basil
- Haggis & Mushroom Buidie** 7
Thinly sliced onion, mushroom & Haggis stuffed in a fluffy pastry pocket

Soup / Salads

*Served with a slice of Fresh Baked Artisan Bread.
Add Chicken Breast or Prawns \$6, Avocado or Bacon \$2*

Soup & Salad 9

Cup of our Daily Soup served with a Side Green Salad

Bowl of Daily Soup \$6

Loaded Cobb 8/14

Fresh Romaine topped with Tomato, Cucumber, Celery, Bacon, Bleu Cheese Crumbles, Avocado & a Boiled Egg.
Served with your choice of Dressing

Caprese 8

Fresh sliced Mozzarella & Roma Tomatoes drizzled with Olive Oil & a Balsamic Reduction.
Topped with thinly sliced Basil

Bleu Cheese Wedge Salad 6/10

Half a Romaine head topped with Candied Walnuts, Bacon, Bleu Cheese Crumbles, Tomato & Drizzled with Bleu Cheese dressing

Half / Whole

Chicken Stilton 7/13

Chicken Breast & Red Onion, over a bed of fresh Spinach Topped with Candied Walnuts, Craisins & Stilton Bleu Cheese crumbles Served with our own Raspberry Vinaigrette

Dressings: Olive Oil & Balsamic Vinegar, Ranch, 1000, Caesar, Bleu Cheese, our own Raspberry Vinaigrette

Signature Sandwiches

*Served with Chips or a cup of Soup, Tomato & Lettuce
Sourdough or Marble Rye
Upgrade to Sweet Potato Fries for \$4*

Half / Whole

Rob Roy 7/10

Roast Beef, Ham, Pepperoni, Red Onion
Pepperjack Cheese & 1000 Dressing

Bruce 6/9

Turkey Breast, Havarti, Red Onion, Mayo
Cranberry Mustard

Wallace 6/9

Ham, Cheddar & Mayo

Hot Entrées

*Served with your choice of Chips, side Green Salad,
Heinz beans, cup of Rice or a cup of Soup
(excludes Enchiladas)

Upgrade your side to Sweet Potato Fries \$4

BBQ Pork* 8

Two Pork Shanks pull off the bone tender
topped with BBQ Sauce.

Mukilteo Sliders* 10

3 Beef Sliders on Kaiser Bun.

Choose from: Chipotle, Jalapeno, Habanero or BBQ

One / Two

Chicken Enchilada 8/15

Hand rolled Enchilada(s) baked in our
House Made Sauce.

Served with a side of Jasmine Rice & Sour Cream

Add Jalapenos \$1

Half / Whole

Build Your Own Flatbread 7/13*

(Two Toppings)

Pepperoni, Sausage, Chicken, Bacon,
Roma Tomato, Red Onion, Jalapeno, Mushroom,
Black Olives, Basil, Cilantro

Additional Toppings add .50/half or \$1/whole pizza

Black & White Pudding add \$4

Desserts

Espresso & Chocolate 6

Espresso & a small piece of Dark Chocolate

Add to your favorite glass of Scotch for a decadent finish to your meal.

HOUSE FAVORITES

Chocolate Souffle 10

(15 min cook time)

Made with Decadent 72% Dark Chocolate,

Served with a scoop of Vanilla Ice Cream

(A Gluten Free Dessert Option)

Sticky Toffee Pudding 10

(15 min cook time)

Rich Date Sponge cake layered with Toffee Sauce.

Served warm & topped with Whip Cream.

Rotating Local Desserts

Ask your Server for this week's Selections.

Partnering with the
Sydney Bakery
for our Rotating Desserts

Dinner Menu

2pm – Close

Starters

- Haggis & Mushroom Bridie** 7
Thinly sliced onion, mushroom & Haggis stuffed in a fluffy pastry pocket
- Black & White Pudding** 9
4 Pieces each of Black & White Pudding (Pork Sausage) served hot with a side of HP Sauce
- Bacon Wrapped Dates** 6
4 Candied Dates stuffed with Bleu Cheese & wrapped in Bacon. Served with our own Spicy Pineapple Habanero Sauce
- Scotch Egg** (*25 min cook time*) 6
Hardboiled Egg surrounded with a layer of pork sausage rolled in breadcrumbs and baked till golden
- Haggis & Crackers** 10
Haggis served hot with a side of HP Sauce & Crackers
- Garlic Butter Prawns** 10
Lightly seasoned and baked in Garlic & Butter. Served with a side of Artisan Bread
- British Isle Meat & Cheese Plate** 15
Chef's selection of Cheeses, Meats, Olives, Candied Walnuts & Crackers
- Stilton Focaccia** 9
Warmed Naan Bread topped with melted Butter, Garlic, Bleu Cheese & topped with fresh Basil
- Hummus Plate** 10
Hummus, assorted Vegetables & Fruit. Served with warm flat bread

Salads

Salads served with a side of Fresh Baked Artisan Bread.

Add Chicken Breast or Prawns to any salad \$6

Add Avocado or Bacon \$2

Half / Whole

Bleu Cheese Wedge Salad 6/10

Half a Romaine head topped with Candied Walnuts, Bacon, Bleu Cheese Crumbles, Tomato & Drizzled with Bleu Cheese dressing

Chicken Stilton 7/13

Tender Chicken & slivers of Red Onion, over a bed of fresh Organic Spinach. Topped with Candied Walnuts, Craisins & Stilton Bleu Cheese crumbles. Served with our own house made Raspberry Vinaigrette

Loaded Cobb 8/14

Fresh Romaine topped with Tomato, Cucumber, Celery, Bacon, Bleu Cheese Crumbles, Avocado & a Boiled Egg. Served with your choice of Dressing

Caesar 6/10

Fresh chopped Romaine, Olive Oil, Garlic, Salt & Pepper tossed in Creamy Caesar Dressing topped with Parmesan And Lemon Wedge

Caprese 8

Fresh sliced Mozzarella & Roma Tomatoes, drizzled with Olive Oil & a Balsamic Reduction. Topped with thinly sliced Basil.

Dressings: Olive Oil & Balsamic Vinegar, Ranch, 1000, Caesar, Bleu Cheese, our own Raspberry Vinaigrette

A La Carte

Small Green Salad	4
Bowl of Soup & Bread	6
Side of Heinz Beans	3
Cup of Soup & Crackers	4
Chips, Bread or Crackers	2
Cup of Jasmine Rice	3
Plate of Sweet Potato Fries	5

Entrees

*Served with your choice of Chips, side Green Salad,
Heinz beans, cup of Rice or a cup of Soup
(excludes Enchiladas)

Upgrade your side to **Half Ceasar, Half Bleu Wedge,
Caprese or Sweet Potato Fries \$4**

Muskiŕeo Sliders* **10**

3 Beef Sliders on Kaiser Bun.

Choose from: Chipotle, Jalapeno, Habanero or BBQ

Served with Salt & Pepper Potato Chips

Gran's Steak Pie * **14**

George's family recipe straight from Scotland!

Tender chunks of Steak sautéed with Red Onions

Simmered in its own juices until tender, topped

with a flaky Puff Pastry

Add Mushrooms 1.00

Chicken Enchilada **8/15**

One / Two

Choose One or Two hand rolled Enchiladas,
baked in our House Made Sauce.

Served with a side of Jasmine Rice & Sour Cream

Add Jalapenos 1.00

BBQ Pork * **12**

Three Pork Shanks pull off the bone tender
topped with BBQ Sauce.

George's Ginger Chicken Curry **13** *(Fridays ONLY)*

Ginger Chicken Curry made with fresh cut

Vegetables, Chicken Breast & shredded

Ginger Root in our House made Curry Sauce

Served with a side of Jasmine Rice

Flatbread Pizza

*Served with your choice of Chips, side Green Salad,
Heinz beans, cup of Rice or a cup of Soup
(excludes Half Portion)

Upgrade your side to Half Ceasar, Half Bleu Wedge,
Caprese or Sweet Potato Fries \$4

Additional Toppings add .50/half or \$1/whole pizza

Black & White Pudding add \$4

*Gluten Free Crust Available (\$2 more)
Whole Pizza only*

*Half / Whole**

BBQ Chicken **7/13**

Chicken Breast, Red Onions, BBQ Sauce
& Fresh Cilantro

Black & White **9/16**

Black & White Pudding, Red Onion, drizzled with
HP Sauce

Vegetarian **7/13**

Hummus base, Spinach, Mushrooms,
Red Onion, Roma Tom, Cilantro
Served with a side of our own Spicy
Pineapple Mango Habanero Sauce

Margherita **7/13**

Fresh Mozzarella & Roma Tomato,
on our house made Marinara sauce topped with
Salt & Pepper, fresh Basil leaves & drizzled
with Pesto

Build Your Own *(Two Toppings)* **7/13**

Pepperoni, Sausage, Chicken, Bacon,
Roma Tomato, Red Onion, Jalapeno,
Mushroom, Black Olives, Basil, Cilantro,
Green Onion

Desserts

Espresso & Chocolate 6
Espresso & a small piece of Dark Chocolate
Add to your favorite glass of Scotch for a decadent finish to your meal.

HOUSE FAVORITES

Chocolate Soufflé 10
(15 min cook time)
Made with Decadent 72% Dark Chocolate,
Served with two scoops of Vanilla Ice Cream
(A Gluten Free Dessert Option)

Sticky Toffee Pudding 10
(15 min cook time)
Rich Date Sponge cake layered with Toffee Sauce.
Served warm & topped with Whip Cream.

IRI BRU Float 5
Irn Bru Soda & Vanilla Ice Cream topped
with Whip Cream

Rotating Local Desserts

Ask your Server for this week's Selections.

**Partnering with
The Sydney Bakery
For our Rotating Desserts**

MOCKTAILS

Strawberry Lemonade	4
Shirley Temple	3
Roy Rodgers	3
Arnold Palmer	3
Virgin Mocktails	4
Margherita, Mojito, Mule	

Non Alcoholic Beverages

Lemonade	3
Sparkling Water	3
Juice	2
Cranberry, OJ, Grapefruit	
Nespresso Coffee	4
Hot or Iced Tea	2
(free refills on tea)	
IRN BRU	3
Soda Imported from Scotland	
Can Soda	2
Coke, Dt Coke, Ginger Ale, Root Beer, Sprite	

425-493-1191

11601 Harbour Pointe Blvd Ste 101

www.mukilteorestaurant.com