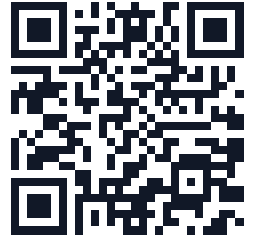


Quinn's Pub

1001 E Pike St 98122-3818 · +12063257711 · Updated: Jan 14, 2026

[View online menu](#)



SMALL PLATES 11

Marinated Olives	\$3.00
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Three Cheese Selection	\$13.00
from corsican cellars	
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Macrina French Baguette	\$3.00
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Painted Hills Beef Tartare	\$11.00
rosemary crostini, quail egg yolk & traditional seasonings	
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Spiced Bacon Caramel Corn	\$4.00
bacon, popcorn, peanuts & spicy caramel	
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House Made Pretzel	\$6.00
hand formed soft pretzel & welsh rarebit	
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Salt Cod Fritters	\$6.00
salted cod, whipped potato & housemade remoulade	
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Frites	\$6.00
handcut fries, fontina fonduta & veal demi-glace	
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Foie Gras Frites	\$14.00
our classic frites with shaved foie gras & foie sauce	
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Roasted Bone Marrow	\$15.00
marrow bones, red onion marmalade, grilled bread & parsley salad	
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Scotch Egg	\$8.00
soft-boiled egg, housemade sausage, brussel sprouts & mustard cream	

LARGE PLATES 6

Quinn's Pub Salad	\$13.00
gem lettuce, roasted ham, oven dried tomato, egg, gouda & green goddess dressing	
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Painted Hills Beef Burger	\$14.00
8oz beef burger, artisan bacon, white cheddar, mayonnaise, brioche bun & handcut fries	
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Wild Boar Sloppy Joe	AVAILABLE OPTIONS
fried onion & sage, grilled fresno pepper & brioche bun	\$13.00
	Add Duck Egg: \$2.00
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Fresh Fish and Chips	\$15.00
beer battered, handcut fries, housemade remoulade & malt vinegar	
Crispy Skin Chicken Breast & Confit Thigh	\$17.00
pomme noisette puree, creamed swiss chard, pickled chard stems, confit abalone mushrooms, chicken jus	
Steamed Mediterranean Mussels	\$13.00
melted leeks, saffron verjus broth & french baguette	

DESSERTS 9

Flourless Brownie & Salted Peanut Caramel	\$3.00
Caramel Apple Roulade & Vanilla Rum Creme Anglais	\$3.00
Horchata Ice Cream	\$3.00
Lemon Cheesecake & Raspberry Coulis	\$3.00
Dark Chocolate Coconut Bar	\$3.00
Honey - Ginger Ice Cream	\$3.00
Coconut Sorbet	\$3.00
Milk Chocolate Pretzel Bar	\$3.00
Malted Milk Ice Cream	\$3.00