



STARTERS

FRENCH FRIES | 8•12

add parmesan and truffle | 4

CHIPS, SALSA AND HOMEMADE GUACAMOLE | 15 (GF) AH**LOADED SMASHED POTATOES | 15**

Steamed, fried, smashed tricolor fingerlings, loaded baked potato style

HONEY BUTTER BISCUIT SKILLET | 16

Warm buttermilk biscuits with house-made whipped honey butter

PRETZEL STICKS | 16 AH

Garlic oil, warm cheese sauce, whole grain mustard

BRUSCHETTA DIP | 18

Roasted heirloom cherry tomatoes, bocconcini mozzarella, balsamic reduction, served chilled with toast points

GREEN TOMATO CROSTINI | 18

Cornmeal-crust green tomatoes, bacon jam, pimento cheese, microgreens

CLASSIC CHICKEN WINGS | 20 AH

Buffalo sauce, ranch or smoked blue cheese

BEEF BRISKET BURNT ENDS | 23 AH

Texas-style smoked brisket tossed in apple cider vinegar reduction, fried shishito peppers

SHRIMP & HALIBUT CEVICHE | 23 (GF)

Poached shrimp and halibut, citrus-marinated, seasoned tomato juice, house pico, served with tortilla chips

CRAB DIP | 35

Creamy Dungeness and rock crab dip, warm pita

BIG SALADS

STOVEHOUSE GARDEN SALAD | 10•16 (GF)

Arcadian mix, cucumber, cherry tomatoes, green onion, lemon-ginger vinaigrette

BLACK GARLIC CAESAR | 13•22

Romaine, pecorino, fresh lemon

SMOKEY BLUE WEDGE | 23 (GF)

Baby iceberg, grilled steak, fingerling potatoes, cherry tomatoes, green onion, cucumber, smoked blue cheese dressing

CLASSIC COBB | 24 (AH, GF)

Grilled chicken, avocado, bacon lardons, hard-boiled egg, smoked blue cheese, roasted heirloom tomatoes, red wine vinaigrette, shredded romaine

BLACKENED SHRIMP SALAD | 24 (GF)

Roasted corn, black beans, heirloom tomatoes, cotija, avocado, tortilla strips, chimichurri vinaigrette

NIÇOISE SALAD | 27 (GF)

Seared tuna, fingerling potatoes, haricot verts, egg, capers, roasted heirloom tomatoes, tarragon vinaigrette

SANDWICHES

All sandwiches served with Stovehouse salad or fries

GRILLED EGGPLANT | 21 (VE)

Grilled eggplant, mushroom, green onion, vegan Havarti, Greek-style mustard sauce on sourdough or wheat

REUBEN | 22

Corned beef, sauerkraut, Swiss, thousand island, toasted rye

PORK BELLY BLT | 23

House-braised pork belly, heirloom tomato, iceberg, whole grain mustard aioli, toasted sourdough, or wheat

STOVEHOUSE CLUB | 24

Chicken, bacon, Swiss, heirloom tomato, shredded iceberg, whole grain mustard aioli on sourdough or wheat

STOVEHOUSE BURGER | 25 AH

½-lb. Royal Ranch beef, bacon, pimento cheese, pickled poblano, garlic aioli, lettuce, tomato

COMFORT DISHES

SUMMER VEGETABLE CASSEROLE | 32 (V)

Cast-iron baked summer vegetables, tomato base, arugula and Walla Walla onion salad

OVEN ROASTED CHICKEN BREAST | 36 (GF)

Orange-brined, warm corn succotash, carrot beurre blanc

APPLE CIDER BONE-IN PORK CHOP | 38 (GF)

Sweet potato hash, seasonal vegetables, apple cider reduction

PAN-SEARED STEELHEAD | 42

Shaved bok choy, Israeli couscous salad, grilled lemon, lemon-ginger vinaigrette

STEAK FRITES | 48 AH

16oz dry-aged ribeye, truffle fries, with chimichurri or bone marrow butter

AH = Archies Hour 4pm-5pm, GF = Gluten Free, VE=Vegan



SUNCADIA

THE STOVEHOUSE

CLE.ELUM. WA



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HOLE 9 COCKTAILS

John Daley | 12

A refreshing blend of Vodka, iced tea, and lemonade. Crisp, light, and perfect for any sunny afternoon.

Back Nine Paloma | 12

Tequila meets Fever-Tree grapefruit soda, and a splash of lime juice for a citrus-forward classic.

Early Birdie | 14

A rich and invigorating mix of dark rum, Campari, coffee liqueur, lime juice, and simple syrup. Bold, bittersweet, and perfectly balanced—sure to wake up your taste buds.

Golden Hour Spritz | 14

Aperol, Prosecco, and a splash of soda water. Light, bubbly, and perfect for sipping any time.

Greenside Gimlet | 18

Gin shaken with coconut milk, lime juice, simple syrup, and fresh basil leaves. A tropical, herbaceous martini

The Clubhouse Julep | 18

Whiskey, simple syrup, and fresh mint lightly pressed over crushed ice. A timeless cocktail with a refreshing mint finish.

The Sand Trap Martini | 20

A bold and savory twist on a martini, gin or vodka shaken with pepperoncini juice garnished with a few drops of olive oil and fresh cracked black pepper for a peppery, aromatic finish.

MARGARITAVILLE

The Classic | 12

The timeless margarita: tequila, fresh lime, Cointreau, and agave with a salted rim. Crisp, bright, and perfectly balanced.

Basil Mezcal | 16

Mezcal tequila, fresh lime juice, splash orange juice, fresh basil leaves, agave with a tajin rim for an herbaceous, slightly smoky finish

Coconut Mint | 16

Tequila, fresh lime juice, coconut milk, fresh mint leaves and agave. Smooth, tropical, and perfectly balanced.

Guava Jalapeno | 18

Tequila, guava puree, lime juice, and jalapeño combine for a sweet and spicy cocktail, served with a Tajin rim for extra flavor.

Cucumber Lime | 18

Tequila, fresh cucumber, lime juice, and agave create a crisp, clean, and ultra-refreshing cocktail.



Daily | Archies Hour 4pm-5pm
Wednesdays | Owners Double Love Discount
Saturdays | Live Music 6pm-8pm



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BY THE GLASS

- Dark Rock | Sauvignon Blanc Prosser, WA | 15-50 AH
- Blindfold Russian River | Chardonnay St Helena, CA | 15-50
- Trefethen | Riesling Napa, CA | 15-65
- Portlandia | Pinot Gris Willamette Valley, OR | 10-30
- Dark Rock | Brut Prosser, WA | 15-55
- Mionetto | Prosecco Valdobbiadene, Italy | 10- 35
- Les Sarrins Cotes De Provence | Rose France | 15-55
- Skull & Chain | Cabernet Red Mountain, WA | 15-50 AH
- Owen Roe Exumbis | Syrah Wapato, WA | 15-55
- Ponzi Laurelwood District | Pinot Noir Willamete Valley OR | 20- 70
- Delille D2 | Red Blend Woodinville, WA | 15-60
- Nine Hats | Malbec Walla Walla, WA | 15-50

WHITES BY THE BOTTLE

- Benzinger | Chardonnay Carlton, OR | 45
- Bergstrom Old Stones | Chardonnay Dundee, OR | 65
- DuMOL Wester Reach | Chardonnay Russian River, CA | 145
- Flowers | Chardonnay Healdsburg, CA | 85
- Whitehall Lane | Sauvignon Blanc St Helena, CA | 84
- Delille Metier | Sauvignon Blanc Woodinville, WA | 30
- Hand On Heart | N/A Sauvignon Blanc Santa Rosa, CA | 45
- Figgins | Riesling Walla Walla, WA | 85
- King Estate Artisan Series | Pinot Gris Willamette, OR | 45
- Ponzi | Pinot Gris Willamette, OR | 55
- Mionetto | N/A Prosecco Valsobbiadene, Italy | 45
- Cliqout Veuve | Champagne Remis, France | 170
- Luis Roederer Brut | Champagne Anderson Valler, CA | 210
- Flowers | Rose Healdsburg, CA | 60
- Delille Estate | Rose Woodinville, WA | 45

REDS BY THE BOTTLE

- Caymus | Cabernet Napa, CA | 80
- Long Shadow Feather | Cabernet Horse Heaven Hills, WA | 185
- Eisele Altagaria | Cabernet Napa, CA | 320
- Melka Matisse | Cabernet St Helena, CA | 415
- Hand On Heart | N/A Cabernet Santa Rosa, CA | 45
- Efeste Jolie Bouche | Syrah Woodinville, WA | 120
- Ramey | Syrah Healdsburg, CA | 75
- King Estate Artisan Series | Pinot Noir Willamete Valley, OR | 60
- Jonive Estate | Pinot Noir Sebastopol, CA | 165
- Peju | Merlot Napa, CA | 55
- Whitehall Lane | Merlot St Helena, CA | 110
- Long Shadows Pedestal | Merlot Woodinville, WA | 144
- Loius Latour Corton Grancey | Red Blend France | 655
- Justin Isoscelese Reserve | Red Blend Paso Robles, CA | 485
- Trefethen Dragons Tooth | Red Blend Napa, CA | 160
- Long Shadows Saggi | Red Blend Woodinville, WA | 135
- Figgins Figlia | Red Blend Walla Walla, WA | 120
- Efeste | Grenache Woodinville, WA | 95
- Klinker Brick Old Ghost | Zinfandel Lodi, CA | 85
- Graham' Fine Ruby | Port Douro Valley, Portugal | 35

SWEET TREATS

Stovehouse Carrot Cake | 14

organic carrots, cream cheese frosting, pineapple and chip

Honey Pecan Brownie | 14

applesauce, brown butter, whipped cream cheese, elk ridge honey, cinnamon ice cream, honeycomb

Banana Mousse Pie | 14

Vanilla bean cookie crumb, white chocolate caramel mousse, banana infused custard, whipped cream, caramel rum sauce

Chocolate Espresso | 16

chocolate sponge, Pioneer espresso mousse, mocha buttercream, ganache, espresso bean brittle



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BY THE GLASS

- Dark Rock | Sauvignon Blanc** Prosser, WA | **15-50**
- Blindfold Russian River | Chardonnay** St Helena, CA | **15-50**
- Trefethen | Riesling** Napa, CA | **15-65**
- Portlandia | Pinot Gris** Willamette Valley, OR | **10-30**
- Dark Rock | Brut** Prosser, WA | **15-55**
- Mionetto | Prosecco** Valdobbiadene, Italy | **10- 35**
- Les Sarrins Cotes De Provence | Rose** France | **15-55**
- Skull & Chain | Cabernet** Red Mountain, WA | **15-50**
- Owen Roe Exumbis | Syrah** Wapato, WA | **15-55**
- Ponzi Laurelwood District | Pinot Noir** Willamete Valley OR | **20- 70**
- Delille D2 | Red Blend** Woodinville, WA | **15-60**
- Nine Hats | Malbec** Walla Walla, WA | **15-50**

WHITES BY THE BOTTLE

- Benzinger | Chardonnay** Carlton, OR | **45**
- Bergstrom Old Stones | Chardonnay** Dundee, OR | **65**
- DuMOL Wester Reach | Chardonnay** Russian River, CA | **145**
- Flowers | Chardonnay** Healdsburg, CA | **85**
- Whitehall Lane | Sauvignon Blanc** St Helena, CA | **84**
- Delille Metier | Sauvignon Blanc** Woodinville, WA | **30**
- Hand On Heart | N/A Sauvignon Blanc** Santa Rosa, CA | **45**
- Figgins | Riesling** Walla Walla, WA | **85**
- King Estate Artisan Series | Pinot Gris** Willamette, OR | **45**
- Ponzi | Pinot Gris** Willamette, OR | **55**
- Mionetto | N/A Prosecco** Valsobbiadene, Italy | **45**
- Cliquot Veuve | Champagne** Remis, France | **170**
- Luis Roederer Brut | Champagne** Anderson Valler, CA | **210**
- Flowers | Rose** Healsburg, CA | **60**
- Delille Estate | Rose** Woodinville, WA | **45**

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- Caymus | Cabernet** Napa, CA | **80**
- Long Shadow Feather | Cabernet** Horse Heaven Hills, WA | **185**
- Eisele Altagaria | Cabernet** Napa, CA | **320**
- Melka Matisse | Cabernet** St Helena, CA | **415**
- Hand On Heart | N/A Cabernet** Santa Rosa, CA | **45**
- Efeste Jolie Bouche | Syrah** Woodinville, WA | **120**
- Ramey | Syrah** Healdsburg, CA | **75**
- King Estate Artisan Series | Pinot Noir** Willamete Valley, OR | **60**
- Jonive Estate | Pinot Noir** Sebastopol, CA | **165**
- Peju | Merlot** Napa, CA | **55**
- Whitehall Lane | Merlot** St Helena, CA | **110**
- Long Shadows Pedestal | Merlot** Woodinville, WA | **144**
- Loius Latour Corton Grancey | Red Blend** France | **655**
- Justin Isoscelese Reserve | Red Blend** Paso Robles, CA | **485**
- Trefethen Dragons Tooth | Red Blend** Napa, CA | **160**
- Long Shadows Saggi | Red Blend** Woodinville, WA | **135**
- Figgins Figlia | Red Blend** Walla Walla, WA | **120**
- Efeste | Grenache** Woodinville, WA | **95**
- Klinker Brick Old Ghost | Zinfandel** Lodi, CA | **85**
- Graham' Fine Ruby | Port** Douro Valley, Portugal | **35**

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organic carrots, cream cheese frosting, pineapple and chip

Honey Pecan Brownie | 14

applesauce, brown butter, whipped cream cheese, elk ridge honey, cinnamon ice cream, honeycomb

Banana Mousse Pie | 14

Vanilla bean cookie crumb, white chocolate caramel mousse, banana infused custard, whipped cream, caramel rum sauce

Chocolate Espresso | 16

chocolate sponge, pioneer espresso mousse, mocha buttercream, ganache, espresso bean brittle

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