**STARS**

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

**“13 COINS” MEATBALL TASTER**
Marinara sauce, house cheese blend. 11

**STEAK BITES**
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

**COCONUT PRawns**
Sweet Thai chili sauce. 20

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

**BUCKET OF CLAMS**
One pound of Manila clams with pesto. 22

**CRISPY BRUSSELS**
Spicy soy sauce, green onions, sesame seeds. 14
Add chopped bacon or a fried egg. - 3

**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

**BACON & EGGS**
Two eggs, your way with choice of bacon or Canadian bacon. Served with hashbrowns, toast. 17

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

**BISSCUITS & GRavy**
Buttermilk biscuit, housemade bacon gravy, two eggs. Served with hashbrowns. 17

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

**VEGETARIAN OMELETTE**
Tomato, fresh spinach, cheddar, 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

**CLASSIC BREAKFASTS**

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

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

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

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

**FRITTATA**
Eggs, mushrooms, bacon, onion, fresh spinach, zucchini, parmesan. 19

**“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**
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 gryeure cheese, fresh croutons, dressing. Starter - 9; Entrée - 17

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

**CLASSIC COB BAG SALAD**
Diced turkey, ham, bacon, avocado, Bleu cheese crumbles, chopped egg, tomatoes, fresh greens, creamy vinaigrette. 22

**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

**MIXED GREEN SALAD**
Choice of dressing. 8

**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” FRENCH ONION SOUP**
Rich broth of sweet onions, French bread, baked with Gruyere, Mozzarella, Parmesan cheeses.
Cup - 9; Bowl - 12
**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**
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**
Spaghettini 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

**VEAL MARSALA**
Sauteed 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. 23

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

**SPIGOTI**
Choice of marinara or meat sauce and our own cheese blend. Served with garlic crostini. 20

**BREAD OF CHICKEN PARMIGIANA “The Believer”**
Breaded chicken, cream sauce, melted mozzarella, parmesan cheese. Served with spaghetti. 25

**SANDWICHES**

**CHEESEBURGER “13 COINS”**
Our hand-formed half pound of Royal Ranch ground chuck with sliced 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, impossible 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

**ACCOMPANIMENTS**

**LOBSTER MAC & CHEESE**
White cheddar cheese, lobster, campenelle pasta, bread crumbs. 20

**POTATO ROSTI**
6

**“13 COINS FAMOUS FARMER FRIES”**
House chipotle sauce. 10

**HASH BROWNS**
5

**ROASTED BROCCOLINI**
Mama Lil’s peppers, Chili flakes, garlic, parmesan cheese. 9

**SAUTÉED MUSHROOMS, SPINACH OR ZUCCHINI**
9

**GARLIC BREAD**
9

**ANTIPasto WITH HOUSE BREAD**
Complimentary with entrée.

**WEEKEND SPECIALS**

**FRIDAY & SATURDAY**
CLAM CHOWDER
Cup - 7 Bowl - 10
PRIME RIB**
Served from 4pm

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

**SUNDAY**
BEER BATTERED COD
Alaskan cod, beer-battered, fries, coleslaw, tartar sauce. 22

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

**13 COINS STEAKS**
The boutique Royal Ranch operation in the heart of the Colombia 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

*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.
VEAL PARMIGIANA
Breaded veal, marinara sauce, mozzarella.
Served with spaghettini.

BOTTLED BEERS

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<thead>
<tr>
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<tbody>
<tr>
<td>CORONA, MEXICO</td>
<td>7</td>
<td>COORS LIGHT, ST LOUIS</td>
<td>7</td>
</tr>
<tr>
<td>BUDWEISER, ST LOUIS</td>
<td>7</td>
<td>HEINEKEN, HOLLAND</td>
<td>7</td>
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<tr>
<td>MICHELOB ULTRA, ST LOUIS</td>
<td>7</td>
<td>BECK’S, GERMANY (NON-ALCOHOLIC)</td>
<td>7</td>
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ASK YOUR SERVER FOR OUR CURRENT SEASONAL BOTTLE AND DRAFT SELECTIONS.

SPECIALTY COCKTAILS

<table>
<thead>
<tr>
<th>DRINK NAME</th>
<th>PRICE</th>
<th>INGREDIENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>GOOD MORNING SUNSHINE</td>
<td>11.99</td>
<td>Ketel One Oranje Vodka, Orange Juice, Prosecco.</td>
</tr>
<tr>
<td>KENTUCKY CALLING</td>
<td>13.99</td>
<td>Bulleit Rye Whiskey, Oloroso Sherry, Molé Bitters, Amaro.</td>
</tr>
<tr>
<td>BOULEVARDIER</td>
<td>14.99</td>
<td>Makers Mark Bourbon, Sweet Vermouth, Campari, Orange Peel Garnish.</td>
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</tbody>
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SESSIONAL SIPPERS

<table>
<thead>
<tr>
<th>SIPPERS NAME</th>
<th>PRICE</th>
<th>INGREDIENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>PEACHY MIMOSA</td>
<td>13.99</td>
<td>Ketel One Botanical Peach &amp; Orange Blossom, Orange Juice, Sparkling Wine, Ginger.</td>
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</table>

NON-ALCOHOLIC COCKTAILS

<table>
<thead>
<tr>
<th>DRINK NAME</th>
<th>PRICE</th>
<th>INGREDIENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>COSnoPOLITAN</td>
<td>9.99</td>
<td>Seedlip “Grove” NA Spirit, Cranberry &amp; Lime Juice, a Touch of Sugar.</td>
</tr>
</tbody>
</table>

BEVERAGES

<table>
<thead>
<tr>
<th>BEVERAGE</th>
<th>PRICE</th>
<th>SIZE</th>
<th>PRICE</th>
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</thead>
<tbody>
<tr>
<td>AQUA PANNA 500 ml</td>
<td>4.75</td>
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<tr>
<td>SAN PELLEGRINO 500 ml</td>
<td>5.25</td>
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<tr>
<td>COFFEE, TEA OR MILK</td>
<td>3.50</td>
<td></td>
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</tr>
<tr>
<td>ESPRESSO, CAPPUCINO, LATTE</td>
<td>4.25</td>
<td>single</td>
<td>4.00</td>
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<tr>
<td>JUICE</td>
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<td>4.25</td>
</tr>
<tr>
<td>SODA</td>
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<td>3.75</td>
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DESSERTS

<table>
<thead>
<tr>
<th>DESSERT NAME</th>
<th>PRICE</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRÈME BRULÉE</td>
<td>11</td>
<td>Caramelized sugar crust, served with fresh berries.</td>
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<tr>
<td>COOKIE EXTREME</td>
<td>12</td>
<td>Baked to order cookie, served à la mode with chocolate fudge and whipped cream.</td>
</tr>
<tr>
<td>13 COINS CARROT CAKE</td>
<td>12</td>
<td>Layers of carrot cake stuffed with raisins, walnuts and pineapple, finished with a cream cheese icing.</td>
</tr>
<tr>
<td>LOCAL SORBET &amp; ICE CREAM</td>
<td>7</td>
<td>Ask your server for the current flavor offerings.</td>
</tr>
</tbody>
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