

# DRAFT BEERS

*Pint*

Toby's Parrot Red Ale - Coupeville, Washington .....	6.50
Guinness Stout - Dublin, Ireland .....	7.50
Harp Lager - Dundalk, Ireland .....	7.50
Lagunitas IPA - Petaluma, California .....	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  
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 .....	8
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 .....	17
2 lb .....	29
<i>Following Served with French Fries &amp; Cole Slaw:</i>	
Clam Strips .....	15
Shrimp Basket .....	15
Fresh Halibut & Chips (seasonal) .....	20
Fresh Fish & Chips (a specialty) .....	17
Salmon Fish & Chips .....	17
<i>Fish &amp; 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 \$1

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 .....	24
Broiled Cod .....	19
Grilled Oysters .....	18
Deep-fried Jumbo Prawns .....	21
Seared Ahi Dinner .....	17

## 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 .....	4
Chef Salad .....	14
Broiled Chicken Chef Salad .....	16

## SIDE ORDERS

Fries, Small .....	4	Fries, Large .....	6
Calamari with Aioli .....	15		
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 &amp; fried zucchini, onion rings, mushrooms, cauliflower</i>			
Extra Dressing or Sauce .....	.50		
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