

we take great pride in offering fresh, high quality locally sourced ingredients the south sound region has available. all of our foods are prepared in-house, cooked to order from our original recipes. from our hand-cut french fries to our made-from-scratch sauces and dips, you can be sure we don't cut corners.



CROCKETT'S
PUBLIC HOUSE

crockett 's uses exclusively non-GMO rice oil for our deep fried items. rice oil is cleaner and has a better balance of fats than other frying oils. foods cooked with rice oil absorb 20% less oil resulting in reduced calories and lighter food with enhanced flavor.

great appetizers & shared plates

the best calamari

lightly breaded calamari steak served with crockett's remoulade and lemon 11⁹⁹

lobster deviled eggs

creamy egg salad, remoulade, crispy onions, snipped chives, sea salt 12⁹⁹
no lobster 8⁹⁹

crockett's house-cut fries

hand cut idaho potatoes tossed in a garlic herb seasoning with choice of house-made cowboy tartar or house-made herb ranch 5⁹⁹

load 'em up with gorgonzola cheese sauce 2⁹⁹

load 'em up with thick cut bacon crumbles 2⁹⁹

mesquite grilled mexican street corn

mesquite roasted sweet corn, fresh lime, aioli, pimenton, and cojita cheese 7⁹⁹

crackling chicken wings 11⁹⁹

served with pickled carrots, scallions and your favorite sauce

buffalo frank's hot sauce, butter and seasonings
honey sriracha lime, cilantro, mint, serrano peppers

caramelized pork belly

chili glaze, pickled mustard seeds, murray river sea salt 9⁹⁹

crockett's fresh kettle corn

cheesy cheddar and parmesan 3⁹⁹

grilled sourdough with house-made herb butter 4⁹⁹

mini cheeseburgers*

cheddar, crockett's drive-in burger sauce on a toasted brioche bun with fry garnish
3 mini burgers 9⁹⁹ 6 mini burgers 15⁹⁹

crispy zucchini

with fresh lemon aioli 8⁹⁹

scratch-made soups

chicken tortilla soup

chili braised chicken, fresh chicken broth, cumin, hot chili powder, cilantro, corn tortillas, fresh avocado, pepper jack and cheddar cheeses 5⁹⁹/8⁹⁹

made-to-order seafood chowder

manila clams, white shrimp, northwest salmon, yukon gold potatoes, smoked pork belly and cream 7⁹⁹/10⁹⁹

creamy tomato soup

rich tomato and chicken broth 4⁹⁹/6⁹⁹

***cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

some menu items may contain nuts.

featured on

diners drive-ins & dives

fire-grilled artichoke

fresh hardwood grilled artichoke, calabrian chili pepper aioli made with imported hot-long calabrian peppers from italy, fresh lemon 12⁵⁰

mom's sloppy joe

slow cooked fresh-ground pork and beef, rich tomato sauce and crisp fried onions on a toasted roll 13⁹⁹

public house meatballs

fresh-ground pork, veal, sirloin and prosciutto prepared in-house by hand with a little heat and garnished with pistachio nuts, served with sourdough garlic cheese toast 19⁹⁹

signature salads

available large and larger

thai chicken salad

chicken, napa cabbage, spring greens, red bell pepper, carrots, cucumber, green onion, ramen noodles, basil, cilantro, sliced almonds, spicy thai vinaigrette and peanut sauce 9⁹⁹/13⁹⁹

farmhouse salad

smoked turkey breast, fresh strawberries, orange supremes, sliced fuji apples, crumbled danish blue, red onion, fresh mixed greens tossed in unfiltered cider vinaigrette topped with candied pecans 10⁵⁰/13⁹⁹

summer vegetable ceviche salad

marinated fresh bell peppers, cherry tomatoes, fresh cut corn, lima beans, jalapeño, belgium endive, seasonal fruits, lime juice and extra virgin olive oil 9⁹⁹

add grilled chicken 4⁹⁹

add grilled shrimp 4⁹⁹

traditional greek salad

chopped romaine, cucumbers, kalamata olives, pepperoncinis, grape tomatoes, red onions, green onions and crumbled feta cheese with greek vinaigrette 10⁹⁹

add romano chicken 4⁹⁹

add grilled chicken 4⁹⁹

add grilled shrimp 4⁹⁹

nice little salad

seasonal greens, cucumbers, tomatoes, radish and choice of dressing 5⁹⁹/8⁹⁹

kale caesar salad

lacinato kale, romaine hearts, house-made croutons, parmesan cheese and caesar dressing 6⁹⁹/9⁹⁹

add romano crusted chicken breast 4⁹⁹

add grilled chicken breast 4⁹⁹

add beer battered cod 4⁹⁹

crockett's cobb salad available larger only

romaine hearts, lacinato kale, avocado, chopped bacon, bleu cheese crumbles, red onions, nicoise olives, house-baked herb croutons, sun-dried tomatoes, boiled eggs and buttermilk dressing 14⁹⁹

melts, sandwiches and tacos

choice of hand-cut french fries, house-made slaw, beefsteak tomato or nice little salad sweet potato fries for an additional 2⁰⁰

chicken salad sandwich

braised chicken, fresh fennel, red grapes, mayonnaise, fresh lemon, pine nuts, lettuce and tomato on toasted 9-grain wheat 12⁹⁹

gooey grilled cheese melt

provolone, muenster and white cheddar cheese on crusted sourdough with creamy tomato soup for dipping 11⁹⁹
add fresh avocado 2⁹⁹
add smoky bacon 2⁹⁹

crockett's huge flatbread club

triple-decker, smoked turkey, all natural ham, bacon, swiss cheese, avocado, lettuce, tomato, basil mayonnaise and dijon mustard 15⁹⁹

crockett's signature plates

fire roasted lamb chops

new zealand lamb chops, curried greek yogurt marinade, chimichurri sauce served with yukon smashed potatoes with lemon aioli and seared brussels sprouts 27⁵⁰

rigatoni ragu

braised pork shoulder, crushed tomato, spicy mama lil's peppers, fresh basil, rigatoni and grana padano 17⁹⁹

bbq st louis ribs

half rack of falling-off-the-bone tender ribs, savory dry rub, sweet and tangy bbq sauce, served with crisp smashed yukon gold potatoes and coleslaw 22⁹⁹
full rack! 29⁹⁹

lobster macaroni and cheese

east coast lobster meat, tillamook white cheddar, fontina, gruyere, brie, pecorino romano, seasoned cream, fat tire ale, tabasco with cavatappi noodles and topped with bread crumbs 25⁹⁹

beer battered cod, chips and slaw(2 pc.)

potato crisps or pub house fries with our house-made cowboy tartar sauce 16⁹⁹

shrimp n grits

shrimp, andouille sausage, bacon lardons, lobster stock, worcestershire, cayenne, tomato, cheesy grits 20⁹⁹

hand crafted burgers

we start with 90% lean ground sirloin for our crockett's signature scratch hand-made recipe

choice of hand-cut french fries, house-made slaw, beefsteak tomato or nice little salad sweet potato fries for an additional 2⁰⁰

knife and fork crunch burger

braised pork roast, bbq sauce, chipotle bbq mayo, crunchified with jalapeño cheddar kettle cooked potato chips on a toasted brioche bun 13⁹⁹

public house flagship burger*

beecher's flagship cheddar, iceberg lettuce, tomato, pickles, red onion and drive-in burger sauce on a toasted brioche bun 13⁹⁹

bacon bacon burger*

crispy bacon, bacon jam, mayonnaise, spring mix, tomato, creamy bleu cheese on a toasted brioche bun 13⁹⁹

hardwood grilled chicken burger

spicy grilled chicken breast, pickled carrots, cucumber, radish and smoke hot paprika aioli on a toasted brioche bun 13⁹⁹

fried chicken sandwich

buttermilk fried chicken breast, rooster sauce, jalapeño coleslaw on a brioche roll 13⁵⁰

thick-cut b.l.t.

thick slab bacon, vine ripe tomatoes, iceberg, basil and mayonnaise on sliced toasted sourdough 12⁹⁹
add fresh avocado 2⁹⁹

mexico city street tacos

choice of one taco and side 8⁹⁹/ add a taco 5⁹⁹

chili braised chicken

cheddar, chipotle mayo, cabbage, pico, sour cream and avocado

baja style fish

cheddar, chipotle mayo, cabbage, pico and avocado

grilled shrimp

butter basted, seasoned, hardwood grilled, cheddar, chipotle mayo, cabbage, pico and avocado

romano-cruste chicken

hand-breaded and pan seared to a golden brown, toasted garlic and fresh lemon sauce, garnished with rigatoni marinara 18⁵⁰

marcona almond pesto

bucatini, fresh basil and marcona almond pesto, extra virgin olive oil, parmesan cheese, sea salt and calabrian peppers 14⁵⁰

add romano crusted chicken 4⁹⁹

add grilled chicken breast 4⁹⁹

add grilled shrimp 4⁹⁹

centercut sirloin*

washington raised top-tier choice top sirloin, steakhouse seasoning, herbed butter, double strength jus and crisp smashed yukon gold potatoes 26⁹⁹

simply seared salmon

today's salmon catch, fresh thyme butter, sautéed lacinato kale, smashed potatoes, lemon aioli 22⁹⁹

the dude*

washington raised top-tier choice 16 oz. rib eye, steakhouse seasoning, herbed butter, double strength jus and crisp smashed yukon gold potatoes 30⁹⁹

fried chicken and waffle

half chicken with cinnamon waffle, maple syrup and louisiana hot sauce 17⁹⁹

memphis bbq burger*

memphis bbq rub, muenster cheese, thick slab bacon, jalapeños, bbq aioli, lettuce and tomato on a toasted brioche bun, served with memphis bbq sauce for dipping 13⁹⁹

green chili cheeseburger*

pepper jack cheese, fire roasted poblano chilies, chipotle aioli, lettuce tomato and crispy tortilla strips on a toasted brioche bun 14⁵⁰

"one of pierce county's best burgers!"

-tacoma news tribune

portobello veggie burger

crisp, hand-breaded portobello mushroom cap patty stuffed with cheddar and jack cheese, spring greens, sliced tomatoes, sun-dried tomato-pesto mayonnaise and avocado on a toasted brioche bun 15⁵⁰

chef-crafted cocktails

ask about our seasonal cocktail

skinny mojito

crisp, refreshing and bubbly. our crockett's skinny mojito is as adventurous as huckleberry finn himself. heritage huckleberry vodka, muddled limes and fresh mint 9⁹⁹

elderflower and strawberry

fresh and light tasting cocktail with heritage strawberry vodka, saint germaine's elderflower liqueur, house made fresh strawberry purée, simple syrup, lemon juice. garnished with a strawberry 10⁵⁰

bourbon smash

maker's mark smashed with lemons, oranges, and simple syrup 9⁹⁹

ginger fizz*

light and fluffy with a soft peach finish. house-infused ginger gin, giffard's peach liqueur and egg whites. topped with crabbie's ginger beer 9⁹⁹

blooming grapefruit

house-infused grapefruit vodka and blooming lavender syrup make this light, floral cocktail a must-have 9⁹⁹

maui mule

shipwreck cream of coconut rum, muddled limes, and simple syrup topped with crabbie's ginger beer 9⁹⁹

slim pickings

a high-flavor, low-calorie cocktail that is crisp and refreshing. heritage blueberry vodka, agave, lemon, and lavender bitters topped with champagne and fresh blueberries 9⁹⁹

public house old fashioned

considered the king of cocktails, the public house old fashioned features a house-made beer syrup and john jacob rye 9⁹⁹

passion fruit and coconut*

a frothy concoction that sends you to the tropics with shipwreck coconut cream rum, passion fruit purée, simple syrup, egg whites, with a splash of orange juice 10⁵⁰

farmstand bloody mary

oola's peppered vodka with our secret bloody mary recipe, garnished with a meal of stuffed green olive, spicy asparagus, pepper jack cheese, italian salami, tomato, pickled green beans and celery 11⁹⁹

blackberry mint margarita

the ultimate house margarita. uno mas tequila, fresh lime juice, house made mint syrup and blackberry puree 9⁹⁹

beer and wine

craft beers

crockett's proudly pours several of our fresh beers from washington breweries, but **good beer is good beer.** if you have a favorite we should consider, please **let us know.**

stella artois
lager 6⁵⁰

crockett's signature
cask conditioned 6⁷⁵

crockett's offers seven rotating taps
ask your server 5⁷⁵

bathtub brews 12oz

blue moon can 4⁰⁰

coors light 3⁷⁵

rainier can 3⁰⁰

heineken 4⁰⁰

rogue dead guy 4²⁵

spire mountain dark & dry apple cider 4⁵⁰

dogfish head 90 minute ipa 7⁰⁰

guinness 5⁰⁰

michelob ultra 3⁷⁵

bud 3⁷⁵

bud light 3⁷⁵

modello especial 4²⁵

pabst blue ribbon can 3⁰⁰

fat tire 3⁷⁵

samuel adams 3⁷⁵

widmer omission gluten free pale ale 5⁰⁰

crabbie's alcoholic ginger beer 4⁵⁰

o'doul's non-alcoholic beer 4⁰⁰

wines

pinot grigio

vandori veneto, italy 6⁷⁵/24⁵⁰

chardonnay

townshend columbia valley, washington 6⁹⁹/26⁰⁰
ryan patrick columbia valley, washington 8⁷⁵/32⁰⁰

malbec

nieto camila mendoza, argentina 7⁹⁹/30⁰⁰

riesling

silver lake riesling zillah, washington 6⁹⁹/24⁰⁰

merlot

revelry columbia valley, washington 7⁹⁹/30⁰⁰

cabernet sauvignon

elsa bianchi mendoza, argentina 7⁹⁹/30⁰⁰
gravel bar columbia valley, washington 8⁹⁹/34⁰⁰

zinfandel

leese-fitch sonoma, california 7⁵⁰/28⁰⁰

crush red blend

dreaming tree north coast, california 9⁹⁹/36⁰⁰

pino noir

leese fitch sonoma, california 7⁵⁰/26⁰⁰



CROCKETT'S
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flights

beer flights 7⁵⁰

select any four craft beers
(4oz pours ea.)

whiskey flights 13⁰⁰

here at crockett's we have a passion for single barrel and small batch spirits, primarily bourbons. we invite you to try some of our favorites, in hopes that you find a new favorite of your own.

choose three premium spirits
(three 3/4oz pours)

wheat whiskies:

bernheim wheat
dry fly wheat
maker's mark

specialty bourbons:

wathen's
single barrel
four roses yellow label
bird dog peach whiskey
elijah craig small batch
buck 8 year
old forester
jim beam 8yr
woodford reserve
wild turkey 101
evan williams
single barrel

local libations:

westland peated
heritage brown sugar bourbon
heritage rye
ghost owl
westland sherry wood
westland american
single malt whiskey

rye whiskies:

high west
woodinville 100% rye
rendezvous rye
michter's
straight rye
wild turkey 101 rye
old overholt rye
jim beam rye

wine flights 10⁰⁰

three house-selected white wines
(3oz pours ea.)

OR

three house-selected red wines
(3oz pours ea.)

infusion flights 9⁵⁰

choose three infusions
(three 3/4oz pours)

ginger infused gin

fig infused bourbon

pomegranate infused bourbon

citrus infused vodka

grapefruit infused vodka

ask about our new flavors

non-alcoholic

ibc cream soda 3⁹⁹ caffeine free

pepsi products 3⁹⁹

fresh brewed coffee 3⁹⁹

tazo fresh-brewed tea 3⁹⁹

add pomegranate juice, pineapple juice or peach puree 1⁰⁰

milk and fresh juices 2⁹⁹

chef-crafted specialty beverages

fresh-made lemonade 3⁹⁹

arnold palmer 3⁵⁰

lavender lemonade with strawberries 3⁹⁹

mint limeade 3⁹⁹

bourbon

puyallup's largest (and growing) small batch and single barrel bourbon selection

basil hayden's ky

blanton's ky

bib & tucker small batch ky

booker's ky

elijah craig 12 year ky

four roses ky

four roses single barrel ky

four roses small batch ky

jack daniel's single barrel tn

knob creek ky

rock hill farms ky

w.l. weller 12 year ky

wathen's 8 generations ky

woodinville bourbon wa