

cocktails

MOUNTAIN WATER | 17

malibu with blue curaçao, lime, and soda for a light, refreshing cocktail

THYME WELL SPENT | 17

509 gin with muddled fresh blueberries, fresh thyme, and lemon, topped with soda for a bright, refreshing finish

STRAWBERRIES FIELDS | 17

509 whiskey with strawberry purée, lemon, and simple syrup for a smooth, berry-bright cocktail

CUCUMBER CHILL | 17

509 tequila with cucumber, mint, agave, and soda for a crisp, refreshing cooler

AVOCADO MARGARITA | 18

509 tequila with avocado, lime, lemon, and triple sec for a smooth, creamy twist on the classic margarita

MINERS MULE | 18

Tito's vodka with huckleberry syrup, lime, and ginger beer for a bright Northwest take on a mule

PIONEER ESPRESSO MARTINI | 22

Tito's vodka shaken with Cle Elum's own Pioneer espresso and coffee liqueur for a bold, velvety espresso martini

0.0% spirits

CRANMARY SPRITZ | 14

Seedlip Spice 94, cranberry, 7-up, lime
a crisp cranberry spritz with warm spice and bright citrus

HUCKLEBERRY SPRITZ | 15

Seedlip Grove 42 N/A spirit, lemon juice, grenadine,
huckleberry, soda water
a sparkling mountain berry refresher with a citrus finish

CASCADIA CACTUS | 15

prickly pear puree, Seedlip Notas De Agave, sweet & sour, simple syrup
a vibrant prickly pear cooler with bright agave notes

GOLDEN DRIFT | 15

Seedlip Spice 94, muddled oranges, Fever Tree ginger beer
warm citrus and ginger spice in a lively sparkling refresher

GOLDEN HOUR | 15

Mionetto N/A, choice of orange juice or cranberry juice
a light sparkling toast inspired by Cascades sunsets

N/A BLOODY MARY | 19

Roots Bianco N/A spirit, Filthy bloody mary mix, olives,
cornichons, salted rim
a bold savory classic with bright botanicals and a briny finish

red wine

CABERNET SAUVIGNON

Hand on Heart N/A: 45
DarkRock: 15/55
Leviathan: 65
Efeste Big Papa: 155
Leonetti: 255
Sheridan Block 1: 285
Alpha Omega: 415
Quilceda Creek: 550

SYRAH

Gard Boneyard: 45
Owen Roe Exumbis: 15 / 55

PINOT NOIR

King Estate Artisan Series: 60
Ponzi Laurelwood District: 20 / 70
Jonive Estate: 165

MERLOT

Broadside Margarita: 10 / 30
Bookwalter Readers: 40

RED BLENDS

Delille Metier: 15/45
DeLille D2 Red Blend: 60
Klipsun Red Blend: 85
Long Shadow, Chester Kidder Red: 185
Ca'Marcanda Promis: 610

RIESLING

Cockburn's Fine Ruby, Port: 30
Nine Hats, Malbec: 15/50
Klinker Brick Old Ghost, Zinfandel: 85
Efeste Grenache: 95
Pago del Cielo, Tempranillo: 95
Chateau De Latour Paulliac, Bordeaux Blend: 295

white wine

CHARDONNAY

Benzinger Running Wild: 45
Blindfold Russian River: 15/ 50
Flaneur Willamette Valley: 65
Efeste Lola: 95

ROSÉ

DeLille Estate Rose: 45
Les Sarrins Cote De Provence: 15/55
Flowers: 60

SPARKLING WINE

Mionetto Prosecco: 10/ 35
Mionetto N/A: 45
Darkrock Brut: 15/55
Duval-Leroy Brut Rose: 140
Cliquot Veuve: 170

SAUVIGNON BLANC

Metier Sauv Blanc: 30
The Federalist: 35
Whitehaven: 45
Hand on Heart N/A: 45
DarkRock: 15/50

PINOT GRIS

King Estate Artisan Series: 45
Terlato: 50
Ponzi: 15/55

RIESLING

Cote Bonneville Riesling: 45
Sleigh of Hand The Magician: 60

draft beer

ROTATING FLAVORS FROM THE PACIFIC NORTHWEST.

ASK YOUR SERVER OR BARTENDER WHAT'S ON TAP!

dessert

SEMOLINA ALMOND LOAF | 14

citrus syrup, toasted almond and paste, cranberry-apple compote, raspberries, vanilla ice cream, olive oil

RHUBARB THYME CRUMB CAKE | 14

lemon cream cake, brown sugar oat crumble, lemon anglaise, goat cheese mascarpone

PEANUT BUTTER 'NANAIMO' BAR | 16

Coconut, peanut, pretzel, peanut butter mousse, ganache, coconut "bacon", strawberry ice cream

THE SOURCE: BONFIRE S'MORES | 20

Table-top bonfire, salted caramel and huckleberry marshmallows, Ghiradelli chocolate, Reese's peanut butter cups, cinnamon sugar, chocolate chip & chocolate graham crackers

0.0% spirits

CRANBERRY SPRITZ | 14

Seedlip Spice 94, cranberry, 7-up, lime
a crisp cranberry spritz with warm spice and bright citrus

HUCKLEBERRY SPRITZ | 15

Seedlip Grove 42 N/A spirit, lemon juice, grenadine, huckleberry, soda water
A sparkling mountain berry refresher with a citrus finish

CASCADIA CACTUS | 15

prickly pear puree, Seedlip Notas De Agave, sweet & sour, simple syrup
a vibrant prickly pear cooler with bright agave notes

GOLDEN DRIFT | 15

Seedlip Spice 94, muddled oranges, Fever Tree ginger beer
warm citrus and ginger spice in a lively sparkling refresher

GOLDEN HOUR | 15

Mionetto N/A, choice of orange juice or cranberry juice
a light sparkling toast inspired by Cascades sunsets

N/A BLOODY MARY | 19

Roots Bianco N/A spirit, Filthy bloody mary mix, olives, cornichons, salted rim
a bold savory classic with bright botanicals and a briny finish

cocktails

MOUNTAIN WATER | 17

malibu with blue curaçao, lime, and soda for a light, refreshing cocktail

THYME WELL SPENT | 17

509 gin with muddled fresh blueberries, fresh thyme, and lemon, topped
with soda for a bright, refreshing finish

STRAWBERRIES FIELDS | 17

509 whiskey with strawberry purée, lemon, and simple syrup for a smooth,
berry-bright cocktail

CUCUMBER CHILL | 17

509 tequila with cucumber, mint, agave, and soda for a crisp, refreshing cooler

AVOCADO MARGARITA | 18

509 tequila with avocado, lime, lemon, and triple sec for a smooth,
creamy twist on the classic margarita

MINERS MULE | 18

Tito's vodka with huckleberry syrup, lime, and ginger beer for a bright Northwest take on a mule

PIONEER ESPRESSO MARTINI | 22

Tito's vodka shaken with Cle Elum's own Pioneer espresso and coffee liqueur for a
bold, velvety espresso martini

red wine

CABERNET SAUVIGNON

Hand on Heart N/A: 45
DarkRock: 15/55
Leviathan: 65
Efeste Big Papa: 155
Leonetti: 255
Sheridan Block 1: 285
Alpha Omega: 415
Quilceda Creek: 550

SYRAH

Gard Boneyard: 45
Owen Roe Exumbis: 15 / 55

PINOT NOIR

King Estate Artisan Series: 60
Ponzi Laurelwood District: 20 / 70
Jonive Estate: 165

MERLOT

Broadside Margarita: 10 / 30
Bookwalter Readers: 40

RED BLENDS

DeLille Metier: 15/45
DeLille D2 Red Blend: 60
Klipsun Red Blend: 85
Long Shadow, Chester Kidder Red: 185
Ca'Marcanda Promis: 610

RIESLING

Cockburn's Fine Ruby, Port: 30
Nine Hats, Malbec: 15/50
Klinker Brick Old Ghost, Zinfandel: 85
Efeste Grenache: 95
Pago del Cielo, Tempranillo: 95
Chateau De Latour Paulliac, Bordeaux Blend: 295

white wine

CHARDONNAY

Benzinger Running Wild: 45
Blindfold Russian River: 15/ 50
Flaneur Willamette Valley: 65
Efeste Lola: 95

ROSÉ

DeLille Estate Rose: 45
Les Sarrins Cote De Provence: 15/55
Flowers: 60

SPARKLING WINE

Mionetto Prosecco: 10/ 35
Mionetto N/A: 45
Darkrock Brut: 15/55
Duval-Leroy Brut Rose: 140
Cliquot Veuve: 170

SAUVIGNON BLANC

Metier Sauv Blanc: 30
The Federalist: 35
Whitehaven: 45
Hand on Heart N/A: 45
DarkRock: 15/50

PINOT GRIS

King Estate Artisan Series: 45
Terlato: 50
Ponzi: 15/55

RIESLING

Cote Bonneville Riesling: 45
Sleigh of hand The Magician: 60

gather & graze

ALPINE CAESAR | 16/20

romaine, brioche croutons , shaved parmesan, caesar dressing, lemon wedge | HH

RANCHER'S NACHOS | 17

blue corn chips, royal ranch ground beef, baked cheddar, tomatoes, green onions, sour cream, cilantro, lime, guacamole | HH

HUMMUS CRUNCH N DIP | 17

roasted garbanzo beans, cucumber pico, grilled pita , carrot, celery | HH

WILDERNESS WINGS | 19

sticky buffalo wings , green onion, ranch | HH

CHARCUTERIE | 28

chef's choice of artisan meat and cheese, fruit, cracker

ROSLYN CHOP CHOP | 28

romaine, salami, pepperoni, kalamata olives, grape tomato, red onion, artichoke, fresh mozzarella, parmesan, pepperoncini garnish, italian vinaigrette

SASQUATCH BURGER | 28

double royal family beef smash patties, lettuce, tomato, sweet onion, cheddar, zucchini pickles, sesame brioche bun, choice of seasoned tallow fries or garden salad

LOBSTER MAC N CHEESE | 38

truffled lobster mac n cheese and red shrimp, beechers white cheddar, cavatappi pasta, breadcrumbs, thyme



gluten free



vegetarian



vegan

HH Half off from 4-5pm and late night options 1 hour before closing

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.

draft beer

ROTATING FLAVORS FROM THE PACIFIC NORTHWEST.

ASK YOUR SERVER OR BARTENDER WHAT'S ON TAP!

dessert

SEMOLINA ALMOND LOAF | 14

citrus syrup, toasted almond and paste, cranberry-apple compote, raspberries, vanilla ice cream, olive oil

RHUBARB THYME CRUMB CAKE | 14

lemon cream cake, brown sugar oat crumble, lemon anglaise, goat cheese mascarpone

PEANUT BUTTER 'NANAIMO' BAR | 16

Coconut, peanut, pretzel, peanut butter mousse, ganache, coconut "bacon", strawberry ice cream

THE SOURCE:S'MORES-GUEST-BOARD| 25

Table-top bonfire, salted caramel and huckleberry marshmallows, Ghiradelli chocolate, Reese's peanut butter cups, cinnamon sugar, chocolate chip & chocolate graham crackers