

13500 Interurban Ave S.
Tukwila, WA 98168
206-588-2763
www.billybaroos.com

**20 Beers
on Tap!**

Featuring smoked seafood and meats prepared in our on-site custom smoker.

Appetizers

Coconut Prawns

Prawns dipped in beer batter and sweet coconut. Served with an apricot horseradish sauce. 15.50

Filet Mignon Tidbits

Tenderloin pieces marinated in teriyaki sauce and pan seared. 15.99

Spring Rolls

Crispy vegetable egg rolls served with Sweet chili dipping sauce. 12.50

Spinach Artichoke Dip

A rich blend of artichoke, spinach, onions, and Parmesan cheese oven-baked and served with naan bread. 13.95

Catfish Fingers

A Cajun cornmeal battered catfish served with fries. 12.75

Gorgonzola Fries

Seasoned waffle fries topped with creamy Gorgonzola sauce. 10.95

Tomato Pesto Flatbread

Roma tomato, house pesto, and mozzarella layered on a crispy naan bread. 9.50

Calamari

Tender calamari deep fried and served with cilantro aioli. 11.25

Southwest Egg Rolls

Smoked Chicken, black beans, red peppers, rolled in egg roll wrapper and served with ranch chipotle avocado sauce. **12.95**

Nachos

Your choice of house smoked chicken or brisket with cheddar cheese, guacamole, sour cream & pico de gallo on top of corn tortilla chips. 13.75

Shrimp Quesadilla

Shrimp, cilantro, tomato, avocado, pepper jack cheese, with pineapple-apricot salsa. 14.95

Smokehouse Sliders (3)

Your choice of beef brisket, or chopped pork & coleslaw. 12.95

Chicken Wings

Choose your preparation: tossed in spicy buffalo sauce with bleu cheese, glazed in a sweet chili garlic sauce, tempura battered salt & pepper with jalapeño garlic butter. 12.50

Chicken Tikka Skewers

Marinated in Indian spices, served with coleslaw and mint yogurt chutney. 13.75

Can't decide? Try our sampler!

A mix of the best: Spring Rolls, Spinach Artichoke Dip & Chicken Wings. 21.95

**NOTICE: Please note our salmon is prepared medium rare (130 degrees) unless otherwise requested. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*
Proudly serviced by US Foods

Soups

All soups are fresh scratch made in house daily.

Clam Chowder Bowl 6.25 Cup 4.50

French Onion Soup Bowl 7.50 Cup 5.75

Soup du jour Bowl 5.95 Cup 4.25

Beef Brisket Chili Bowl 7.50 Cup 5.75

THE GREENS

Add chicken, shrimp or calamari to any salad \$6

Soup and Salad Combo

Caesar or house salad with a cup of soup du jour, clam chowder, or chili. 12.50

French Onion Soup \$1.50 extra

Cup Soup/Half Sandwich Combo 13.25

Sandwich choices: French Dip, Pastrami & Swiss, Turkey Reuben, or Turkey

Soup Choices: Soup du Jour, Clam Chowder, or Chili, 1.50 extra for French Onion

Seafood Louie

Romaine tossed with citrus vinaigrette and topped with Dungeness crab, shrimp, fresh grilled salmon, asparagus, and Kalamata olives. 21.25

Billy's Cobb Salad

House Smoked salmon or Grilled Chicken with romaine, hard-boiled egg, tomato, gorgonzola, avocado, Kalamata olives, and ranch dressing. Entrée 19.00

Sesame Chicken Salad

Crisp romaine tossed with chicken, mandarin oranges, bell pepper, celery, almonds, fried wontons, and a sesame pepper dressing. Entrée 16.75

Bleu Cheese Salad

Tossed romaine with candied hazelnuts, pears, and bleu cheese dressing. Entrée 16.50 Side 7.75

House Salad

Romaine, tomatoes, sweet onions, cucumbers, croutons, and a choice of dressing. Entrée 10.25 Side 6.25

Pea Salad

Sweet peas, water chestnuts, onion, bacon tossed with a sour cream aioli dressing. 9.50

Caesar Salad

Fresh romaine tossed with traditional Caesar dressing. Entrée 12.50 Side 7.50

Maple Chicken Salad

Grilled chicken marinated in a maple vinaigrette with mixed greens, blue cheese, pears, and dried cranberries. Entrée 16.75

Chop Chop Salad

Romaine tossed with smoked turkey, salami, garbanzo beans, basil, havarti, Parmesan, cheddar, and tomatoes in a balsamic vinaigrette. Entrée 16.25 Side 9.75

Signature Sandwiches

All sandwiches are served with choice of fries or house made chips. Sweet potato fries available for an additional \$1. We smoke all our meats in-house daily!

Beef Brisket

House smoked, lightly sauced and topped with slaw. 14.00

Chopped Pork Sandwich

Slowly smoked pork, chopped and topped with slaw. 14.00

Hot Turkey Sandwich

Smoked Turkey served open faced with mashed potatoes and gravy. 14.00

Pastrami & Swiss

House Smoked Pastrami, sliced thin with grilled onions & Swiss on rye. 15.50

Reuben

House Smoked Turkey or Pastrami, Thousand Island dressing, sauerkraut, and Swiss Cheese. 16.50

Chicken Panini

Spicy mango chutney, smoked pulled chicken, roasted red peppers, fontina and Parmesan Cheese & arugula with citrus vinaigrette. 15.50

Turkey Sandwich

Smoked turkey, bacon, red pepper mayo, lettuce, tomato, and onions. 13.50

Vegetarian Panini

Red pepper mayo, eggplant, roasted red peppers, mushrooms, fontina, and Parmesan Cheese & arugula with citrus vinaigrette. 13.50

The Toasty Cuban Panini

Cuban style roast pork & ham pressed with pickles, dijon, provolone, and poblano mayonnaise. 15.25

Smoked French Dip

Thinly sliced roast beef and provolone with au jus dipping sauce. 16.50

Please inform your server of any food allergies you may have.

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Gourmet Angus Burgers

All burgers are made with Angus beef and served with choice of fries or house made chips. Sweet potato fries available for an additional \$1. Substitute a vegetarian burger for any burger patty at no extra charge.

***Bacon, Cheddar, Avocado**

Bacon, cheddar cheese, avocado, lettuce, tomatoes and onions. 14.25

***BBQ Bacon Cheese**

Caramelized onions, pepper bacon, BBQ sauce, poblano mayo and your choice of cheddar, provolone or pepper jack cheese. 13.95

***Classic Cheeseburger**

Lettuce, tomato, onions with your choice of cheddar cheese, provolone or pepper jack. 12.95

***Mushroom Swiss**

Crowned with melted Swiss and Crimini Mushrooms and Poblano Pepper Mayo. 14.50

***Salmon Burger**

Wild hand cut filet in house with pickled red onions and dill mayo. 16.25

***Caribbean Chicken**

Jerk seasoning, avocado, provolone and poblano pepper mayo. 14.50

***Blackened Chicken**

Seared Cajun spiced chicken breast topped with pepper jack cheese, lettuce, tomatoes, onions and red pepper mayo. 14.50

***Foster's Smokehouse**

Swiss cheese, house smoked pastrami, lettuce, tomatoes, onions and poblano mayo. 15.50

Entrées

We use only fresh seafood and fresh smoked meats.

Beer Battered Fish and Chips

Hand cut in house Pacific Cod, artichoke tartar, coleslaw and fries.

3 Pieces 17.75 2 pieces 15.75

Fettuccine

Select Alfredo or Cajun with Spicy Tomato Sauces 13.95

Add Chicken \$4.95 Add Smoked Salmon \$5.95 Add Prawns, scallops, salmon \$8

Grilled Salmon

Choose preparation, basted with garlic vermouth butter, simple olive oil or Blackened.

Served atop garlic mashed potatoes and fresh vegetables. 20.95

Smoked Pork Ribs

House smoked pork ribs served with a choice of mashed potatoes, potato salad or fries.

Full rack 28.50 Half rack 15.00

***Black Angus Prime Ribeye**

12 oz. hand carved ribeye basted with steak butter and topped with frizzled onions. Served with garlic mashed potatoes and seasonal vegetables. 34.00

***Black Angus Top Sirloin**

8 oz. top sirloin basted with steak butter and topped with frizzled onions. Served with garlic mashed potatoes and vegetables. 24.50

Chicken Marsala Pasta

Seared chicken with Marsala wine and a garlic cream reduction tossed with fettuccine pasta. 18.95

Southern Meatloaf

Beef, pork, onions and green peppers. Served with a spicy Cajun sauce, mashed potatoes and vegetables. 18.50

Hickory Smoked Chicken

A half all-natural chicken slowly smoked served with wild rice & vegetables. 17.25

Seafood Mixed Grill

Scallops, prawns, and salmon skewers grilled and basted with hazelnut butter sauce. Served with wild rice & seasonal vegetables. 21.00

We proudly serve locally raised Draper Valley Chicken
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Desserts

Seasonal Fruit Cobbler

Seasonal fruit topped with a snickerdoodle cookie crust and vanilla ice cream. 6.25

Crème Brûlée

Sweet custard made with vanilla bean and topped with a caramelized sugar crust. 6.25

Chocolate Brownie

Flourless chocolate indulgence served hot topped with vanilla ice cream and Guittard Chocolate Sauce. 6.50

Beers, Sparkling Wines and more...

J. Roget Brut, CA Split 10, Bottle 25

Wines

Reds Glass / Bottle

Two Vines Cabernet, CA 6.50 / 25

Maggio Merlot, CA 7.25 / 27

Ryan Patrick Vineyards

Redhead Red, WA 6.50 / 25

Elsa Bianchi Malbec, Argentina 7.50 / 27

Leese Fitch, CA 25

Cabernet Sauvignon, CA

A Square Bottle 35

Cabernet Sauvignon, WA

OZV Old vine Zinfandel, CA Bottle 23

Hahn Pinot Noir, CA Bottle 23

Whites Glass / Bottle

Ryan Patrick Chardonnay, WA 6.50 / 25

New Age White Blend, Argentina 7.50 / 29

Townsend Sauvignon Blanc, WA 7.50 / 29

Estancia Moscato, CA 7.50 / 29

Kestrel Chardonnay, WA Bottle 26

14 Hands Pinot Gris, WA Bottle 26

Snoqualmie Riesling, WA Bottle 22

Growlers available on select beers, \$14 / \$10 refills

Growlers are available to go only and not available for on premise consumption

On Tap

We feature 20 different beers on tap. Ask your server for a full list of draft beer selections, including seasonal favorites.

Bud Light 3.90

Coors Light 3.90

Pyramid Haywire 5.85

Blue Moon 5.85

Bottles

Fat Tire 4.50

Long Hammer IPA 4.50

Corona 4.25

Heineken 4.50

Buckler 4.25

Mike's Lemonade 4.50

Cans

Budweiser 16 oz 3.75

Bud Lt 16 oz 3.75

Miller Lite 16 oz 3.75

Pabst 16 oz 3.50

Heineken 16 oz 4.95

Guinness 4.95

Angry Orchard

Red Hook IPA

Sierra Nevada Torpedo

Other Beverages

Soft Drinks 2.75

Coke, Diet Coke, Sprite,

Vitamin Water XXX, Lemonade

Bottled Thomas Kemper Root Beer 3.25

Raspberry Iced Tea 2.75

Iced Tea 2.75

Juice 3.50

Orange, Cranberry, Grapefruit,

Pineapple

Milk 2.75

Hot Tea 2.75

San Pellegrino Sparkling Water 500 ml 4.75

Seattle's Best Coffee 3.25

Americano 4.25

Cappuccino 4.25

Espresso 4.25

Latte 4.50

Mocha 4.50

Extra Shot 1.

Billy's Baroo's Breakfast

Menu available from 9am to 2pm Saturday and Sunday. Pricing subject to change without notice.
Served with toast and your choice of hash browns, fruit or grits.

Basic Breakfast

Two eggs any style* served with your choice of ham, bacon or sausage and toast. 12.50

Breakfast Sandwedge

Two fried eggs* with ham and cheddar on a toasted roll 9.50
(without hash browns and wrapped for the golf course 7.25)

Brisket Hash & Eggs

House made hash with our famous brisket, two eggs any style* and toast. 14.75

Billy's Benedicts

Ham, smokehouse brisket or smoked salmon, poached eggs* and traditional or tomato hollandaise served with hash browns. 14.75

Smokehouse Monte Cristo

House smoked pastrami, swiss and cheddar cheese, dipped in French Toast batter and grilled golden brown, served with fruit. 13.50

Country Fried Steak and Eggs

Resting on biscuits topped with sausage gravy with two eggs* any style. 15.50

Buttermilk Pancakes

Plain: 9.00 With berries 12.00

Cinnamon Sugar French Toast

Plain: 9.00 With berries 12.00

Billy's Joe's Special

Eggs scrambled with ground Angus Beef, onions, and spinach served with hash browns. 14.75

Chicken and Waffles

Seasoned bone in fried chicken with golden crisp Belgian Waffle with warm syrup. 15.50

Omelets

Served with toast and your choice of, hash browns, fruit or grits.

Ham & Cheese

Choice of cheddar, swiss, provolone or pepper jack. 12.95

Smokehouse

House smoked beef brisket, onions, mushrooms, poblano peppers and pepper jack cheese. 12.95

Western

Onions, bell peppers, mushrooms and cheddar cheese. 11.95

Chili Relleno

Roasted poblano peppers, pepper jack cheese, sour cream and enchilada sauce. 11.95

Sides

Fruit Bowl	4.50
Oatmeal	3.75
Toast	2.00
Two Eggs any style*	3.95
Bacon, Ham or Sausage	3.50
Hash Browns	2.50

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We are proud to offer affordable elegance in our private dining and meeting rooms. Successful memorable events for reunions, corporate functions, weddings and more! Our facilities are award winning in the area. Our convenient location with ample free parking. Our goal is to always exceed expectations, contact our Banquet Sales Manager for more information.