

## LUNCH MENU

SUNCADIA

THE **STOVEHOUSE**

CLE ELUM • WA

### STARTERS

**DUNGENESS CRAB DIP • 35**

dungeness and rock crab, pita chips

**WHITE BEAN HUMMUS • 17**

Celery cucumber, carrots with shishito oil drizzle

**BUTCHER'S BOARD • MP**

Assorted rotation of cured meats and jams

**PRETZEL • 15**

Pimento cheese and whole grain mustard

**GOAT CHEESE CHEESECAKE • 21**

Savory cheesecake, walnut pesto, dried cranberries, dried figs, crostini

### SIGNATURE SALADS

**SHAVED BRUSSEL SPROUT • 11/18**

Broccoli, bacon, dried cranberries, goat cheese tossed in blood orange vinaigrette | GF |

**CAESAR • 11/18**

Artisan romaine, house made Caesar dressing, croutons, toasted parmesan cheese

**GERMAN MIXED SALAD • 9/16**

Spring mix, cucumber salad, roasted beets, quick pickled cabbage, carrot salad with a honey mustard vinaigrette | GF | DF |

### MAINS

*Includes fries, soup or side salad*

**STOVEHOUSE BURGER • 25**

Wagyu burger, pimento cheese, pickled poblano pepper, bacon, lettuce, tomato, garlic aioli, pretzel bun

**CHICKEN FRIED CHICKEN PO BOY • 22**

french roll with shredded lettuce, tomato, pickles, mayo | DF

**BAKED GRUYERE MAC & CHEESE • 12**

**VEGAN SANDWICH • 21**

Broccoli cauliflower patty, curry aioli, lettuce, onion, kaizer bun

### SIDES & ADD ONS

**SIDE STEELHEAD • 12**

**MARINATED CHICKEN BREAST | DF, GF • 12**

**MARINATED ASADA SKIRT STEAK | DF, GF • 20**

**SHOESTRING FRIES | VE, DF, GF • 7**

**TRUFFLE FRIES | V, GF • 11**

truffle oil, garlic aioli

**ROASTED BROCCOLINI | DF, GF • 12**

A gratuity of 20% will be added to your bill for 7 or more guests. 100% of this gratuity is paid to the employees who served you today. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## SIGNATURE SALADS

### WINTER KALE • 13/20

Kale, red onion, quinoa, dried cranberries, shaved apple, toasted walnut, poppyseed vinaigrette, radicchio cup | Ve | GF | DF |

### GERMAN MIXED SALAD • 9/16

Spring mix, cucumber salad, roasted beets, quick pickled cabbage, carrot salad with a honey mustard vinaigrette | GF | DF |

### SHAVED BRUSSEL SPROUT • 11/18

Broccoli, bacon, dried cranberries, goat cheese tossed in blood orange vinaigrette | GF |

### CAESAR • 11/18

Artisan romaine, house made Caesar dressing, croutons, toasted parmesan cheese

## COMPOSED DISHES

### CARNE ASADA FRIES • 35

6 oz marinated Snake River Farms skirt steak, mole sauce, fresh pico de gallo, avocado, parmesan chesse, french fries,

### PORK TENDERLOIN • 32

Apple cider brined with walnut, blue cheese, and spinach, kobucha squash puree, pear sauce | GF |

### SEARED SCALLOPS • 56

Warm kale salad, sweet potato, butternut squash, cranberries, blood orange reduction | GF |

### STEELHEAD • 32

Pan seared with savory huckleberry relish and herb risotto | GF |

### SEASONAL WINTER PASTA • MP

Rotating pasta, ask your server for the options of the day

### VEGAN CURRY CAKE • 24

Black beans, broccoli, cauliflower cake, curry stewed vegetables, red pepper sauce | Ve | GF | DF |

## STOVEHOUSE STEAKHOUSE

COMES WITH A LEMON VINAIGRETTE FRISEE SALAD OR SOUP OF THE DAY

### 8 OZ. STEAK AU POIVRE FILET • 65

Cracked black pepper and brandy cream sauce | GF |

### 16 OZ. DRY AGED RIBEYE • 56

45-day dry aged, rosemary harissa butter | GF |

### 16 OZ. ROASTED LAMB RACK • 45

White wine mustard sauce | GF |

### 8 OZ. HANGER STEAK • 37

Vindaloo marinade, coconut curry sauce | GF | DF |

### 10 OZ. AIRLINE CHICKEN BREAST • 24

Orange marinade, herb chicken demi | GF | DF |

### 10 OZ. NEW YORK STRIP • 35

Chimichurri | GF | DF |

## SIDES & ADD-ONS

### KOBUCHA SQUASH PUREE • 9

| GF |

### OLD FASHIONED BAKED POTATO • 7

butter, sour cream, scallions, bacon | GF |

### BRAISED CABBAGE & MUSHROOMS • 6

bacon, mustard sauce | GF | DF |

### ROASTED BROCCOLINI • 12

| GF | DF |

### WARM KALE SALAD • 11

sweet potato, butternut squash, cranberries and blood

orange vinaigrette | GF |

### STEWED WHITE BEANS • 9

tomato sauce | GF | DF |

### BAKED GRUYERE MAC & CHEESE • 12

### SEASONAL VEGETABLES • MP

## DAY TIME CLASSICS

### STOVEHOUSE BACON MARY • 18

Tito's vodka, bloody mary mix,  
topped with bacon

### MIMOSA • 11

Tiriddis Blanc de Blanc Brut,  
orange juice

## THE SCENE

### Sunday • Team Spirit

Come dressed to impress in your team colors  
for 15% off appetizers

### Monday • Beer Flights

Locally brewed craft beer flights for only \$11

### Tuesday • Taste-Teasers

Selected shareables are 50% off, ask your  
server what they are!

### Wednesday • Owners Double Love

Show a valid Owners/Members ID and get a  
double discount

### Thursday • Archie's Extended Indulgence

Archie's Hour will be from 4pm-7pm!

### Friday • Wine Wonders

15% off a bottle of wine from our weekly wine  
partner

### Saturday • Stovehouse Sounds

Live music from 6pm-8pm  
in The Stovehouse great room

## BEER

### DRAFT

Rotating Draft list with beers  
from the Pacific Northwest.  
Ask your server what's on tap!

## UN-CRAFTED

### JUNIPER COLLINS • 14

Ritual Zero Proof Gin Alternative, Lemon  
Juice, Cane Sugar, topped with Sparkling  
Water, Cherry and a Lemon Wheel.

### NEW FASHIONED • 14

Ritual Zero Proof Whiskey Alternative,  
Cane Sugar, Orange Wheel and a Cherry.

### SUNRISE UN-MARGARITA • 14

Zero Proof Tequila, Orange Juice,  
Grenadine, Lime Juice, Sparkling Water.

### ORANGE FIZZ • 18

Zero Proof Gin, Blood Orange,  
Lemon Juice, Cane Sugar, Egg Whites,  
Black Tea.

# HAPPY HOUR

## ARCHIE'S HOUR | DAILY

Celebrate 'Archie' (a local celebrity) who, in the early 1900s, discovered some of the most valued coal mines in the area.

Stop by 7 days a week from 4pm to 5pm & 'cheers' to this local celebrity with drinks and shareable specials.

Fun Fact: in the late 1800s, when the coal mining migration to the area took place, there were over 28 nationalities that immigrated to Roslyn.

Shareables - 20% off

Discounts on House Selected Wine - \$7

Draft Beer - \$5

Wells - \$2 off

## ARCHIE'S WEEKLY COCKTAILS

*Sunday's:* Salted Almond White Russian

*Monday's & Friday's:* Choice of a Mango or Blood Orange Moscow Mule

*Tuesday's:* Jim Beam Honey Hot Toddy

*Wednesday's & Saturdays:* Ghost Dog Cocoa

*Thursday's:* John Daly



THE **STOVEHOUSE**

## DRINKS & FUN

An afternoon whiskey flight with friends & family, a tasty evening cocktail or drinking your dessert.

Our Drinks & Fun list has something for guests of all ages.

## WHITE WINES

### *Sauvignon Blanc*

Starborough | Marlborough, NZ • 11/40  
Whitehall Lane | Napa Valley, CA • 18/68  
Whitehaven | Marlborough, NZ • 50  
Saint Clair | Marlborough, NZ • 58  
Cloudy Bay | Marlborough, NZ • 88

### *Chardonnay*

Browne Bitner Estate | Columbia Valley,  
WA • 16/61  
Bookwalter Readers | Columbia Valley, WA  
• 48  
Cline Hat Strap | Sonoma, CA • 72  
Woodward Canyon | Walla Walla, WA • 90  
Efeste: Lola | Columbia Valley, WA • 112

### *Other Whites*

Portlandia: Pinot Gris | Willamette Valley,  
OR • 11/38  
Feudi Di San Gregorio White Blend | Italy •  
13/46  
Julia Dazzle Rose | Columbia Valley, WA •  
14/50  
Alex Nicole Shepards Mark White Blend |  
Columbia Valley, WA • 88

### *Reisling*

Trefethen | Napa Valley, CA • 82  
Figgins | Walla Walla, WA • 118

### *Sparkling Wine*

Tirridis: Blanc de Blanc Brut | Columbia  
Valley, WA • 11/38  
Josh: Prosecco | Italy • 12/42  
Tirridis: Sparkling Rose | Columbia Valley,  
WA • 40  
Goldeneye: Brut Rose | Anderson Valley, CA  
• 89  
Yellowhawk Rose | Walla Walla, WA • 116

## RED WINES

### *Cabernet*

Browne Family Heritage | Columbia Valley, WA •  
13/47  
Ely Reserve | Napa Valley, CA • 21/75  
Efeste: Talyor Mag | Columbia Valley, WA • 98  
Long Shadows: Feather | Columbia Valley, WA • 210  
Spottswood Lydenhurst | Napa Valley, CA • 385  
Altagarcia | Napa Valley, CA • 408  
Melka "Metisse" | Napa Valley, CA • 560

### *Pinot Noir*

Benton Lane | Willamette Valley, OR • 16/58  
Erath: Resplendent | Portland, OR • 52  
Ridgecrest | Willamette Valley, OR • 93  
Goldeneye: Pinot Noir | Anderson Valley, CA • 178

### *Other Reds*

Browne Family: Do Epic Shit Red Blend | Columbia  
Valley, WA • 15/56  
(43% Cabernet Sauvignon, 30% Merlot, 12% Petit  
Verdot, 10% Malbec, 5% Cabernet Franc)  
Dusted Valley "Stained Tooth" Syrah | Columbia  
Valley, WA • 48  
Cockburn's Tawney Eyes Port | Portugal • 56  
Nina Lee Syrah | Walla Walla, WA • 72  
Peju Province Merlot | Napa Valley, CA • 82  
Whitehall Lane: Merlot | Napa Valley, CA • 89  
Ramey: Syrah | Sonoma, CA • 94  
Ink Grade Red Andosol Red Blend | Napa Valley, CA •  
98  
(89% Zinfandel, 11% Cabernet Sauvignon)  
Long Shadows: Pedestal Merlot | Columbia Valley,  
WA • 120  
Long Shadows: Saggi Red Blend | Columbia Valley,  
WA • 178  
(52% Sangiovese, 32% Cabernet Sauvignon, 16%  
Syrah)  
Figgins: Figlia Red Blend | Walla Walla, WA • 189  
(50% Merlot, 50% Petit Verdot)  
Trefethen: Dragon's Tooth Red Blend | Napa Valley,  
CA • 220  
(49% Malbec, 37% Petit Verdot, 14% Cabernet  
Sauvignon)

## SIGNATURE WHISKEY

### STOVEHOUSE SINGLE BARREL SELECT by OOLA DISTILLERY

Most cocktails listed below will have the choice between 2 Oola distillery whiskeys. The whiskeys include the Stovehouse single barrel select cask strength bourbon and Oola Discourse bourbon finished in French oak Cabernet Sauvignon barrels.

#### OOLA FASHIONED • 18

Stovehouse Single Barrel Select Bourbon by Oola, Cane Sugar, Angostura Bitters, Cardamon Bitters.

#### PROSPECTOR MANHATTAN • 17

Oola Discourse Bourbon, Sweet Vermouth, Angostura Bitters, Orange Bitters.

#### STOVEHOUSE WHISKEY FLIGHT • 24

Flight of 3 featured Washington Whiskeys, Rotating Selection.

## FALL FLAVORS

#### THE QUEEN'S CHALICE • 16

Aviation Gin, Aperol, Lemon Juice, Blueberry Simple, topped with Sparkling Rose.

#### EARL GREY MAR"TEA"NI • 18

Earl Grey Infused Botanist Gin, Cane Sugar, Lemon Juice, Egg Whites.

#### BROWN BUTTER OLD FASHIONED • 14

Brown Butter Bulleit Bourbon, Cane Sugar, Cocoa Bitters.

#### GRANADA HAZE • 17

Hornitos Reposado, Cointreau, Pomegranate Syrup, Lime Juice, Atomized Montelobos Mezcal.

#### THE TREASURE CHEST • 15

Casa Magdalena Rum, Nectarine Puree, Lime Juice, Coconut, Brown Sugar Bourbon, Finished with Nectarine Foam & Ground Cinnamon.