

HEYDAY

BURGERS + BAR

STARTERS

DEVILED EGGS 8

Fresno chile and pickled red onion

CHIPS & DIP 9

House-made Kennebec potato chips and creamy grilled scallion dip

CRISPY CHICKEN WINGS 12

Scallions, cilantro, Fresno chile, and honey nuoc cham

BLACKENED CAULIFLOWER 12

Roasted red peppers, onions, Romesco, and Marcona almonds

FRIED BRUSSEL SPROUTS 13.5

Cashew, pickled chile, dried apricots, scallions and cilantro in a burnt honey orange vinaigrette

BURGERS

BISON BURGER 16

Grilled apple, radicchio, red onions with a drizzle of maple syrup, Beecher's white cheddar, mustard seed sauce, and pickles

Make it better with bacon 3

SPICED LAMB BURGER 16

Middle Eastern spiced lamb, beet slaw, gruyere, tzatziki, and romesco

B.Y.O.B 9.75

Build Your Own Burger starting with 1/3 lb all natural hand formed beef patty with lettuce, house pickles, and Heyday sauce

MAKE IT YOUR OWN

Beecher's Cheddar, Guyere or Cambozola 2.5

American or Pepper Jack cheese 1.75

Bacon 3

Fried egg 2

Avocado 2

Tomato 1

Grilled or shaved red onion 1

Sub a Gluten Free Bun 2

SAIGON BURGER 15

Patty made with lemongrass pork, beef, shrimp with Sriracha mayo, lettuce, jalapeños, cilantro, pickled carrots, and daikon

BACON BLEU 15

House-made bacon jam, Cambozola, lettuce, house pickles, and Heyday sauce

Add crispy bacon 3

JERK CHICKEN 14

Spicy Jerk grilled chicken thigh, grilled pineapple, coleslaw, pickled red onion and chipotle aioli

SPICY CHICKEN SANDWICH 14

Crispy chicken thigh tossed in Frank's Red Hot, arugula, Roma tomatoes, house pickles, and chipotle aioli

Add some creamy Cambozola 2.5

CODWICH 14.5

Crispy beer battered Alaskan cod with pickled collard greens, red onions, lettuce, and Heyday sauce

VERDE 16

Roasted poblano, Anaheim chile relish, lettuce, queso fundido, and chipotle aioli

Make it amazing with avocado 2

BEETY BEAN BURGER 15

House-made veggie patty with beets, beans, mushrooms, nuts and brown rice. Topped with Beecher's white cheddar, avocado, lettuce, Heyday sauce, and house pickles

GRILLED HALLOUMI SANDWICH 15

Grilled eggplant, red onions, Roma tomatoes Romesco, arugula, and olive tapenade

SALAD

ARUGULA SALAD 7 / 12

Baby arugula tossed in a lemon dijon vinaigrette with Marcona almonds, and shaved Grana Padano

HEYDAY CAESAR SALAD 7 / 12

Grana Padano, croutons, Spanish anchovies, and classic Caesar dressing

QUINOA CRUNCH SALAD 14

A hearty salad with kale, carrots, fennel, radicchio, avocado, toasted cashews, sprouted red quinoa, pickled collard greens, and served with a creamy cashew lime dressing

ADD TO ANY SALAD:

Grilled prawns 8

Grilled or crispy chicken thighs 5

Grilled halloumi 5

OTHERS

HEYDAY TACOS 13.5

Three corn tortillas filled with your choice of chicken, crispy cod or pork belly. Topped with cabbage, pico de gallo, and house-made salsa

BEER BATTERED FISH & CHIPS 18

Crispy beer battered Alaskan cod served with coleslaw and tartar sauce

SIDES

FRENCH FRIES 3 / 6

Handcut Kennebec french fries with malt vinegar aioli

TARTER TOTS 3 / 6

Golden brown and delicious with chipotle aioli

COLESLAW 4

Red and green cabbage with classic creamy dressing

ONION RINGS 8

Beer battered, dusted with lemon zest and served with chipotle aioli

COCKTAILS

ACAPULCO SUNSET 12

Tequila, Campari, orange liqueur, hibiscus-habanero syrup, lime juice

BY HOOK OR BY CROOK 12

Dry rum, walnut liqueur, cranberry juice, lime juice, Peychaud's bitters, lime wedge

CINNAMON HOT TODDY 12

Cinnamon infused bourbon, honey, lemon juice

GRAPEFRUIT ROYALE 12

Cucumber infused gin, dry vermouth, grapefruit cordial, sparkling wine, grapefruit twist

MATCH PLAY 12

Vodka, blanco vermouth, Maraschino liqueur, strawberry-guava limeade

BLACK MANHATTAN 13

Bourbon, Cocchi vermouth di torino, Cio chiaro amaro, orange bitters, orange twist

HIGH CARDS 13

Rye, heirloom pineapple amaro, dry vermouth, lemon twist

BOOZY SHAKES

COLEMAN CARAMEL 12.5

Bourbon, walnut liqueur with salted caramel, and vanilla ice cream

MIDNIGHT MOCHA 12.5

Dark rum, coffee liqueur, Theo chocolate chunk ice cream

RUMBERRY 12.5

Goslings Black Seal rum, blackberry liqueur, and vanilla ice cream

BEER

RAINIER TALL BOY 4

REUBEN'S ROBUST PORTER, 12OZ 5

E9 DETOUR AHEAD LAGER, 16OZ 6

WEINENSTEPHANER BAVARIAN HEFEWIEZEN, 16OZ 6

SEAPINE MOSAIC PALE ALE, 16OZ 6

E9 ROWDY AND DICK AMBER ALE, 16OZ 6

CASCADE HONEY, GINGER, LIME SOUR ALE, 12OZ 8

GROUNDBREAKER GLUTEN-FREE IPA, 12OZ 6

CIDERS

LOST GIANTS DRY CIDER, 12OZ 5

2 TOWNS RASPBERRY LEMONADE CIDER 12OZ 5

YONDER BLACKBERRY SAGE CIDER, 16OZ 7

BUBBLES & ROSE

LE CONTESSE, PROSECCO DOC, IT 187ML 10

FABRE EN PROVENCE ROSE, FR 2020 10 / 30

WHITE

DOVECOTE SAUVIGNON BLANC, FR 2018 9 / 27

GREYSON, CHARDONNAY, CA 2020 10 / 30

AIRLIE, PINOT BLANC, OR 2020 11 / 33

RED

FRANCO SERRA, BARBERA D'ASTI, IT 2020 9 / 27

PARIS ROAD CABERNET SAUVIGNON, CA 2017 10 / 30

DOMAINE FOND CROZE, RHONE VALLEY BLEND, FR 2019 11 / 33

SHAKES

MARIONBERRY 7.25

SALTED CARAMEL 7.25

SNICKERDOODLE 7.25

THEO CHOCOLATE CHUNK 7.25

VANILLA 7.25

REFRESHERS

ICED TEA 3

OJ, PINEAPPLE OR GRAPEFRUIT 3.50

LEMONADE 4

COKE, DIET COKE, SPRITE, JONES SODA 3.5

SPARKLING STRAWBERRY-GUAVA LIMEADE 5

CULTURE SHOCK KOMBUCHA 6

King County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to food-borne illness.

TUESDAY - SATURDAY 4:00PM - 9:00PM

SUNDAY BRUNCH 9:30AM - 2:00PM

HEYDAYSEATTLE.COM