

DRAFT BEERS

Pint

Toby's Parrot Red Ale - Coupeville, Washington	7.25
Guinness Stout - Dublin, Ireland	8.25
Harp Lager - Dundalk, Ireland	8.25
San Juan Outer Island IPA - Friday Harbor, WA	7.25
Mac & Jack's African Amber - Redmond, WA	7.25
Bodhizafa IPA - Georgetown, Washington	7.25
Black Butte Porter - Bend, Oregon	7.25
Alaskan Amber - Juneau, Alaska	7.25
Widmer Hefeweizen - Portland, Oregon	7.25
Stella Artois - Leuven, Belgium	8.25
Greenbank Draft Cider	8.25

WINE

Bottle

Marietta Old Vine Red - California	22
Columbia Crest Cabernet - Washington	18
Browne Heritage Cabernet - Washington	29
Edmeades Zinfandel - California.....	29
Coppola Claret - California	26
Two Vintners Merlot - Washington	29
Rioja Red - Spain	17
Ste. Michelle Syrah - Washington	20
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
COUPEVILLE, WA**

LUNCH (ONLY)

Served 11am to 5pm

SANDWICHES

Pastrami	13
Corned Beef	13
Roast Beef	13
Barbecued Beef	17
French Dip	15
Swiss Dip	16
Grilled Cheese	10
Smoked Breast of Turkey	12
Ham	12
Grilled Reuben	17

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	7.25 & up
Soft Drinks (one refill)	2
<i>Pepsi, Diet Pepsi, Sierra Mist, Squirt, Dr. Pepper, Mug Root Beer</i>	
Gourmet Root Beers	3
Juices	3 & 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	20
2 lb	38
<i>Following Served with French Fries & Cole Slaw:</i>	
Clam Strips	18
Shrimp Basket	18
Halibut & Chips (seasonal)	Market
Fish & Chips (a specialty)	18
Salmon Fish & Chips	19
<i>Fish & Chips Meals Small Portion \$2 Less</i>	
Seafood Combo (Clam Strips, Shrimp & Cod)	26

STEAK & CHICKEN

Served with French Fries & Salad or Cole Slaw

Bar Steak, 8 oz. Sirloin	22
Chicken Strips	15

BURGERS & SANDWICHES

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

Deluxe Broiled Cheeseburger	13
Deluxe Broiled Hamburger	12
Deluxe Bacon Cheeseburger	15
Deluxe Broiled Mushroom Swiss Burger	15
Buffalo Burger	17
Broiled Chicken Burger	13
Broiled Salmon Burger	13
Crispy Halibut Burger	16
Gardenburger or Beyond Burger	12
Patty Melt	15
Seared Ahi Burger on Ciabatta	18
Deluxe Chili Cheeseburger with Sharp Cheddar	17
Wagyu Sliders (2)	15

SOUPS & CHILI

Cup	6	Cup	7
Bowl	10	Bowl	11

DINNER

Served 5pm to 9pm

SEAFOOD

Served with Steak Fries, Salad and Garlic Bread

Broiled Salmon	27
Broiled Cod	21
Grilled Oysters	20
Deep-fried Jumbo Prawns	21
Seared Ahi Dinner.....	21

BROILED STEAKS

COOKED TO ORDER

Served with Steak Fries, Salad & Garlic Bread

Bar Steak, 8 oz. Sirloin*	22
Choice Rib Eye, 10 oz.*	40

SALADS

Dinner Salad	5
Chef Salad	21
Broiled Chicken Chef Salad	22

SIDE ORDERS

Fries, Small.....	4	Fries, Large	6
Calamari with Aioli	16		
Cod Bits Basket	14		
Garlic Bread, Small	4	Garlic Bread, Large	7
Raw Oyster Shooters.....	@ 3	6/12.....	12/23
Cole Slaw	3		
Beer Batter Onion Rings	11		
Zucchini (breaded & deep-fried)	10		
Vegetable Basket	18		
<i>Breaded & fried zucchini, onion rings, mushrooms, cauliflower</i>			
Extra Dressing or Sauce	1		
Homemade Brownie.....	4	Cookie.....	3

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

LUNCH & DINNER SPECIALS AVAILABLE!

MASTERCARD • VISA • DISCOVER • \$10 MINIMUM