



Monday Lunch 11-1:

Cottage Pie (Beef & Veggies) in Puff Pastry

10

Tomato Soup

10

Jumbo Chocolate Chip Cookie

2.50

Monday Supper 4-7:

Pork Vindaloo or Vegan Vegetable Curry

Served with Basmati Rice, Bombay Potatoes, and Chutney

15

Naan Bread served with Chickpea Dal

5

Onion Pakora (Deep Fried Onion Fritter)

5

Veggie Salad with Sesame Ginger Vinaigrette

5

Apple or Cherry Turnover

5



Tuesday Lunch 11-1:

3 types of Banh Mi Sandwiches: Tofu, Chicken, or Pork

Served with Daikon, Carrots, Cabbage, Cucumbers w/ Sriracha Mayo

If you are GF, we can hold the roll and put the 'Fixins' on a bed of lettuce

10

Tom Ka Gai Soup

5

Peanut Butter Cookie

2.50

Tuesday Supper 4-7:

Pork Sticky Ribs

15

Tofu & Vegetable and Rice Noodle Peanut Sauce Sauté

15

Tom Ka Gai Soup

5

Vietnamese Salad

5

Chocolate Cherry Cake with Chocolate Ganache Frosting

5



Instagram: @vashonsugarshack

FB: Vashon Sugar Shack

Wednesday Lunch 11-1:

Jumbo Hot Ham, Cheese & Egg Biscuit

10

Chicken Noodle Soup

5

Butterscotch Lace Chocolate Chip Cookie

2.50

Wednesday Supper 4-7:

Beef Bourguignon served on Pasta

15

Apple Fennel Salad

5

Green Beans Almondine

5

French Onion Soup

5

Pumpkin Cheesecake

5



Thursday Lunch 11-1:

Greek Chicken Gyro

10

Bean & Pork Soup

5

Jumbo Coconut Macaroon with Chocolate

2.50

Thursday Supper 4-7:

Smoked Salmon Alfredo on Linguini

15

Bean & Pork Soup

5

Caesar Salad

5

Brussel Sprouts with Aged Balsamic

5

Triple Layer Tiramisu Cake

5



Friday Lunch 11 – 1

Fish Fry with Fries, Cole Slaw, and Tartar Sauce

10

Clam Chowder

5

Jumbo Oatmeal Cranberry Cookie

2.50

Friday Supper 4-7

Smoked BBQ Ribs & BBQ Smoked Chicken

Served with Mac & Cheese and Cole Slaw

15

Iceberg Wedge Salad with Blue Cheese Dressing

5

Clam Chowder

5

Buttered Corn on the Cob

5

Triple Layer Carrot Cake

5



Wine List

Ca' Furlan Prosecco

"A somewhat soft, extra dry sparkling wine from Italy. This wine is medium bodied and dry, with bright fruit flavors of peach, apple and pear, and slight lemon zest with a hint of sweetness."

\$17.00

Misty Cove Sauvignon Blanc

This refreshing and tasty Sauvignon Blanc is sure to please with a bouquet of ripe passionfruit, kiwifruit, rock melon and lime peel aromas on the nose.

\$17.00

Clos de Lumieres Rosé

Rose petal and fuchsia in color with an intense nose of strawberries, a balanced mouth feel. Red fruit and cherries complemented with notes of citrus fruits, spices, and a minerally finish.

\$17.00

Langhe Barbera

The color is violet-red with a ruby brilliance. An intense nose shows clean scents of mulberry, cranberry and grape vines. On the palate the acidity is perfectly balanced with a well-structured body and has flavors of plum, pomegranate and crushed berries.

\$19.00