



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-crusted 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 and Brioche Croutons.

SMOKEY BLUE WEDGE | 23 (GF)

Baby iceberg, grilled steak, fingerling potatoes, cherry tomatoes, green onion, cucumber, pickled red onion, bacon, 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 Gouda, 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

GARDEN VEGETABLE STACK | 32 (V)

Garden vegetables, tomato and pepper 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, V = Vegetarian, VE = Vegan





HOLE 9 COCKTAILS

John Daly | 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, pineapple juice, and simple syrup. Bold, bittersweet, and perfectly balanced—sure to wake up your taste buds.

Golden Hour Spritz | 12

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

Greenside Gimlet | 16

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

The Clubhouse Julep | 16

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

The Sand Trap Martini | 18

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 | 14

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

Coconut Ube | 14

Tequila with creamy coconut and ube, creating a rich, velvety sip with hints of vanilla and nutty earthiness. Finished with a toasted coconut rim.

Guava Jalapeno | 16

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

Cucumber Lime | 16

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

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** Healsburg, 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 mouse, mocha buttercream, ganache, espresso bean brittle