

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.

appetizers & shared plates

the best calamari

lightly breaded calamari steak served with crockett's remoulade and lemon 16⁹⁹

lobster deviled eggs

creamy egg salad, remoulade, crispy onions, snipped chives, sea salt 18⁹⁹
no lobster 13⁹⁹

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 11⁹⁹
load 'em up with gorgonzola cheese sauce 4⁵⁰
load 'em up with thick cut bacon crumbles 4⁵⁰

empanadas

stuffed with ground beef, tomatoes, golden raisins, green olives, monterey jack cheese. served with avocado and chipotle dipping sauces 17⁹⁹

crispy brussels sprouts

toasted almonds, red wine vinaigrette, fried capers, red chili flake, rosemary 14⁹⁹

fire-grilled flat bread

tomato jam, cambozola cheese and roasted garlic 16⁹⁹

caramelized pork belly

chili glaze, pickled mustard seeds, murray river sea salt 17⁹⁹

potato crisps

house made potato crisps with chipotle, ranch, and pimento cheese for dipping 16⁹⁹

crispy chicken wings

house-made wings served with pickled carrots, scallions and your favorite sauce, buffalo or honey sriracha 16⁹⁹

crockett's fresh kettle corn

mushroom style popping corn with cheesy cheddar and parmesan 9⁹⁹

grilled sourdough with house-made herb butter 8⁹⁹

house sliders*

ground house blend, tomato, caramelized onions, cheddar cheese, drive-in sauce, pickled red onions, toasted brioche 18⁹⁹
add fries 2⁰⁰

crispy zucchini

with fresh lemon aioli 14⁹⁹

scratch-made soups

made-to-order seafood chowder

manila clams, white shrimp, northwest salmon, yukon gold potatoes, smoked pork belly and cream 11⁹⁹/16⁹⁹

creamy sausage and kale soup

fresh fennel, onion, garlic, celery, ground pork, yukon gold potatoes, coconut milk, chili anise drizzle 10⁹⁹/14⁹⁹

house-made creamy tomato soup

rich tomato 9⁹⁹/11⁹⁹

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 16⁹⁹

mom's sloppy joe

slow cooked fresh-ground pork and beef, rich tomato sauce and crisp fried onions on a toasted roll 19⁹⁹

public house meatballs

fresh-ground pork, sirloin and prosciutto prepared in-house by hand with a little heat and garnished with pistachio nuts, served with sourdough garlic cheese toast 25⁹⁹

signature salads

available large and larger

thai chicken salad

marinated grilled chicken, savoy cabbage, pickled carrots, spring greens, red bell pepper, cucumber, green onion, ramen noodles, basil, cilantro, sliced almonds, spicy thai vinaigrette and peanut sauce 14⁹⁹/19⁹⁹

farmhouse salad

smoked turkey breast, fresh strawberries, orange supremes, sliced fuji apples, crumbled danish blue, red onions, mixed greens tossed in unfiltered cider vinaigrette topped with candied pecans 14⁹⁹/19⁹⁹

nice little salad

seasonal greens, cucumbers, tomatoes, radish and choice of dressing 9⁹⁹/12⁹⁹

classic caesar salad

romaine hearts, house-made croutons, parmesan, and caesar dressing 10⁹⁹/13⁹⁹
upgrade your salad with romano crusted chicken, mesquite grilled chicken, or shrimp 8⁰⁰

crockett's cobb salad available larger only

romaine hearts, avocado, chopped bacon, bleu cheese crumbles, red onions, kalamata olives, house-baked herb croutons, sun-dried tomatoes, hard-boiled eggs and buttermilk ranch dressing 20⁹⁹

***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.

melts, sandwiches and tacos

served with house made potato crisps. substitute sweet potato fries for an additional 2⁵⁰

goosey grilled cheese melt

provolone, muenster and white cheddar cheese on crusted sourdough with creamy tomato soup for dipping 17⁹⁹
add fresh avocado 3⁹⁹ **add smoky bacon** 3⁹⁹

thick-cut b.l.t.

thick slab bacon, vine ripe tomatoes, iceberg, basil and mayonnaise on sliced toasted sourdough 18⁹⁹
add fresh avocado 3⁹⁹

mexico city street tacos

choice of one taco and side 14⁹⁹/ add a taco 6⁹⁹
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

veggie sandwich

pickled cauliflower, roasted red pepper, tomatoes, bean sprouts, tahini aioli, and smashed avocado on parmesan crusted sourdough 19⁹⁹

fried chicken sandwich

buttermilk fried chicken breast, rooster sauce, jalapeño coleslaw on a brioche roll 19⁹⁹

vegan grilled marinated portobello mushroom sandwich

marinated portobello mushroom with vegan dijon mayo, pickled mama lil's peppers, tomato, avocado on grilled sourdough 19⁹⁹

crispy fish sandwich

panko breaded cod filet, red onions, thousand island, american cheese, and coleslaw with your choice of a side 19⁹⁹

crockett's huge flatbread club

triple-decker, smoked turkey, all natural ham, bacon, swiss cheese, avocado, lettuce, tomato, basil mayonnaise and dijon mustard. half-15⁹⁹ whole-21⁹⁹

knife and fork crunch burger

braised pork roast, bbq sauce, chipotle bbq mayo, crunchified with house-made crisps on a toasted brioche bun 20⁹⁹

crockett's signature plates

public house fish and crisps

beer battered alaskan cod, house-made potato crisps, creamy slaw, cowboy tarter 23⁹⁹

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 33⁹⁹ **full rack!** 44⁹⁹

campanelle ragu

braised pork shoulder, crushed tomato, spicy mama lil's peppers, fresh basil, campanelle and grana padano 25⁹⁹

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 33⁹⁹ no lobster 24⁹⁹

cavatappi with summer pesto

fresh basil and marcona almond pesto extra virgin olive oil, parmesan cheese, sea salt, and calabrian peppers 19⁹⁹
add romano chicken 8⁰⁰ **add grilled chicken** 8⁰⁰

romano-crusted chicken

hand-breaded and pan seared to a golden brown, toasted garlic and fresh lemon sauce, garnished with campanelle marinara 24⁹⁹

fried chicken and waffle

half chicken with cinnamon waffle, maple syrup and louisiana hot sauce 27⁹⁹

shrimp n grits

white prawns, red eye gravy, andouille sausage, cheddar grits, scallions 28⁹⁹

the dude*

washington raised top-tier choice 16 oz. rib eye, steakhouse seasoning, herbed butter, double strength jus and crisp smashed yukon gold potatoes 49⁹⁹

simply seared salmon

today's salmon catch, shallot butter, sautéed brussels sprouts, smashed potatoes, lemon aioli 29⁹⁹

hand crafted burgers

served with house made potato crisps. substitute sweet potato fries for an additional 2⁵⁰

substitute gluten free bun 3⁰⁰ substitute beyond burger 3⁰⁰

bacon bacon burger*

crispy bacon, bacon jam, mayonnaise, mixed greens, tomato, creamy bleu cheese on a toasted brioche bun 20⁹⁹

public house flagship burger*

aged white cheddar, iceberg lettuce, tomato, pickles, red onion and drive-in burger sauce on a toasted brioche bun 20⁹⁹

hardwood grilled chicken burger

spicy grilled chicken breast, pickled carrots, cucumber, mixed greens, radish and smoked hot paprika aioli on a toasted brioche bun 20⁹⁹

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 20⁹⁹

green chili cheeseburger*

pepper jack cheese, fire roasted poblano chilies, chipotle aioli, lettuce tomato and crispy tortilla strips on a toasted brioche bun 20⁹⁹

"one of pierce county's best burgers!"
-tacoma news tribune

chef-crafted cocktails 16⁹⁹

ask about our seasonal cocktail



farmstand bloody mary

a house made recipe with chili pepper vodka and all the fixins! this one is an appetizer!

skinny mojito

refreshing and satisfying. a light blend of huckleberry vodka, fresh mint, limes and soda make this fizzy cocktail extra delicious

blackberry margarita

not too sweet, not too tart, perfectly in the middle. tequila, fresh muddled mint, limes and blackberry puree

slim pickings

light and bubbly! a refreshing jumble of blueberry vodka, agave, lavender syrup, lemon and agave. we added bubbles on top just for fun

bourbon smash

makers mark muddled with oranges, lemons and a splash of simple syrup

pineapple and jalapeno margarita

tequila, muddled jalapeno, triple-sec, agave, sweet and sour, garnished with jalapeno and pineapple

maui mule

a vacation in a copper mug! creamy coconut rum, simple syrup, limes and ginger beer. tastes like paradise!

blooming grapefruit

a fun concoction of grapefruit vodka, lavender syrup, peach liqueur and lime. a hint of fruit, and a hint of floral

elderflower and strawberry

a fusion of strawberry vodka, elderflower liqueur, freshly blended strawberries and lemon. light and refreshing

public house old fashioned

a crockett's classic. rye whiskey, bitters and house made cask beer syrup

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.

crockett's offers eight rotating taps

ask your server 8⁹⁹

bathtub brews 12oz \$8⁰⁰

blue moon can	bud
black butte porter	bud light
rainier can	modelo especial
coors light	heineken
stella	fat tire
rogue dead guy	seltzers ask about flavors
cider	widmer omission gluten free pale ale
bodizafa ipa	athletic brewing ipa non-alcoholic beer
dogfish head 90 minute ipa	

wines

pinot grigio vandori veneto, italy 8 ⁹⁹ /30 ⁰⁰	merlot milbrandt columbia valley, washington 11 ⁹⁹ /42 ⁹⁹
chardonnay merf chardonnay columbia valley, washington 11 ⁹⁹ /42 ⁹⁹ ryan patrick columbia valley, washington 9 ⁹⁹ /34 ⁹⁹	cabernet sauvignon leese-fitch california 10 ⁹⁹ /38 ⁹⁹ alexander nicole horse heaven hills 15 ⁹⁹ /58 ⁹⁹
malbec elsa bianchi mendoza, argentina 10 ⁹⁹ /38 ⁹⁹	red blend replica sonoma, california 12 ⁹⁹ /46 ⁹⁹
riesling silver lake riesling zillah, washington 9 ⁹⁹ /34 ⁹⁹	pinot noir georges duboeuf france 10 ⁹⁹ /38 ⁹⁹

non-alcoholic

ibc cream soda 4⁵⁰ caffeine free

pepsi products 3⁹⁹

fresh brewed coffee 3⁹⁹

tazo fresh-brewed tea 4⁵⁰
add mango, strawberry, blackberry, passion fruit, or mango purée 1⁰⁰

fresh juice 4⁵⁰

chef crafted specialty beverages

fresh-made lemonade 4⁵⁰

arnold palmer with fresh-made lemonade 4⁵⁰

lavender lemonade with strawberries 5⁹⁹

mint limeade 5⁹⁹

virgin mules topped with your choice of blackberry, strawberry, passion fruit, coconut cream, or mango 5⁹⁹

CROCKETT'S PUBLIC HOUSE

flights

beer flights 9⁹⁹

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

whiskey flights 19⁹⁹

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:
dry fly wheat
terrama wheat

specialty bourbons:
buffalo trace
four roses yellow label
bird dog peach whiskey
elijah craig small batch
maker's mark
old forester
jim beam 8yr
woodford reserve
wild turkey 101

local libations:
heritage brown sugar bourbon
heritage rye
blue spirits bourbon
ghost owl
woodinville bourbon
woodinville rye
westland american single malt whiskey

rye whiskies:
woodinville 100% rye
michter's straight rye
wild turkey 101 rye
old overholt rye
jim beam rye

barrell whiskey flights 25⁵⁰

seagrass dovetail grey label

wine flights 14⁹⁹

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

tequila flights 24⁹⁹

choose three tequilas
(three ³/₄oz pours)

blanco	reposado	añejo
mi campo	maestro dobel	azunia añejo
casa noble	chinaco reposado	avion anejo
azunia blanco organic	elvelo reposado	frieda añejo
fortaleza	herradura	maestro dobel añejo
avion silver	magave	sparkle donkey

extra añejo flight 51⁹⁹

don pilar extra añejo
avion reserva
herradura extra añejo
(three ³/₄oz pours)

tequilas and bourbons

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

tequilas ask your server about our series selection

maestro dobel series	patron silver
avion series	milagro silver
don julio series	dulce vida pineapple jalapeno
herradura series	fortaleza blanco
frida series	magave reposado
azunia series	arette
casamigos series	tapatio blanco
chinaco series	g4 reposado
123 series	casa nobel crystal
ocho series	

bourbons ask your server about our series selection

four roses series	woodford series	ghost owl bourbon
knob creek series	westland series	idle hour
high west series	bib & tucker	larceny
heritage series	basil haydens 8yr	old overholt rye
old forester series	blantons	pendleton
bull run series	buffalo trace	templeton rye 6 year
whistle pig series	cadee bourbon	w. l. weller 12 yr
michters series	crown royal	