



Where Bellevue Goes for Food, Fun and Cocktails!

Host your next party here!



VOTED BEST CASUAL MEETING PLACE IN
BELLEVUE BY THE BELLEVUE DOWNTOWN
ASSOCIATION IN 2007, 2008, 2009 & 2010

Voted BEST BAR In Bellevue 2010 by
the readers of the Bellevue Reporter

Visit us at 520barandgrill.com &
become a fan on facebook
425.450.0520

Thank you for allowing us to serve you
Owners - Joseph and Randi Brazen

Established May 20, 2006

WEEKEND BRUNCH MENU

Served Saturday & Sunday
11 am to 2 pm

CLUB BURRITO

Featuring eggs, turkey, swiss cheese, tomatoes, onions & salsa wrapped in a tortilla, served with home fried potatoes 10

SPICY SPANISH BURRITO

Eggs, chorizo, black beans, cheddar-jack cheese, avocado, chipotle sour cream, green chiles & salsa wrapped in a tortilla served with home fried potatoes 10

WESTERN SCRAMBLE

Red & green peppers, thinly sliced green onions, ham & cheddar-jack cheese & home fried potatoes 10

VEGETARIAN SCRAMBLE

Mushrooms, peppers, tomato & onions, cheddar-jack & swiss cheese, served with home fried potatoes 10

FRITTATA SCRAMBLE

Bacon, swiss cheese & spinach served with home fried potatoes 10

520 CLASSIC

Crispy bacon, scrambled eggs with cheddar cheese & home fried potatoes 10

520 FRENCH TOAST

Two slices soaked in our creme brulee sauce topped with English toffee macadamian nut syrup, served with scrambled eggs & cheese and two strips of bacon 10

BAGEL & CREAM CHEESE 3

A toasted bagel served with cream cheese or jelly



Pair it up with one of
our fabulous Bloody
Marys or Mimosas

10



Spectacular Summer Desserts

Please allow 10 minutes as they are made fresh to order

CHOCOLATE BABY CAKES 8

Three warm miniature chocolate cakes with molton lava centers, topped with a scoop of vanilla ice cream & finished with a tangy blood orange sauce Please allow 10 minutes

WARM BREAD PUDDING 8

A simple pleasure made with cubes of warm cinnamon raisin bread saturated with a spiced rum sauce

GLAZED CARROT CAKES 8

Three warm miniature carrot cakes glazed with caramel, frosted with a classic cream cheese frosting

ICE CREAM TRUFFLES 6

Choose either vanilla ice cream wrapped in a solid chocolate coating, or raspberry sorbet surrounded by hard white chocolate. Refreshing and light.

SANDWICHES & BURGERS

All sandwiches served with our big steak fries.
house salad or cup of soup substituted for 3

520 BURGER*- BEST IN BELLEVUE

Our signature 1/2 pound burger, is freshly ground, flamed grilled & juicy. Choice of swiss or cheddar 11.95

LAMB BURGER*

Flame grilled 1/2 lb of lamb, finished with Tzatziki sauce 12.50

CAJUN KING SALMON SANDWICH*

Blackened grilled salmon, lettuce with chipotle ranch on a toasted ciabatta roll 15

HONEY CHICKEN SANDWICH

Grilled chicken, apple smoked bacon, honey poppy- seed dressing & swiss cheese on a ciabatta roll 13

FLANK STEAK SANDWICH*

Grilled flank steak, Jack Daniels onions, avocado, tomato, lettuce & chipolte mayo on a toasted ciabatta roll 13

PATTY MELT*

Flame grilled 1/2 pound fresh ground, juicy burger on rye bread with swiss cheese & Jack Daniels onions 11.95

TUNA ON MAIN

Albacore tuna salad with capers, tomatoes, fresh basil, mozzarella cheese served on a toasted ciabatta roll 12

GRILLED CHEESE & SOUP

Thick sourdough bread with melted cheddar & jack cheese and a cup of our delicious homemade soup 11 Add ham for 2

ENTREES

ALMOND CRUSTED ASIAN WHITE FISH

Pan seared & served over a bed of Basmati rice presented with a zesty orange sauce. Healthy & Light 15

SEARED AHI*

Ahi Tuna seared rare served with our mango-papaya salsa, Basmati rice & steamed vegetables 23

FISH AND CHIPS (our regulars favorite)

Four pieces of hand-breaded cod served with big steak fries & our homemade tartar sauce 15

STEAMED CLAMS*

One pound of Penn Cove Manila clams sautéed with white wine, red chili flakes, garlic & fresh thyme 16

CHICKEN MOZZARELLA

Fresh breaded chicken topped with marinara sauce with roasted peppers, nestled in creamy fettucini noodles 15

CURRY LEMONGRASS MUSSELS*

One pound of Penn Cove mussels sautéed in a lemongrass, kaffir lime & coconut red curry sauce, tossed with diced tomatos & fresh cilantro 16

SUCCULENT SALMON*

Honey-soy grilled fresh king salmon served with steamed basmati rice & fresh seasonal vegeables 19

STEAK GORGONZOLA*

Sliced, grilled hanger steak served over sauteed spinach & topped with a creamy gorgozola sauce 18

HEALTHY GRILLED CHICKEN

Glazed chicken in teriyaki sauce served with our seasonal vegetables with our new roasted rice medley 15

TERIYAKI BEEF STEAK STRIPS*

Steak strips marinated in our teriyaki sauce, grilled & served over a bed of steamed basmati rice 16

CHICKEN FINGERS

Three pieces of lightly breaded chicken with your choice of BBQ sauce or chipotle ranch dressing and steak fries 12

SIDE ORDERS

FETA RED POTATOES & GREEN BEANS 6

CHIPS & SALSA 6 add side of guacamole 5

STEAK FRIES 5 STEAMED BROCOLLINI 5

ROASTED RICE MEDLEY 5

STARTERS

520 SPINACH ARTICHOKE DIP

Our signature recipe is topped with parmasean cheese and cayanne pepper nestled in warm flat bread chips 8

FLAT BREAD VEGGIE PIZZA

Red & green peppers, red onions, mushrooms and black olives over warm melted parmesan & mazzarella cheese 9

STEAK GORGANZOLA PIZZA

Toasted flat bread topped with red onions, pears, spinach, steak gorgonzola drizzled with honey balsamic vinegar glaze 10

HUMMUS PLATE- Vegetarian Delight

A traditional hummus served with fresh tomatoes and cucumbers & grilled pita bread 11.50

COCONUT PRAWNS

Jumbo prawns, hand-breaded in coconut & served with our mango-papaya salsa 13

FAMOUS HOT WINGS

Meaty chicken wings tossed in our secret hot sauce. Served with a side of tangy ranch or BBQ 11

EDAMAME

Steamed soy beans salted, with ponzu sauce & cucumbers 8

POT STICKERS

Hand-wrapped wontons filled with spiced ground pork, served with ponzu dipping sauce 10

FISH TACOS

Two fresh hand-breaded pieces of cod in a tortilla with mango-papaya salsa & chipotle sour cream 12

CHICKEN QUESADILLA

Green chilis, jack cheese, chicken & chipotle sour cream 8

CHESTNUT CHICKEN

Eight bites of chicken breast topped with water chestnuts & wrapped in apple-smoked bacon 11

GYRO BITES

Bite size gyros with feta cheese topped with Greek pico 10

CRAB WONTONS

Crispy wontons stuffed with fresh dungeness crab, cream cheese, mascarpone cheese, onions, carrots, celery & bell peppers. With plum sauce and a small Asian salad 12

NORTHWEST CRAB CAKES

Fresh Dungeness Crab, onions, carrots, celery & bell peppers, lightly coated with Panko & pan-seared until golden and crispy, served with almond Romesco sauce 15

520 NACHOS- THE LARGEST NACHOS IN BELLEVUE

Layered with jack cheddar cheese, olives, jalapenos, black beans & topped with pico de gao & sour cream 13

Add chicken or ground beef for 5, steak 6

SOUPS AND SALADS

SOUP OF THE DAY cup 6 bowl 9

Made fresh daily, always hearty, wholesome & delicious!

CRAISIN WALNUT SALAD small 9.5 large 14

Candy walnuts, craisins with slivers of pears & gorgonzola cheese tossed with honey-lime dressing

CHICKEN CAESAR SALAD small 9 large 12

Grilled chicken breast with caesar dressing, parmesan cheese & croutons Substitute Salmon for 3

COBB SALAD 14

The classic preparation presented with gorgonzola dressing

CHAOS SALAD small 9.5 large 14

Grilled chicken, red onions, mandarin orange, & avocado, with honey poppy seed dressing

BBQ CHICKEN SALAD small 9.5 large 14

Grilled BBQ chicken tossed with roasted corn, black beans, jack cheese, green chilli's & chipotle ranch dressing

HEALTHY HOUSE SALAD small 9.5 large 14

Mixed greens, pumpkin seeds, tomato, cucumber & your choice of dressing



Late Night

Starts at **520**
9 pm to close

Late Night Happy Hour

MAC & JACKS & STELLA ARTOIS 4

HOUSE WINES \$5.20

MILBRANDT CHARDONNAY, 14 HANDS MERLOT &
LAMBERTI SPARKLING ROSE.

All Late Night Well Drinks \$6 Each

Corona Buckets
\$22



NEW Late Night Menu \$6

Personal Nachos Chicken Lettuce Wraps

Spanish Empanadas

Italian Spring Rolls 520 Sliders

Meaty Hot Wings

Shredded Beef Soft Tacos Sauteed Garlic Prawns

Beef or Chicken Satay with peanut sauce

Fried Mac & Cheese with marinara sauce

Chestnut Chicken

Kid's Menu \$5.00

Chicken Fingers Fish & Chips

Plain Cheese Quesadilla

Grilled Cheese or PB&J with Fries

Flat Bread Cheese Pizza

- Kid's Weekend Breakfast -

Cheesy Eggs or French Toast & Bacon

18% Gratuity will be added to parties of six or more

**Washington State Law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*



MAC & JACKS & STELLA ARTOIS 4
 ALL WELL DRINKS 6 CORONA BUCKETS 22
 HOUSE WINES 5.20
 14 HANDS MERLOT - MILBRANDT CHARDONNAY
 & LAMBERTI SPARKLING ROSE

HAPPY HOUR FOOD SELECTIONS \$6
 Gyro Bites Meaty Hot Wings Naked Nachos
 Hummus Plate Sauteed Garlic Prawns
 Prosciutto & Fontina Grilled Cheese Sandwiches
 Shredded Beef Soft Taco \$3.50 each

What's Happening at 520

★ **NEW** late night hours,
 drink specials & menu items

Thurs-Fri-Sat 9-midnight
 Sun-Mon-Tues-Wed 9-10 PM ★

★ **Tuesday is Ladies Night** ★
 Bring a friend and share a bottle of
 BITCH GRENACHE - PLATINUM BLONDE
 or MENAGE A TROIS \$22

Weekend Brunch

Join us during the summer for
 brunch on the patio. Served from
 11-2. We offer a fabulous breakfast
 and some of the tastiest Bloody
 Marys in Bellevue!



Yappy Hour at 520

Taking Rover out for a little
 exercise, and feeling thirsty? Well behaved
 dogs and owners are allowed on the patio at
 520. We just call it Yappy-Hour

520 Now Takes Reservations

Book them at www.520BarAndGrill.com

520 Summer Hours

Sunday - Wednesday 11am - 10pm
 Thursday - Saturday 11am - midnight



Become a fan on Facebook - and we'll
 alert you to fun events and specials

SPECIALTY COCKTAILS

SUNSET STRIP

Stoli Strasberi, Creme de Cassis Liqueur & lemonade.
This sunset will make a lasting impression. 10

TANGLED TEA

Skyy Vodka, Bacardi Rum & Beefeater Gin mixed with
Cranberry with a touch of Midori. 10

CHI COLADA

Stoli Vanilla, Malibu Rum, Pineapple juice & topped
with whipped cream. Just as good as it sounds! 10

JOHN DALY

Our twist on an Arnold Palmer. A mix of FireFly
Sweet Tea Vodka and lemonade. 10

BARTENDER'S SPECIAL

Willing to try something new? Ask the bartender
for their creation of the day. 10

RAMONA SPRITZER

A refreshing & elegant blend of Steele Chardonnay, San
Pelegriano & lime over ice. Delicious & less caloric! 12

520 COSMO

Grey Goose L'Orange & a splash of Champagne. 10

LADIES LEMON DROP

Vanilla Stoli and fresh lemons. 10

BELLEVUE DROP

Blueberry Stoli Vodka gives a fresh twist. 10

MAGNOLIA MIMOSA

A blend of sparkling Prosecco & fresh orange juice
and topped with Grand Marnier. 10

MEDINA MARTINI

Pomegranate, Blueberry Stoli Vodka & muddled citrus. 10

CADILLAC MARGARITA

Our incredible house margarita with a generous kick of
Grand Marnier 12

BEERS ON TAP

Irish Death 6
Stella Artois 6
WidmERE Hefeweizen 6
Hoegaarden 5
Mac & Jack's Amber 5
Manny's Pale Ale 5
Bud Light 4

BOTTLED BEERS

Guinness Pub Can 6
Corona 5
Amstel Light 5
Heineken 5
Budweiser 4
Coors Light 4
Select 55 4

SPECIALS

Red Bull 3.50
Blackthorn Cider 5
Mike's Hard Lemonade 5
Kaliber (Non-Alcoholic) 5

BUBBLES

Bisol Prosecco, Italy 9/31
Lamberti Sparkling Rose 8/28
Duval LeRoy Brut Split 15
Vueve Clicquot Ponsardin Brut, France 75
Dom Perignon '99, France 175
Dom Perignon Rose '96, France 350



WHITE WINES

CHARDONNAY

<i>Milbrandt, Washington</i>	8/28
<i>Carmel Road, Monterey</i>	10/36
<i>Steele Cuvee, California</i>	14/49
<i>Cakebread, Napa '06</i>	60

SAUVIGNON BLANC

<i>Matua, New Zealand</i>	7/25
<i>Dashwood, New Zealand</i>	8/28
<i>Los Vascos, Chile</i>	9/31
<i>Rutherford Ranch, California</i>	11/40

WHITE BLENDS

<i>Kamiak, Washington</i>	7/25
<i>Platinum Blonde, Washington</i>	8/28

PINOT GRIS / GRIGIO

<i>Primaterra Pinot Grigio, Italy</i>	7/25	
<i>Willamette Valley Vineyards, Oregon</i>		10/35

RIESLING

<i>Milbrandt Riesling, Washington</i>	7/25
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RED WINES

BLEND S

<i>Menage a Trois, California</i>	8/28
<i>Bitch Grenache, AUSTRALIA</i>	8/28
<i>Estancia Meritage CA</i>	50
<i>Pondera 'Consensio', Washington</i>	46
<i>Palazzo, Napa Valley (Joseph's best friend)</i>	80

CABERNET

<i>Morro Bay, California</i>	8/28
<i>Rutherford Ranch, California</i>	11/40
<i>Beringer Lux Cab, California</i>	60
<i>Jordan Cabernet, California</i>	90
<i>Beringer, Napa Valley Private Reserve</i>	150
<i>Caymus Special Select, California</i>	195

MERLOT

<i>14 Hands, Washington</i>	7/25
<i>Kennedy Shaw, Washington</i>	9/31

PINOT NOIR

<i>Shooting Star, California</i>	11/40
<i>Willakenzie "Alette" Pinot Noir, Oregon</i>	60

SYRAHS / MALBEC

<i>Andeluna Malbec, Argentina</i>	7/25
<i>Colores D Sol Malbec, Argentina</i>	8/28
<i>Writer's Block Syrah, California</i>	10/35
<i>Ch. St. Michelle Ethos Columbia Valley</i>	35
<i>Stags Leap Syrah, California</i>	70

ZINFINDEL

<i>Brazin Zin, California</i>	11/40
<i>St. Francis '05, Sonoma County</i>	45

PORTS / DESSERT

<i>Essensia Orange Muscat</i>	4
<i>Fonseca Bin 27 Porto</i>	9
<i>Taylor Fladgate 10 Year Tawny Porto</i>	10
<i>Royal Oporto Colheita 1977</i>	18