

## BOTTLE BEERS

<b>CORONA, MEXICO</b>	<b>5.50</b>	<b>COORS LIGHT, ST LOUIS</b>	<b>5</b>
<b>BUDWEISER, ST LOUIS</b>	<b>5</b>	<b>HEINEKEN, HOLLAND</b>	<b>5</b>
<b>MICHELOB ULTRA, ST LOUIS</b>	<b>5</b>	<b>BECK'S, GERMANY (NON-ALCOHOLIC)</b>	<b>5</b>

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

## SPECIALTY COCKTAILS

<b>BREAKFAST AT TIFFANY'S</b> Ketel One Grapefruit & Rose Botanical Vodka, St. Germain, Lime, Grapefruit.	<b>12</b>	<b>MAKER'S SOUTHERN MADE</b> Makers Mark Bourbon Whisky, Mint, Cucumber, Lime Juice.	<b>14</b>
<b>GOOD MORNING SUNSHINE</b> Ketel One Oranje Vodka, Orange Juice, Prosecco.	<b>13</b>	<b>TEXAS MULE</b> Tito's Vodka, Bundaberg Ginger Beer, Lime Juice.	<b>12</b>
<b>KENTUCKY CALLING</b> Bulleit Rye Whiskey, Oloroso Sherry, Molé Bitters, Amaro.	<b>14</b>	<b>IRISH TRUFFLE MARTINI</b> 360 Double Chocolate Vodka, Five Farms Irish Cream, Cold Brewed Coffee.	<b>13</b>
<b>CUPID'S MARK</b> Makers Mark Bourbon Whisky, Lemon and Cranberry Juice, Splash of Sugar, Prosecco.	<b>14</b>	<b>SPICY TOMMY</b> Sauza Hornitos Reposado Tequila, Aperol, Lime, Cayenne Pepper Syrup.	<b>14</b>
<b>EASTERN GIMLET</b> Tanqueray Rangpur Gin, Lime Juice, Splash of Sugar.	<b>12</b>	<b>MELTING SUN</b> Johnnie Walker Red Label, Draft IPA Beer, Lemon Juice, Ginger Syrup.	<b>12</b>
<b>SPICED BLACKBERRY DAQUIRI</b> Captain Morgan Spiced Rum, Lime Juice, Blackberry Puree.	<b>12</b>		

## SESSIONABLE SIPPERS

*Specialty Low-Proof Cocktails*

<b>PALOMINO</b> Ketel One Botanical Grapefruit & Rose, Soda Water, Ruby Red Grapefruit Juice, Lime.	<b>13</b>	<b>EASY PEAZY</b> Ketel One Botanical Peach & Orange Blossom, Aperol, Soda, Prosecco.	<b>13</b>
<b>PEACHY MIMOSA</b> Ketel One Botanical Peach & Orange Blossom, Orange Juice, Sparkling Wine, Ginger.	<b>13</b>		

## NON-ALCOHOLIC COCKTAILS

<b>COSnoPOLITAN</b> Seedlip "Grove" NA Spirit, Cranberry & Lime Juice, a Touch of Sugar.	<b>9</b>	<b>THE EASTSIDE</b> Seedlip "Garden" NA Spirit, Cucumber, Mint, Lime Juice.	<b>9</b>
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## BEVERAGES

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

## DESSERTS

<b>CHEESECAKE "13 COINS"</b> The original, with a pineapple-graham crust, served with raspberry sauce.	<b>11</b>	<b>CHOCOLATE CHIP COOKIE EXTREME</b> Baked to order cookie, served ala mode with chocolate fudge sauce and whipped cream.	<b>11</b>
<b>CLASSIC VANILLA BEAN CRÈME BRULÉE</b> Caramelized sugar crust and fresh berries.	<b>11</b>	<b>CHOCOLATE DECADENCE</b> Flourless chocolate cake, rich and delicious, served with raspberry sauce.	<b>11</b>
<b>CHOCOLATE MOUSSE</b> The classic with a hint of orange liqueur, topped with whipped cream.	<b>9</b>	<b>ZABAGLIONE</b> 13 Coins favorite - traditional warm Italian wine custard, whipped to order.	<b>13</b>
<b>HOT FUDGE SUNDAE</b> Vanilla bean ice cream cascading with hot fudge, toasted hazelnuts and whipped cream.	<b>10</b>	<b>LOCAL ICE CREAM or SORBET</b>	<b>7</b>
		<b>SHAREABLES</b> <i>Ideal for 2 People</i>	
<b>BANANAS FOSTER</b> Caramelized bananas with rum, sugar, butter, topped with ice cream, chopped hazelnuts and cream.	<b>14</b>	<b>FRIED ICE CREAM</b>	<b>14</b>
		Two scoops of vanilla ice cream, fried crisp and served with hazelnut sauce.	

## JOIN US IN THE LOUNGE AND ON THE PATIO FOR HAPPY HOUR

**DAILY: 3PM TO 6PM**

**Excluding Holidays**

**(Event Days at Pioneer Square also excluded)**

**\$2 off SPECIALTY COCKTAILS AND SELECT WINES**

**\$1 OFF DRAFT AND BOTTLED BEERS**

**\$6 WELL DRINKS**

**STEAK BITES - 12**  
**ONION RINGS - 7**  
**FRIED ZUCCHINI - 7**  
**FISH TACOS - 12**

**BUCKET OF CLAMS - 16**  
**CRAB & ARTICHOKE DIP - 12**  
**CRISPY CALAMARI - 12**  
**CRISPY BRUSSELS - 9**

\*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

## STARTERS

**PARMESAN GARLIC WINGS**  
Served with ranch, celery and carrot sticks. 16

**"13 COINS" MEATBALL TASTER**  
Marinara sauce, house cheese blend. 9

**STEAK BITES** GF  
Steak tenders, Mama Lil's peppers, roasted red pepper sauce, balsamic syrup. 14

**ONION RINGS**  
Panko, house chipotle sauce. 9

**FRIED ZUCCHINI**  
House chipotle sauce. 9

**FRIED RAVIOLI**  
Marinara sauce. 10

**FRIED ARTICHOKE HEARTS** V  
Grated parmesan cheese, lemon garlic aioli. 10

**CRAB & ARTICHOKE DIP**  
With naan bread. 16

**SESAME SEARED AHI\***  
Asian salad, wasabi, pickled ginger. 18

**PRAWN COCKTAIL** GF 20

**COCONUT PRAWNS**  
Sweet Thai chili sauce. 19

**ROASTED RED PEPPER HUMMUS** V  
Crisp vegetables, olives, naan bread. 11

**CRAB COCKTAIL** GF 22

**CRISPY CALAMARI**  
Lemon garlic aioli, cocktail sauce, fried jalapeños. 15

**BUCKET OF CLAMS** GF  
One pound of Manila clams with pesto. 20

**FISH TACOS**  
Blackened cod, coleslaw, pico de gallo, chipotle ranch. Served with roasted jalapeño. 15

**CRISPY BRUSSELS** VG/V  
Spicy soy sauce, green onions, sesame seeds. 12

### "13 COINS" FRENCH ONION SOUP

Rich broth of sweet onions, French bread, baked with gruyere, mozzarella, parmesan cheeses. Cup - 9; Bowl - 11

## 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. 18  
*Substitute Dungeness Crab - 4*

**BACON & EGGS\*** GF  
Two eggs, your way with choice of bacon or Canadian bacon. Served with hashbrowns, toast. 16  
*Substitute Italian Sausage at no charge.*

**CHICKEN FRIED STEAK & EGGS\***  
Breaded beef cutlet, housemade bacon gravy, two eggs. Served with hashbrowns and toast. 18

**BISCUITS & GRAVY\***  
Buttermilk biscuits, housemade bacon gravy, two eggs. Served with hashbrowns. 16

**ITALIAN SAUSAGE & CHEESE OMELETTE** GF  
Local sausage, choice of mild or spicy, cheddar cheese. Served with hashbrowns and toast. 16

**VEGETARIAN OMELETTE** V  
Tomato, fresh spinach, cauliflower, zucchini, broccoli and mushrooms. Served with hashbrowns and toast. 16

**FARMER'S OMELETTE** GF  
Ham, potato, green pepper, onions, mushrooms, tomatoes. Served with hashbrowns and toast. 16

**"13 COINS" EGGS FLORENTINE\***  
Two poached eggs over tomatoes, sautéed spinach on an English muffin smothered in housemade hollandaise sauce. Served with hashbrowns. 16

**HAM STEAK & EGGS\*** GF  
Bone-in center cut ham steak with two eggs. Served with hashbrowns and toast. 17

**NEW YORK STEAK & EGGS\*** GF  
New York steak grilled your way, topped with frizzled onions. Served with two eggs, hashbrowns and toast. 25

**DENVER OMELETTE** GF  
Ham, onions, green bell peppers. Served with hashbrowns and toast. 17  
*Add Italian Sausage - 2*

**DUNGENESS CRAB OMELETTE** GF  
Dungeness crab, green onions, mushrooms, cheddar cheese. Served with hashbrowns and toast. 24

**HAM & CHEESE OMELETTE** GF  
Hickory smoked ham, cheddar cheese. Served with hashbrowns and toast. 15

**MEXI SCRAMBLE**  
Local Italian sausage, onion, cilantro, green onion, jalapeño, pepper jack cheese, sour cream, pico de gallo, tortillas. Served with hashbrowns. 15

## CLASSIC BREAKFASTS

**CHICKEN & WAFFLES**  
Hand breaded chicken served atop of a Belgian waffle, topped with chopped bacon, maple syrup. 17  
*Add Coins Maple Hot Sauce - 1*

**FRITTATA**  
Eggs, mushrooms, bacon, onion, fresh spinach, zucchini, parmesan. 17  
*Substitute Italian Sausage - 2*

**VEGETARIAN FRITTATA** V  
Eggs, mushrooms, onion, zucchini, fresh spinach, cauliflower, broccoli, parmesan. 17

**SEAFOOD FRITTATA**  
Eggs, prawns, scallops, mushrooms, onions, parmesan. 30

**"13 COINS" FRENCH TOAST**  
Thick French bread dipped in cinnamon batter. Served with bacon, maple syrup. 14  
*Bananas Foster style, caramelized bananas, brown sugar - 2*

**MALTED BELGIAN WAFFLE** V  
A traditional favorite served with maple syrup. 10  
*Add seasonal berries, whipped cream - 2*

**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. 17  
*Vegetarian option available with Impossible Ground Burger at no charge.*

## 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 - 4.95*

**CAESAR SALAD\***  
Hearts of romaine, fresh croutons, and our classic dressing. Starter - 8; Entrée - 16

**BUTTERMILK CHICKEN SALAD**  
Buttermilk-fried chicken, fresh greens, tomatoes, avocado, black beans, sweet corn, bacon, BBQ sauce, ranch dressing. 22

**DUNGENESS CRAB LOUIS** GF  
Our own Louis dressing, artichoke hearts, egg, olives, tomatoes, gherkins. 32

**CLASSIC COBB SALAD** GF  
Diced turkey, ham, bacon, avocado, Bleu cheese crumbles, chopped egg, tomatoes, fresh greens, creamy vinaigrette. 20

**STEAK SALAD\***  
Grilled New York steak, romaine, Bleu cheese, avocado, tomatoes, cucumbers, Bleu cheese dressing, fried onions. 29

**MIXED GREEN SALAD** VG/V  
Choice of dressing. 7

GF: GLUTEN FREE / VG: VEGAN / V: VEGETARIAN

\*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.

Due to initiatives to amend state minimum wage and benefits, a Living Wage surcharge of 4% will be added to all checks. 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

Our steaks are Choice Premium Angus from regional ranchers, aged 28 days for superior flavor and tenderness.  
We charbroil over high heat, finished with 13 Coins steak butter.  
Served with choice of spaghetti or potato rosti.

### FILET MIGNON\*

The tenderest cut of all, crowned with frizzled onions. 45

### NEW YORK STEAK\*

Superb flavor, texture, crowned with frizzled onions. 47

### RIB EYE\*

A well marbled steak, crowned with frizzled onions. 49

### STEAK DAVID\* GF

Our Filet Mignon grilled, topped with Dungeness crab, housemade hollandaise, served on a bed of sautéed spinach. 52

## ENTREES

### VEAL SCALOPINI ALLA MARSALA

Veal cutlets, mushrooms, marsala sauce.  
Served with spaghetti. 28

### VEAL PICCATA

Veal cutlets, capers, lemon, white wine.  
Served with spaghetti. 28

### VEAL PARMIGIANA

Breaded veal, marinara sauce, mozzarella.  
Served with spaghetti. 28

### FETTUCINE VENETIA

Fettuccine, sweet cream, garlic, butter, scallops, prawns, mushrooms, white wine, parmesan. 37

### CALAMARI STEAK SUPREME

Egg-batter, lemon, butter, white wine. Served with spaghetti. 26

### PASTA VERDURA <sup>v</sup>

Spaghetti with zucchini, garlic, mushrooms, fresh spinach, broccoli, cauliflower, tomatoes, onions, white wine, garlic, butter, parmesan.  
Served with garlic crostini. 22

### SPAGHETTI

Choice of marinara or meat sauce, our own cheese blend.  
Served with garlic crostini. 19  
Add Meatballs - 2

### CHICKEN SCALOPINI ALLA MARSALA

Chicken breast, mushrooms, marsala sauce.  
Served with spaghetti. 22

### CHICKEN PICCATA

Chicken breast, capers, lemon, white wine.  
Served with spaghetti. 22

### JUMBO PRAWNS SCAMPI STYLE

Garlic, red pepper flakes, oregano, tomatoes, lemon, white wine. Served with spaghetti. 36

### FRESH SEA SCALLOP SAUTÉ

Roasted red pepper, white wine.  
Served with spaghetti. 37

### ROASTED SALMON

Roasted fresh King Salmon, parsley, lemon sauce.  
Served with spaghetti. 35

### FETTUCINE WITH CLAM SAUCE

Fresh clams, garlic butter, lemon, white wine, tomatoes, clam sauce, green onions. Served with garlic crostini. 24  
Substitute Dungeness Crab - 3

### CHICKEN FETTUCINE

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

### BREAST OF CHICKEN PARMIGIANA "The Believer"

Breaded chicken, cream sauce, melted mozzarella, parmesan cheeses.  
Served with spaghetti. 24

## SANDWICHES

### CHEESEBURGER "13 COINS"

Our hand-formed half pound of premium ground chuck with diced onions, American cheese, toasted French bread.  
Served with fries. 15

### PHILADELPHIA STEAK SANDWICH

Shaved beef, caramelized onions, peppers, mozzarella cheese, toasted pub roll. Served with au jus, fries. 19

### BLACKENED CHICKEN SANDWICH

Boneless chicken breast, Cajun spices, Ciabatta bun.  
Served with fries. 16

### MONTE CRISTO

Thinly sliced turkey, ham, swiss cheese, Old Fashioned white bread, dipped in cinnamon batter.  
Served with fresh strawberry jam, fresh fruit. 15

### WAGYU BURGER\*

Wagyu beef, white cheddar, caramelized onion, 13 Coins burger sauce, brioche. Served with fries. 20

### "13 COINS" REUBEN SANDWICH

Corned beef, swiss cheese, sauerkraut, housemade 1000 Island dressing, grilled on rye. Served with fries. 16

### CLUBHOUSE

Sliced turkey breast, bacon, lettuce, tomato, mayonnaise, toasted sourdough bread. Served with fries. 15

### B.A.T.

Bacon, avocado, sliced turkey, lettuce, mayonnaise, toasted wheat bread. Served with fries. 16

### IMPOSSIBLE BURGER <sup>VG/V</sup>

Peruvian green sauce, vegan cheese. Served with fries. 17

### PRIME RIB DIP

Thinly sliced prime rib on toasted French bread. Served with au jus, creamy horseradish, fries. 18  
Add Cheese - 2

## ACCOMPANIMENTS

### LOBSTER MAC & CHEESE

White cheddar cheese, lobster, campenelle pasta, bread crumbs. 17

### POTATO ROSTI <sup>GF/V</sup> 6

### "13" COINS FAMOUS FARMER FRIES <sup>GF/V</sup>

House chipotle sauce. 8

### HASH BROWNS <sup>GF/V</sup> 5

### ROASTED BROCCOLINI <sup>GF/V</sup>

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

### SAUTÉED MUSHROOMS, SPINACH OR ZUCCHINI <sup>GF/V</sup> 7

### GARLIC BREAD <sup>v</sup> 6

### ANTIPASTO WITH HOUSE BREAD 9

Complimentary with entrée.

## WEEKEND SPECIALS

Served from 4pm

### FRIDAY & SATURDAY

### CLAM CHOWDER

Cup - 6 Bowl - 8

### PRIME RIB\* <sup>GF</sup>

Slow roasted Prime Rib, Yukon Gold mashed potatoes, broccolini, au jus, creamy horseradish. 34

### SUNDAY

### BEER BATTERED COD

Alaskan cod, beer-battered, fries, coleslaw, tartar sauce. 19