

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.

THE STOVEHOUSE

KIDS ENTREES

KIDS CHEESEBURGER • 15 **KIDS** kids rule

MAC AND CHEESE • 11 **KIDS** kids rule

GERMAN SAUSAGE CORN DOG • 12 **KIDS** kids rule

CHICKEN STRIPS • 12 **KIDS** kids rule

UNCRUSTABLE STRAWBERRY OR GRAPE • 12 **KIDS** kids rule

SIDES

FRIES • 5

CARROT STICKS • 5

SALAD • 5

APPLESAUCE • 3

C J I A U T L C P L I J M X S
 Y O Y F D U F O U S X O L R U
 M U L E E L C A K C U Y T E E
 K C S N Z N C L D N A M Y N Z
 P N U P A J I C T D D R O C A
 I R K N Z G P A Q U V C K P W
 D D O A S E I R H L E L S X C
 L J C S V N T T Q N N N H Q U
 C W J Q P C I A I N T Y Z O Q
 A Y C P P E R P R K U R V A S
 O Q G L L O C C L A R B K V J
 E A X M S B X T K N E J L R J
 K M I L Y Z A S O R X B E X R
 B O Y Q Y Y K E B R R U B S P
 E N W I L D F L O W E R W U Z

Adventure
 Bear
 Cle Elum
 Coal Cart
 Elk
 Mountain
 Pinecone
 Prospector
 Roslyn
 Wildflower



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.