

STARTERS

PARMESAN GARLIC WINGS
Served with ranch, celery and carrot sticks. 20

"13 COINS" MEATBALL TASTER
Marinara sauce, house cheese blend. 11

STEAK BITES ^{GF}
Royal Ranch steak tenders, Mama Lil's peppers,
roasted red pepper sauce, balsamic syrup. 17

ONION RINGS
Panko, house chipotle sauce. 11

FRIED ZUCCHINI
House chipotle sauce. 11

FRIED RAVIOLI
Marinara sauce. 11

FRIED ARTICHOKE HEARTS ^V
Grated parmesan cheese,
lemon garlic aioli. 11

CRAB & ARTICHOKE DIP
With naan bread. 22

SESAME SEARED AHI*
Asian salad, wasabi, pickled ginger. 21

PRAWN COCKTAIL ^{GF} 21

COCONUT PRAWNS
Sweet Thai chili sauce. 20

CRISPY CALAMARI
Lemon garlic aioli, cocktail sauce,
fried jalapeños. 18

BUCKET OF CLAMS ^{GF}
One pound of Manila clams with pesto. 22

CRISPY BRUSSELS ^{VG/V}
Spicy soy sauce, green onions, sesame seeds. 14
Add chopped bacon or a fried egg - 3

"13 COINS" FRENCH ONION SOUP

Rich broth of sweet onions, French bread, baked with Gruyere, Mozzarella, Parmesan cheeses.
Cup - 9; Bowl - 12

EGGS & OMELETTES

EGGS BENEDICT*
Our most popular favorite. two poached eggs over dry-cured
Canadian bacon on an English muffin smothered in
housemade hollandaise sauce. Served with hashbrowns. 20
Substitute Dungeness Crab - 9

BACON & EGGS* ^{GF}
Two eggs, your way with choice of bacon or Canadian bacon.
Served with hashbrowns, toast. 17
Substitute Italian Sausage at no charge.

CHICKEN FRIED STEAK & EGGS*
Breaded beef cutlet, housemade bacon gravy, two eggs.
Served with hashbrowns and toast. 20

BISCUITS & GRAVY*
Buttermilk biscuit, housemade bacon gravy, two eggs.
Served with hashbrowns. 17

ITALIAN SAUSAGE & CHEESE OMELETTE ^{GF}
Local sausage, choice of mild or spicy, cheddar cheese.
Served with hashbrowns and toast. 19

VEGETARIAN OMELETTE ^V
Tomato, fresh spinach, cauliflower, zucchini, broccoli
and mushrooms. Served with hashbrowns and toast. 18

MEXI SCRAMBLE
Local Italian sausage, onion, cilantro, green onion, jalapeño, pepper jack cheese, sour cream, pico de gallo, tortillas.
Served with hashbrowns. 18

"13 COINS" EGGS FLORENTINE*
Two poached eggs over tomatoes, sautéed spinach on an
English muffin smothered in housemade hollandaise sauce.
Served with hashbrowns. 19

HAM STEAK & EGGS* ^{GF}
Bone-in center cut ham steak with two eggs.
Served with hashbrowns and toast. 18

NEW YORK STEAK & EGGS*
Royal Ranch New York steak grilled your way, topped with frizzled
onions. Served with two eggs, hashbrowns and toast. 29

DENVER OMELETTE ^{GF}
Ham, onions, green bell peppers.
Served with hashbrowns and toast. 19
Substitute Italian Sausage at no charge.

FARMER'S OMELETTE ^{GF}
Ham, potato, green pepper, onions, mushrooms, tomatoes.
Served with hashbrowns and toast. 19

HAM & CHEESE OMELETTE ^{GF}
Hickory smoked ham, cheddar cheese.
Served with hashbrowns and toast. 20

CLASSIC BREAKFASTS

CHICKEN & WAFFLES
Hand breaded chicken served atop of a Belgian waffle,
topped with chopped bacon, maple syrup. 19

MALTED BELGIAN WAFFLE ^V
A traditional favorite served with maple syrup. 11

MIXED BERRY WAFFLE ^V
Malted Belgian waffle, fresh berries, whip cream.
Served with maple syrup. 14

VEGETARIAN FRITTATA ^V
Eggs, mushrooms, onion, zucchini, fresh spinach,
cauliflower, broccoli, parmesan. 18

FRITTATA
Eggs, mushrooms, bacon, onion, fresh spinach, zucchini, parmesan. 19
Substitute Italian Sausage at no charge.

"13 COINS" FRENCH TOAST
Thick French bread dipped in cinnamon batter.
Served with bacon, maple syrup. 19

BANANAS FOSTER FRENCH TOAST
Thick French bread dipped in cinnamon batter,
topped with caramelized bananas, brown sugar.
Served with bacon, maple syrup. 21

MONTE CRISTO
Thinly sliced turkey, ham, swiss cheese,
Old Fashioned white bread, dipped in cinnamon batter.
Served with fresh strawberry jam, fresh fruit. 17

OATMEAL ^V
Local Snoqualmie Falls oatmeal, made to order.
Served with raisins, brown sugar, milk. 9
Add fresh fruit - 3

JOE'S SPECIAL
Fresh spinach, chopped sirloin, eggs, onion, parmesan. 18
Substitute Impossible Ground Burger 5

SALADS

"13 COINS" SPINACH SALAD
Bacon, egg, tomato, aged gruyere cheese, fresh croutons, dressing.
Starter - 9; Entrée - 17

Add Grilled Chicken to Spinach or Caesar Salad - 5

BUTTERMILK CHICKEN SALAD
Buttermilk-fried chicken, fresh greens, tomatoes, avocado,
black beans, sweet corn, bacon, BBQ sauce, ranch dressing. 23

CLASSIC COBB SALAD ^{GF}
Diced turkey, ham, bacon, avocado, Bleu cheese crumbles,
chopped egg, tomatoes, fresh greens, creamy vinaigrette. 22

MIXED GREEN SALAD ^{VG/V}
Choice of dressing. 8

CAESAR SALAD*
Hearts of romaine, fresh croutons, and our classic dressing.
Starter - 9; Entrée - 17

ASIAN CHICKEN SALAD
Fresh greens, carrots, wontons, sweet peppers, toasted almonds,
tomatoes in our soy-ginger dressing, marinated chicken. 22

STEAK SALAD*
Grilled Royal Ranch New York steak, romaine, Bleu cheese, avocado,
tomatoes, cucumbers, Bleu cheese dressing, fried onions. 34

GF: GLUTEN FREE / VG: VEGAN / V: VEGETARIAN
GLUTEN FREE BREAD AND PASTA AVAILABLE

*Please note: Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of foodborne illness. Raw egg is used in Caesar salad dressing.

A Service Charge of 4% will be added to all checks. This is retained by 13 Coins. This is not a gratuity for service staff.

An 18% gratuity will be added to parties of 10 or more, of which approximately 70% is retained by your server and 30% is distributed to kitchen and support staff.

13 COINS STEAKS

The boutique Royal Ranch operation in the heart of the Columbia Basin is revolutionizing the way cattle are raised and brought to market. A regenerative ranching model, inspired by the highly successful Royal Family Farm & Dairy, results in beef with a consistency and flavor profile that's truly unmatched.

Royal Ranch cattle are born and nurtured on fertile land under a modest climate. 90% of their feed is grown directly on the farm and ranch. No added hormones or antibiotics. The wide variety of seasonal inputs assures the marbling that we crave occurs throughout their full life cycle – not just the final third. This results in wonderful consistency in texture, tenderness and flavor.

We charbroil our steaks over high heat, finished with a demi-glace and 13 Coins steak butter.
Served with choice of spaghetti or potato rosti.

FILET MIGNON*

The tenderest cut of all, crowned with frizzled onions. 54

NEW YORK STEAK*

Superb flavor, texture, crowned with frizzled onions. 52

RIB EYE*

A well marbled steak, crowned with frizzled onions. 53

STEAK DAVID* GF

Our Filet Mignon grilled, topped with Dungeness crab, housemade hollandaise, served on a bed of sautéed spinach. 58

ENTREES

VEAL MARSALA

Provimi veal cutlets with mushrooms, marsala sauce.
Served with spaghetti. 30

VEAL PICCATA

Provimi veal cutlets, capers, lemon, white wine.
Served with spaghetti. 30

VEAL PARMIGIANA

Breaded Provimi veal, marinara sauce, mozzarella.
Served with spaghetti. 30

CALAMARI STEAK SUPREME

Egg-batter, lemon, butter, white wine.
Served with spaghetti. 28

PASTA VERDURA ^v

Spaghetti with zucchini, garlic, mushrooms, fresh spinach, broccoli, cauliflower, tomatoes, onions, white wine, garlic, butter, parmesan.
Served with garlic crostini. 23

FETTUCCINE WITH CLAM SAUCE

Fresh clams, garlic butter, lemon, white wine, tomatoes, green onions. Served with garlic crostini. 28

CHICKEN MARSALA

Sautéed chicken breast with mushrooms, marsala sauce.
Served with spaghetti. 24

CHICKEN PICCATA

Chicken breast, capers, lemon, white wine.
Served with spaghetti. 24

JUMBO PRAWNS or SEA SCALLOP SCAMPI

Garlic, red pepper flakes, oregano, tomatoes, lemon, white wine. Served with spaghetti. 39

ROASTED SALMON

Roasted fresh King Salmon, parsley, lemon sauce.
Served with spaghetti. 38

CHICKEN FETTUCCINE

Fettuccine, chicken breast, zucchini, garlic cream sauce, parmesan.
Served with garlic crostini. 25

FETTUCCINE VENETIA

Fettuccine, sweet cream, garlic, butter, scallops, prawns, mushrooms, white wine, parmesan. Served with garlic crostini. 38

SPAGHETTI

Choice of marinara or meat sauce and our own cheese blend. Served with garlic crostini. 20
Add Meatballs - 5

BREAST OF CHICKEN PARMIGIANA "The Believer"

Breaded chicken, cream sauce, melted mozzarella, parmesan cheeses.
Served with spaghetti. 25

SANDWICHES

CHEESEBURGER "13 COINS"*

Our hand-formed half pound of Royal Ranch ground chuck with diced onions, American cheese, toasted French bread.
Served with fries. 18

PHILADELPHIA STEAK SANDWICH

Shaved beef, caramelized onions, peppers, mozzarella cheese, toasted French bread. Served with au jus, fries. 21

BLACKENED CHICKEN SANDWICH

Boneless chicken breast, Cajun spices, Ciabatta bun.
Served with fries. 19

IMPOSSIBLE BURGER ^{VG/V}

Vegan mayonnaise, vegan cheese. Served with fries. 18

WAGYU BURGER*

Wagyu beef, white cheddar, caramelized onion, 13 Coins burger sauce, brioche. Served with fries. 22

"13 COINS" REUBEN SANDWICH

Corned beef, swiss cheese, sauerkraut, housemade 1000 Island dressing, grilled on rye. Served with fries. 19

CLUBHOUSE

Sliced turkey breast, bacon, lettuce, tomato, mayonnaise, toasted sourdough bread. Served with fries. 18

B.A.T.

Bacon, avocado, sliced turkey, lettuce, mayonnaise, toasted wheat bread. Served with fries. 18

PRIME RIB DIP

Thinly sliced prime rib on toasted French bread. Served with au jus, creamy horseradish, fries. 22
Add Cheese - 3

ACCOMPANIMENTS

LOBSTER MAC & CHEESE

White cheddar cheese, lobster, campenelle pasta, bread crumbs. 20

POTATO ROSTI ^{GF/V} 6

"13" COINS FAMOUS FARMER FRIES ^{GF/V}

House chipotle sauce. 10

HASH BROWNS ^{GF/V} 5

ROASTED BROCCOLINI ^{GF/V}

Mama Lil's peppers, Chili flakes, garlic, parmesan cheese. 9

SAUTÉED MUSHROOMS, SPINACH OR ZUCCHINI ^{GF/V} 9

GARLIC BREAD ^v 9

ANTIPASTO WITH HOUSE BREAD 9

Complimentary with entrée.

WEEKEND SPECIALS

Served from 4pm

FRIDAY & SATURDAY

CLAM CHOWDER

Cup - 7 Bowl - 10

PRIME RIB* ^{GF}

Slow roasted Royal Ranch Prime Rib, Yukon Gold mashed potatoes, broccolini, au jus, creamy horseradish. 38

SUNDAY

BEER BATTERED COD

Alaskan cod, beer-battered, fries, coleslaw, tartar sauce. 22

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GLUTEN FREE BREAD AND PASTA AVAILABLE

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BOTTLED BEERS

| | | | |
|---------------------------------|----------|--|----------|
| CORONA, MEXICO | 7 | COORS LIGHT, ST LOUIS | 7 |
| BUDWEISER, ST LOUIS | 7 | HEINEKEN, HOLLAND | 7 |
| MICHELOB ULTRA, ST LOUIS | 7 | BECK'S, GERMANY (NON-ALCOHOLIC) | 7 |

ASK YOUR SERVER FOR OUR CURRENT SEASONAL BOTTLE AND DRAFT SELECTIONS.

SPECIALTY COCKTAILS

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| BREAKFAST AT TIFFANY'S Ketel One Grapefruit & Rose Botanical Vodka, St. Germain, Lime, Grapefruit. | 13.99 | LAVENDER MARTINI Absolut Vodka, Limoncello, Lavender, Lemon. | 14.99 |
| GOOD MORNING SUNSHINE Ketel One Oranje Vodka, Orange Juice, Prosecco. | 11.99 | KRAKEN GOLD Kraken Gold Rum, Orange Juice, Pineapple Juice, Sparkling Wine, Pinch Of Luster Dust. | 12.99 |
| KENTUCKY CALLING Bulleit Rye Whiskey, Oloroso Sherry, Molé Bitters, Amaro. | 13.99 | NORTHWEST VESPER Feather & Folly Gin, Vido Vodka, Lillet Blanc. | 13.99 |
| BOULEVARDIER Makers Mark Bourbon, Sweet Vermouth, Campari, Orange Peel Garnish. | 14.99 | FRENCH MARGARITA Cazadores Reposado Tequila, St. Germaine, Lime Juice. | 14.99 |
| FIRE IN THE DESERT DeLeon Blanco Tequila, Fresh Lime Juice, Grenadine and Angostura Bitters. | 13.99 | 13 COINS WHITE SANGRIA Ketel One Peach Vodka, Peach Puree, Pineapple Juice, Canoe Ridge Rose'. | 12.99 |

SESSIONABLE SIPPERS

Specialty Low-Proof Cocktails

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| PALOMINO Ketel One Botanical Grapefruit & Rose, Soda Water, Ruby Red Grapefruit Juice, Lime. | 13.99 |
| PEACHY MIMOSA Ketel One Botanical Peach & Orange Blossom, Orange Juice, Sparkling Wine, Ginger. | 13.99 |
| GINGER GARDEN Ketel One Botanical Cucumber & Mint, Lemon Juice, Som Ginger, Soda Water and Mint. | 13.99 |

NON-ALCOHOLIC COCKTAILS

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| COSnoPOLITAN Seedlip "Grove" NA Spirit, Cranberry & Lime Juice, a Touch of Sugar. | 9.99 |
| THE EASTSIDE Seedlip "Garden" NA Spirit, Cucumber, Mint, Lime Juice. | 9.99 |
| SPICED HIBISCUS MARGARITA Seedlip "Spice" NA Spirit, Agave Syrup, Hibiscus Tea and Lime Juice. | 9.99 |

BEVERAGES

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|------------------------------|-------------|------------------------------------|--------------------------------|
| AQUA PANNA 500 ml | 4.75 | ESPRESSO, CAPPUCCINO, LATTE | single 4.00 double 4.50 |
| SAN PELLEGRINO 500 ml | 5.25 | JUICE | 4.25 |
| COFFEE, TEA OR MILK | 3.50 | SODA | 3.75 |

DESSERTS

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| CLASSIC COINS CHEESECAKE The original, with a pineapple-graham crust, served with raspberry sauce. | 12 | CRÈME BRÛLÉE Caramelized sugar crust, served with fresh berries. | 11 |
| CHOCOLATE MOUSSE The classic with a hint of orange liqueur, topped with whipped cream. | 10 | COOKIE EXTREME Baked to order cookie, served à la mode with chocolate fudge and whipped cream. | 12 |
| HOT FUDGE SUNDAE Vanilla bean ice cream cascading with hot fudge, nuts and whipped cream. | 10 | 13 COINS CARROT CAKE Layers of carrot cake studded with raisins, walnuts and pineapple, finished with a cream cheese icing. | 12 |
| FRIED ICE CREAM Two scoops of vanilla ice cream, fried crisp and served with hazelnut sauce or caramelized bananas with rum, sugar and butter. | 15 | LOCAL SORBET & ICE CREAM Ask your server for the current flavor offerings. | 7 |



Private Events & Catering Sales
206.923.8449
catering@13coins.com

BELLEVUE

SEATAC

SEATTLE

VANCOUVER, WA