

DRAFT BEERS

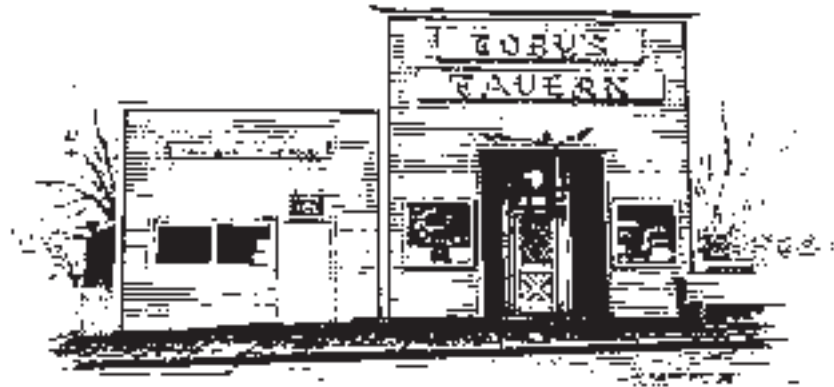
Pint

Toby's Parrot Red Ale - Coupeville, Washington	6.50
Guinness Stout - Dublin, Ireland	7.50
Harp Lager - Dundalk, Ireland	7.50
Kraken Stash - Eugene, Oregon	6.50
Mac & Jack's African Amber - Redmond, WA	6.50
Bodhizafa IPA - Georgetown, Washington	6.50
Black Butte Porter - Bend, Oregon	6.50
Alaskan Amber - Juneau, Alaska	6.50
Widmer Hefeweizen - Portland, Oregon	6.50
Stella Artois - Leuven, Belgium	7.50
Draft Cider	7.50

WINE

Bottle

Marietta Old Vine Red - California	22
Columbia Crest Cabernet - Washington	18
Ravenswood Cabernet or Zinfandel - California	16
Edmeades Zinfandel - California	29
Coppola Claret - California	26
Two Vintners Merlot - Washington	29
Rioja Red - Spain	17
Ste. Michelle Syrah - Washington	18
J. Lohr Cabernet - California	21
J. Lohr Chardonnay - California	21
Hogue Cellars Sauvignon Blanc - Washington	16
Hogue Cellars Riesling - Washington	16



One thing hasn't changed in the century since Toby's Tavern was constructed. Toby's Tavern still caters to Coupeville residents and people from around the Sound, the difference being it's now a destination rather than the point of origin for cargo bound for the mainland and elsewhere.

Well before the turn of the century, John Alexander S. Robertson was engaged in erecting many of the buildings in the Alexander land tract he had purchased in 1860, encompassing the Front Street lots between Main and Grace Streets. He helped shape the character which today charms residents and visitors alike by helping to construct at least half a dozen buildings still housing businesses.

By the time he sold Toby's in 1890 to Thomas Watts Calhoun, the building was an integral part of the Front Street landscape. When it was actually built remains undocumented. What is known of the building's history has been handed down through dry county records and living memories shared by Mickey Clark and George Hesselgrave, Jr, whose families each held title to the building.

A.B. Coates & Son stocked their emporium with everything from dry goods and groceries to grain and feed before selling it to Bacon & Hallock in 1904. That partnership split up in 1907, with A.D. Hallock retaining ownership of the store itself, following it with purchase of the real property in 1909. For the next 11 years, Hallock operated the general store, selling it in 1920 to Thomas C. Clark. In 1928, Clark sold it to the Seattle Merchandise Association, which in turn sold the building to George Hesselgrave, Sr.

He promptly modernized the building, enclosing the lean-to addition on the west and adding three gasoline pumps and plumbing stock to the mercantile mix. Wallace Benson ran the Coupeville Cash & Carry Grocery on the east side, while Hesselgrave operated out of the west.

Hesselgrave hauled toilets and tubs from the mainland in his seven-passenger Studebaker to supply town buildings. The Studebaker also ferried films for the Circuit Theatre back and forth to Seattle every week amid the tubs and fixtures, and was, as its license plate proclaimed, "FOR HIRE"

After his bar in the Central Hotel was damaged beyond repair by fire, Vique Sealey purchased Hesselgrave's building, moved the bar across the street and opened for business in 1938. Thence began the 70-year tradition resulting in Toby's Tavern today.

We welcome you to Coupeville and Toby's Tavern. How it got that name is another story ...



A Destination Tavern in the Heart of Historic Coupeville

Open 7 Days a Week

Grill Open 11 am - 8pm (9pm Fri/Sat)

Bar Open 11 am - Flexible Closing Time

360.678.4222

8 NW Front Street • Coupeville, WA

**TOBY'S
BEER
MUSSEL
FELT
COUPEVILLE, WA**

LUNCH (ONLY)

Served 11am to 5pm

SANDWICHES

Pastrami	12
Corned Beef	12
Roast Beef	12
Barbecued Beef	13
French Dip	13
Swiss Dip	14
Grilled Cheese	9
Smoked Breast of Turkey	11
Ham	11
Grilled Reuben	15

Served with French Fries, Pickle & Condiments

Cheese Choice: Swiss or American, add \$1

Breads: Sourdough, Light Rye, Dark Rye,
Whole Wheat or French Roll

Substitutions Welcome ~ Added Charge

BEVERAGES

All Beverages Include Sales Tax

Draft Beers	6.50 & up
Soft Drinks (one refill)	2
<i>Pepsi, Diet Pepsi, Sierra Mist, Squirt, Dr. Pepper, Mug Root Beer</i>	
Gourmet Root Beers	3
Juices	2 & up
<i>Tomato, Orange, Grapefruit, Cranberry</i>	
Lemonade	2
Coffee	2
Iced Tea	2
Milk	Small 2 Large 3
Wine by the Glass, Small Bottle or Full Bottle	

LUNCH OR DINNER

Served All Day

SEAFOOD

Steamed Penn Cove Mussels with Garlic Bread	
1 lb	18
2 lb	33
<i>Following Served with French Fries & Cole Slaw:</i>	
Clam Strips	17
Shrimp Basket	15
Halibut & Chips (seasonal)	Market
Fish & Chips (a specialty)	18
Salmon Fish & Chips	17
<i>Fish & Chips Meals Small Portion \$2 Less</i>	
Seafood Combo (Clam Strips, Shrimp & Cod)	25

STEAK & CHICKEN

Served with French Fries & Salad or Cole Slaw

Bar Steak, 8 oz. Sirloin	21
Chicken Strips	15

BURGERS & SANDWICHES

Served with Lettuce, Tomato, Pickles, Grilled Onions,
Mayonnaise & French Fries: Add Bacon for \$2

Deluxe Broiled Cheeseburger	12
Deluxe Broiled Hamburger	11
Deluxe Bacon Cheeseburger	14
Deluxe Broiled Mushroom Swiss Burger	14
Buffalo Burger	15
Broiled Chicken Burger	13
Broiled Salmon Burger	13
Crispy Halibut Burger	13
Gardenburger or Beyond Burger	12
Patty Melt	13
Seared Ahi Burger on Ciabatta	17
Deluxe Chili Cheeseburger with Sharp Cheddar	15
Wagyu Sliders (2)	14

SOUPS & CHILI

Cup	5	Cup	6
Bowl	7	Bowl	8

DINNER

Served 5pm to 9pm

SEAFOOD

Served with Steak Fries, Salad and Garlic Bread

Broiled Salmon	25
Broiled Cod	19
Grilled Oysters	18
Deep-fried Jumbo Prawns	21
Seared Ahi Dinner	20

BROILED STEAKS

COOKED TO ORDER

Served with Steak Fries, Salad & Garlic Bread

Bar Steak, 8 oz. Sirloin*	21
Choice Rib Eye, 10 oz.*	30

SALADS

Dinner Salad	5
Chef Salad	15
Broiled Chicken Chef Salad	16

SIDE ORDERS

Fries, Small	4	Fries, Large	6
Calamari with Aioli	16		
Garlic Bread, Small	4	Garlic Bread, Large	7
Raw Oyster Shooters	@ 2	6/10	12/19
Cole Slaw	3		
Beer Batter Onion Rings	9		
Zucchini (breaded & deep-fried)	9		
Vegetable Basket	16		
<i>Breaded & fried zucchini, onion rings, mushrooms, cauliflower</i>			
Extra Dressing or Sauce50		
Homemade Brownie	3	Cookie	2.25

* Eating Raw Oysters or Undercooked Meat
May Increase Your Risk of Food-borne Illness.

LUNCH & DINNER SPECIALS AVAILABLE!

MASTERCARD • VISA • DISCOVER • \$10 MINIMUM