

SHAREPLATES

HOUSE CHICKEN WINGS honey chipotle or naked wings, dipping sauce. 14

CRISPY CALAMARI STEAK parmesan, fine herb, marinara. 17

SHRIMP & COCONUT CAKES sweet chile aioli. 18

SWEET POTATO TOTS cilantro lime aioli. 8

SOUP & SALADS

HARVEST COBB iceberg lettuce, 6-minute egg, crispy shiitake mushrooms, grilled chicken, avocado, tomato, red onion, humboldt fog goat cheese, red wine vinaigrette. 18

STEAK SALAD chilled new york, arugula, pickled onion, oven dried tomato, marinated gigante bean, roasted zucchini, white cheddar, balsamic onion vinaigrette. 21

ROASTED VEGETABLE SALAD heirloom carrots, purple cauliflower, golden raisin, sweet potato, roasted carrot hummus, maple orange cinnamon vinaigrette. 16

BEEF & PEAR SALAD pecan, feta-goat cheese, brussels sprouts, parsnip, fried quinoa, baby greens, honey-balsamic vinaigrette. 16

SIMPLE SALAD baby greens, shaved cucumber, heirloom cherry tomato, candied pecan, carrot, champagne vinaigrette. 10 entrée / 8 side
add grilled chicken thigh. 5 add grilled salmon. 7 add chilled new york. 8

CAESAR SALAD chopped romaine, fried caper, parmesan frico, crouton.
12 entrée / 10 side
add grilled chicken thigh. 5 add grilled salmon. 7

CLAM CHOWDER housemade focaccia. 10

MAINS

sandwiches & burgers served with fries or simple salad (sub sweet potato tots or caesar \$1.00)

PRIME RIB DIP beechers white cheddar, caramelized onion, roasted mushroom, horseradish aioli, red wine jus. 20

TOMATO AND PROSCIUTTO GRILL swiss cheese, fresh garlic, basil, toasted ciabatta. 18

GRILLED HAM & GRUYERE kurobuta smoked ham, caramelized onion, dijon, parmesan-buttered bread. 17

GRILLED VEGGIE SANDWICH portobello mushroom, grilled zucchini, roasted red pepper, grilled red onion, arugula, parsley pesto, romesco. 16

SALMON BLT heirloom tomato, house cured back bacon, bibb lettuce, charred lemon aioli, avocado, rye bread. 22

CRISPY CHICKEN SANDWICH buttermilk fried chicken thigh, smoked gouda, onion jam, caramelized fennel aioli, candied jalapeno, sprouts, ciabatta. 17

GAME BURGER* (bison, wild boar, elk, and wagyu) honey lavender goat cheese, applewood bacon, crispy leeks, maitake mushroom, arugula, peppadew aioli, dutch crunch bun. 20

HUMBOLDT FOG BURGER* (brisket, short rib, chuck) caramelized pear, humboldt fog goat cheese, aged cheddar, grilled red onion, black garlic aioli, fries. 19

DUROC BACON BURGER* (brisket, short rib, chuck) colossal cut belly bacon, american cheese, bibb lettuce, lemon aioli, fries. 17

FIRE PASTA NO.2 pappardelle, house fermented hot sauce, chicken thigh, soy sauce, peppadew peppers, romano, fried chicken skin. 27

FISH & CHIPS beer battered cod, tartar, charred lemon, slaw. 18

*plant-based patties available

SIGNATURE COCKTAILS

CLASSIC PUB MARTINI 14

tanqueray 10 gin, anchor old tom gin, blanc vermouth, dry vermouth, frozen

1901 MANHATTAN 14

elijah craig small batch bourbon, dry curaçao, dry vermouth, angostura, frozen

JAPANESE MARTINI 14

roku japanese gin, sake, blanc vermouth, orange blossom water, salted cherry blossom, frozen

THE VESPER 14

plymouth gin, tito's handmade vodka, lillet blanc, lemon peel, frozen

ESPRESSO MARTINI 12

stoli vodka, grind espresso liqueur, nitro cold brew, simple syrup, vanilla sweet cream

APPLE & GIN AUTUMN COCKTAIL 12

grey whale gin, apple cider, lime juice, honey simple syrup, cinnamon, apple slice

WHISKEY SOUR 12

four roses small batch bourbon, egg white, lemon juice, simple syrup, bitters

DEATH OR GLORY 12

blended scotch, toasted coconut syrup, dry curaçao, lemon juice, egg white, absinthe spritz

THE BROOKLYN 14

rye whiskey, dry vermouth, fernet branca, luxardo maraschino liqueur

THE CRAIC 12

jameson irish whiskey, baileys, pumpkin syrup, graham cracker, cinnamon rim

CIDER RUM PUNCH 14

gold rum, thyme simple syrup, honey simple, bitters

TICKET TO CUBA 12

aged dark rum, yuzu, simple syrup, sparkling wine

BENNY BLANCO 14

blanco tequila, aperol, campari, dry vermouth, ancho reyes chile liqueur

FRESH CITRUS MARGARITA 12

altos plata tequila, grand marnier, agave, fresh citrus, maldon salt rim

CAMPBELL'S LEMONADE 12

citrus vodka, orange liqueur, muddled lemon, sweet & sour mix, citrus soda water

APPLE HIGHBALL 12 (ALCOHOL FREE)

seedlip garden 108 herbal, apple cider, maple syrup, lemon juice, soda water

GOLDEN HOUR 10 (ALCOHOL FREE)

white verjus, honey syrup, orange blossom water

PANOMA 10 (ALCOHOL FREE)

seedlip spice 94, fresh grapefruit, lime

HONEY POPPY SEED CAKE baked plums, brandy cream cheese mousse, rose infused honey, candied hazelnut, poppy seed tulle. 12

MILK CHOCOLATE CREAM PUFF choux au craquelin, 36% milk chocolate mousse, pumpkin pie compote, pumpkin spice poached pear, orange creme fraiche, spicy walnuts. 12

CARROT CHEESECAKE carrot cake, cheesecake, pepita amaretti cookie crumble, apple butter, cranberry fluid gel, kumquats. 12

CELEBRATING CHELAN VALLEY AVA HARVEST SEASON

FEATURED WINERY OF THE WEEK >>>

VIN DU LAC

ABODE RED BLEND 12
syrah blend

ABODE WHITE BLEND 10
marsanne / roussanne / viognier

Support the local Chelan community with Vin Du Lac ABODE wines! A portion of every bottle sale of ABODE wines will go directly to the Chelan Valley Housing Trust.

RED

WOODWARD CANYON RED TABLE WINE. 12
36% cabernet sauv / 18% barbera / 15% syrah / 11% merlot

SUCCESSION WINES NEBBIOLO. 14

FIVE STAR CELLARS MERLOT. 14

NEFARIOUS CELLARS SYRAH. 16

ISENHOWER CELLARS CABERNET FRANC. 14

WOODWARD CANYON CABERNET SAUVIGNON. 18
(ARTIST SERIES)

WHITE

LA MARCA PROSECCO. 14

FREEHAND CELLARS PINOT GRIS. 10

TRIMBACH RIESLING. 12

NEFARIOUS CELLARS CONSEQUENCE. 12
56% sauv blanc / 35% pinot grigio / 9% riesling

L'ECOLE NO.41 CHARDONNAY. 12

BEER PINT/IMPERIAL PINT

BALE BREAKER PILSNER 7/9

GEORGETOWN MANNY'S PALE ALE 7/9

MAC & JACK'S AFRICAN AMBER 7/9

ROGUE DEAD GUY ALE 7/9

NINKASI TOTAL DOMINATION IPA 7/9

HOP VALLEY STASH PANDA HAZY IPA 7/9

HALE'S CREAM ALE (NITRO) 7/9

GUINNESS STOUT (NITRO) 7/9

MANCHESTER 42 HARD CIDER 7/9

COORS LIGHT 5/7