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## SMALL PLATES

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### TRUFFLED PARMESAN FRIES

Classic Cut Fries, Truffle Salt, Parmesan-Reggiano, Chives (GF) (V) **10**

### BEER BATTERED CHEESE CURDS

White Cheddar Curd, Pale Ale Batter, House Buttermilk Ranch (V) **12**

### TENDERLOIN SLIDERS

Royal Ranch Petite Filet, Pickled Shallot, Horseradish Aioli, Arugula **17**

### BUFFALO CAULIFLOWER

Fried Cauliflower, Franks Hot Sauce, Cumin Yogurt Sauce (V) **10**

### CALAMARI

Dusted Tubes + Tentacles, Lemon Caper Aioli **15**

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## WARMERS

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### WILD GAME CHILI

Bison, Elk, Beef, Roasted Tomato, Kidney Bean (GF) **15**

### SOUP DE JOUR

Rotating Soup Selection **10**

### PIKES PLACE CLAM CHOWDER

Sea Clams, Russet Potato, Lardon, Mirepoix, Veloute **15**

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## GARDEN PLATES

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### SMOKEHOUSE CHOPPED SALAD

House Smoked Draper Valley Chicken, Chopped Romaine, Black Beans, Roasted Corn, Roma, Red Onion, Cucumber, Tillamook Smoked Cheddar, Ranch + Whiskey BBQ Drizzle (GF)(V opt.) **16**

### CAESAR SALAD

Romaine, Croutons, Parmesan-Reggiano, Anchovy (GF opt)(V opt.)  
Add Grilled Chicken +7  
Add Blackened Salmon +9 **16**

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## LARGE PLATES

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All Large Plates Include Classic Cut Fries / Upgrade to Truffle fries +3, Soup de jour +4, Chowder or Chili +5 / GF Bun Available on Request

### BOWEN BURGER

1/2 lb. Royal Ranch Beef Patty, Applewood Smoked Bacon, Shaved Shallot, Arugula, Roma, Summit Sauce, Brioche  
Add Tillamook Aged White Cheddar +3 **23**

### SOUTHBACK SALMON SANDWICH

Blackened Alaskan Sockeye Salmon, Sliced Avocado, Arugula, Roma, Pickled Red Onion, Green Goddess Aioli, Ciabatta **21**

### SMOKED TENDERLOIN SANDWICH

House Smoked Royal Ranch Tenderloin, Shaved Shallot, Arugula, Roma, Cracked Black Pepper Aioli, Ciabatta  
Add Horseradish Cheddar +3 **25**

### GRILLED CHICKEN AVOCADO SANDWICH

Draper Valley Chicken Breast, Sliced Avocado, Arugula, Roma, Basil Aioli, Rustic Italian Bread  
Add Applewood Smoked Bacon +3 **20**

### POT PIE

Yukon Gold, Carrot, Celery, Sweet Pea, Velouté, Puff Pastry Choice of Chicken, Beef, or Veg (V opt.)(v opt) **19**

### PULLED PORK SANDWICH

House Smoked Carlton Farms Pork Shoulder, Carolina BBQ Sauce, Slaw, Brioche **17**

### HALIBUT + CHIPS

Hand-Dipped Alaskan Halibut, Classic Cut Fries, Tartar Sauce **29**

### CHICKPEA CURRY BOWL

Brown Rice, Chickpea, Black Beans, Roasted Tomato, Sweet Onion, Garam Masala, Cilantro, Arugula (GF)(V)(v) **18**

### IMPOSSIBLE BURGER

Impossible Patty, Shaved Shallot, Arugula, Roma, Summit Sauce, Brioche (V) (v opt)  
Add Tillamook Aged White Cheddar +3 **23**

### PULLED JACKFRUIT SANDWICH

Pulled Jackfruit, Carolina BBQ Sauce, Slaw, Brioche (V) (v opt) **17**

20% gratuity may be added for parties of 6 or more. Two check maximum per table. Please, no split plates.

\*These items are cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be higher risk if these foods are consumed raw or under-cooked.

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## COCKTAILS

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### BLOODY LUMBERJACK

Tito's Vodka mixed with our house made bloody mary and garnished with bacon, olives, and gherkins **16**

### 6,872' MARGARITA

Tequila, lime, simple syrup, and triple sec rimmed with tajin fruit salt **15**

### SKIERS OLD FASHIONED

Buffalo Trace Bourbon, sugar, and bitters garnished with an orange twist and Bordeaux cherries **16**

### IRISH COFFEE

Jameson, Baileys Irish Cream, coffee topped with whipped cream **16**

### THE FLYING GOOSE

Can of Red Bull with Grey Goose on the rocks **18**

### MIMOSA

Washington Sparkling Wine with fresh orange juice **15**

### FACE PLANT

Rumple Minze and cocoa topped with whipped cream **15**

### HAUTE TODDY

Whiskey, honey and hot water, garnished with lemon wedge dusted with cayenne **15**

### MINER'S HOT CIDER

Suspect Apple Spiced Whiskey and hot cider topped with whipped cream and caramel sauce **15**

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## BEER

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### ELYSIAN "CHAIR 6"

Nordic Ale **9**

### BLACK RAVEN FESTIVUS

Holiday Ale **9**

### SEASONAL DRAFT

**9**

### ELYSIAN SUPERFUZZ

Blood Orange Pale **9**

### RAINIER

Lager **8**

### SEASONAL CAN SELECTION

**8/9**

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## SELTZER + CIDER + WINE

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### SAN JUAN SELTZER

Seasonal **9**

### TIETON

Huckleberry **9**

### HERITAGE CABERNET SAUVIGNON

375ml Bottle **19**

### GLASS HOUSE WINE

Cab Sauv, Red Blend, Chard, Sauv Blanc **10**

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## BEVERAGES

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COFFEE **3.5**

HOT TEA **3.5**

HOT COCO **3.5**

RED BULL ITALIAN SODA **7**

SODA **3.5**

JUICE **3.5**

MILK **3.5**

RED BULL **5**