



SUNCADIA

THE STOVEHOUSE

CLE ELUM • WA



STARTERS

PRETZEL • 16

warm cheese sauce and whole grain mustard

STOVEHOUSE DIP • 24

roasted lion's mane mushroom dip, garlic, fresh herbs, cream, garlic bread

GOAT CHEESE CHEESECAKE • 27

savory cheesecake, walnut pesto, dried cranberries, fig jam, crostini

COAL MINER • 34

pulled Pork, BBQ "Elk kebab", salami, crusty garlic bread, pickled vegetables, fresh mozzarella, Humboldt fog goat cheese, honey, candied pistachios, fig jam

SOUPS & SALADS

STOVEHOUSE CHOWDER • 14/21

wild king salmon, mirepoix vegetables, tomato, cream, rich fumet, potatoes, bacon

PRIME RIB CHILI • 16/22

stout ale, braised sweet onions, peppers, toasted chilis, topped with cheddar, creme fraiche, cilantro, onion & a side of corn bread

STOVEHOUSE SIDE SALAD • 10/15 [V]

spring mix, cucumber, Roma tomatoes, pecorino snow, choice of dressing

BLACK GARLIC CAESAR • 16/20

crisp romaine hearts, pecorino snow, croutons, black garlic Caesar dressing

GREENS, GRAINS & ROOTS • 16/22

baby kale & artisan greens, apple, parsnip, carrot, quinoa, cranberry, blood orange vinaigrette

MAINS

BAKED GREEN CHILI BACON MAC •24

house made bechamel with green chilis and bacon

THE CLASSIC BURGER • 30

lettuce, pickle, tomato, ketchup, mustard, American cheese, minced Walla-Walla sweet onions, sesame brioche bun with tallow fries or a side salad

STOVEHOUSE BURGER • 32

pimento cheese, pickled poblano pepper, bacon, lettuce, tomato, garlic aioli, pretzel bun with tallow fries or a side salad

KING OYSTER MUSHROOM SCALLOPS • 36 [V]

seared local King Oyster Mushroom "scallops", fermented seaweed, sage, buckwheat risotto, butternut squash, lemon beurre blanc, pinenuts

CHOICE OF 6 OZ FILET MIGNON • 58

12OZ FILET MIGNON• 77

Boursin whipped potatoes, season vegetables, red wine demi

CATCH OF THE DAY • MP

please ask your server

SIDES & ADD ONS

MARINATED CHICKEN BREAST • 12

GRILLED RED SHRIMP WITH LEMON BEURRE BLANC [GF] • 14

SAUTEED MUSHROOMS • 12

TALLOW FRIES • 10

TALLOW TRUFFLE FRIES WITH GARLIC AIOI •14

SEASONAL VEGETABLES • 12

BOURSIN MASHED POTATOES• 11

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.

THE STOVEHOUSE

WHITE WINES

Sauvignon Blanc

Whitehaven | 15/50
Saint Clair | 60
Cloudy Bay | 90

Chardonnay

Iconoclast | 15/50
Bookwalter Readers | 15/50
Cline Hat Strap | 75
Woodward Canyon | 90
Efeste: Lola | 115

Other Whites

Portlandia: Pinot Gris | 15/40
Julia Dazzle Rose | 15/50

Reisling

Trefethen | 85
Figgins | 120

Sparkling Wine

Tirriddis | Blanc de Blanc Brut | 15/40
Tirriddis | Sparkling Rose | 15/40
Goldeneye: Brut Rose | 90
Yellowhawk Rose | 115
Veuve Clicquot Brut | 215

COCKTAILS

Cider Cart Mule | 17

Wheatly Vodka, fresh lime juice, apple cider syrup, fever tree
ginger beer

Back Nine Nightcap | 18

Dark Rum, house made spiced butter batter, hot water and
topped with whipped cream

Frosted Neptunia | 20

Hendricks Gin, spiced pear liqueur, fresh lemon juice, honey,
pinch of cinnamon

Snowbound Sangria | 20

Red wine, Brandy, seasonal fruit, apple cider, cinnamon,
nutmeg

Fig on the 9th | 21

Hennessy, orange liqueur, fresh lemon juice, fig jam

Pumpkin Par | 22

Wheatly Vodka, Pioneer coffee cold brew, vanilla liqueur,
pumpkin cold foam float



RED WINES

Cabernet

Browne Family: Skull & Chain | 20/70
Efeste: Talyor Mag | 95
Caymus | 130
Long Shadows: Feather | 210
Spottswood Lydenhurst | 385
Altagarcia | 410
Melka “Metisse” | 560

Pinot Noir

Benton Lane | 15/58
Erath: Resplendent | 55
Ridgecrest | 95
Goldeneye: Pinot Noir | 175

Other Reds

Browne Family: Do Epic Shit Red Blend | 15/55
Dusted Valley “Stained Tooth” Syrah | 50
Peju Province Merlot | 85
Whitehall Lane: Merlot | 90
Ramey: Syrah | 95
Klipsun Red Blend | 120
Long Shadows: Pedestal Merlot | 120
Long Shadows: Saggi Red Blend | 180
Figgins: Figlia Red Blend | 190
Trefethen: Dragon’s Tooth Red Blend | 220

OLD FASHIONED COLLECTION

Banana Blizzard | 18

Buffalo Trace, Giffard’s banana liqueur, orange bitters,
banana chip

Frosted on the Green | 20

Redemption Rye Whiskey, apple cider syrup, angostura
bitter, cinnamon dusted apple wheel

Fireside Tee Time | 21

Bulleit Bourbon, maple syrup, orange bitters, cinnamon
stick

The Buttered Bogey | 22

butter infused Bulleit Bourbon, house made brown
sugar syrup, angostura bitters, brown sugar rim

DESSERTS

Organic Sweet Carrot Cake | 14

cream cheese frosting, sea salt caramel, pineapple
chip

Vanilla Bean Creme Brule | 16

caramel crust, rich organic egg custard

Warm Molten Chocolate Cake | 16

chocolate ganache, heavy cream

Coconut Sorbet & Granny Smith Apple Bowl | 10