

Welcome to the Alpine Inn & Snorting Elk

GAZPACHO SOUP

CHEF'S HOUSE MADE GAZPACHO. CHUNKY COLD TOMATO SOUP WITH GARLIC, CUCUMBERS, ONIONS AND SPICES. TOPPED WITH CROUTONS AND PARMESAN
CUP-6 BOWL-10

WARM SPINACH AND ARTICHOKE DIP

HOUSE MADE SPINACH AND ARTICHOKE DIP TOPPED WITH MOZZARELLA AND PARMESAN CHEESE,
SERVED HOT WITH PITA POINTS -14

CAESAR SALAD

CLASSIC CAESAR SALAD WITH CHOPPED ROMAINE LETTUCE,
TOSSED IN TRADITIONAL CAESAR DRESSING WITH PARMESAN CHEESE AND CROUTONS ~14
WITH CHICKEN BREAST ADD-5

ALPINE SUMMER SALAD

MIXED FIELD GREENS, FRESH STRAWBERRIES, GOAT CHEESE, CHERRY TOMATOES,
TOASTED ALMONDS AND HOUSE BALSAMIC VINAIGRETTE (GF)-15
WITH CHICKEN BREAST ADD-5

HUNGARIAN GOULASH

DELICIOUS BEEF STEW SEASONED WITH PAPRIKA AND OTHER TRADITIONAL SPICES,
SERVED WITH NOODLES, RED CABBAGE AND SOUR CREAM~26

APRICOT CHICKEN SALAD CROISSANT

HOMEMADE CHICKEN SALAD WITH DRIED APRICOTS AND SEEDLESS GRAPES
SERVED ON A SOFT CROISSANT BUN WITH TIMS CASCADE POTATO CHIPS-16
ADD SIDE OF HOMEMADE PESTO PASTA SALAD OR COLE SLAW-2

TURKEY BLT

TENDER ROAST TURKEY, SMOKED BACON, LETTUCE, TOMATO
AND GARLIC MAYO ON CIABATTA BUN WITH TIMS CASCADE POTATO CHIPS-17
ADD SIDE OF HOMEMADE PESTO PASTA SALAD OR COLE SLAW-2

COCONUT CURRY BOWL

CREAMY COCONUT, YELLOW CURRY WITH BASMATI RICE AND VEGETABLES (v, GF)~22
WITH CHICKEN BREAST OR MARINATED TOFU ADD-5

PASTA POMODORO

FETTUCCHINE PASTA SERVED WITH HOUSE MADE POMODORO SAUCE,
TOPPED WITH FRESH CUT BASIL AND OVOLINE MOZZARELLA-24
WITH CHICKEN BREAST ADD-5

GLUTEN FREE

ALL ALPINE INN SANDWICHES, BURGERS & PASTAS ARE AVAILABLE GLUTEN FREE-3

8% SALES TAX AND 7.5% CM/USFS FEES WILL BE ADDED, 18% SERVICE FEE PLUS 8% SALES TAX WILL BE CHARGED
ON PARTIES OF SIX PERSONS OR MORE & ROOM CHARGES

(**NOTE: COOKED TO ORDER, CONSUMPTION OF UNDERCOOKED MEAT AND OTHER FOODS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS)

(v)=VEGAN (GF)=GLUTEN FREE

TO GO ORDERS
PLEASE CALL 360-663-0150

Mountain Burgers

8 OZ CERTIFIED ANGUS BEEF BURGER**

SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, ONION,
GARLIC MAYONNAISE AND TIMS CASCADE POTATO CHIPS

ADD SIDE OF HOMEMADE PESTO PASTA SALAD OR COLE SLAW-2

CLASSIC BURGER-16, CHEESEBURGER-17

BACON CHEDDAR-19, SWISS MUSHROOM-19, BACON & BLEU CHEESE-19

HOMEMADE BLACK BEAN VEGGIE BURGER AVAILABLE

Alpine Inn Desserts

KEY LIME CHEESECAKE~\$11

BROWNIE SUNDAE~\$11

HOT HOMEMADE CHOCOLATE BROWNIE, VANILLA BEAN ICE CREAM, TOPPED WITH CHOCOLATE SAUCE AND WHIPPED CREAM.

VEGAN CHOCOLATE CHEESECAKE~\$11

ICE CREAM~\$9

- HUCKLEBERRY ICE CREAM WITH FRESH STRAWBERRY AND WHIPPED CREAM
 - SNOQUALMIE VANILLA BEAN ICE CREAM WITH CHOCOLATE SAUCE

From The Tap

ELYSIAN ELKFROST
ELYSIAN SUPERFUZZ
STOUP WOODPILE IPA
STOUP PILSNER
SILVER CITY LAGER
RAINIER

LEAVENWORTH HEFE
PACIFICO
BODHIZAFA IPA
BODHIZAFA IPA
BLACK RAVEN PALE
TIETON CRISP APPLE CIDER

In The Can

SIERRA NEVADA PALE
BUD LIGHT
GUINNESS
SILVER CITY TROPIC HAZE

BLUE MOON BELGIAN
SCHILLINGS CIDER
OMISSION GLUTEN FREE
(BOTTLE)

**GROWLERS, CANS AND BOTTLE WINE ARE AVAILABLE
TO GO**

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Dinner Specials

5pm-close

Starters

BRUSCHETTA

TOMATO, OVOLINE MOZZARELLA CHEESE
SERVED WITH FRESH BASIL AND
BALSAMIC REDUCTION ON A GRILLED BAQUETTE~ 15

PORK LOLLIPOPS

FOUR TENDER ROASTED PORK LOLLIPOPS WITH PEACH BBQ SAUCE, AND
HOUSE MADE POTATO SALAD~ 16

12 OZ HERB AND SALT CRUSTED ROAST PRIME RIB**

SERVED WITH CREAMY HORSERADISH SAUCE, AU JUS, NIGHTLY
VEGETABLES AND MASHED POTATOES~ 33
FRIDAY AND SATURDAY ONLY

WIENER SCHNITZEL

HAND BREADED VEAL SERVED WITH A
BAVARIAN LEMON CAPER BUTTER SAUCE,
ROASTED RED BLISS POTATOES AND RED CABBAGE~ 30
“A LA HOLSTEIN” *(TOPPED WITH FRIED EGG & ANCHOVY)~ 32

LESCHI MARKET FENNEL SAUSAGE PASTA

HOUSE MADE MEATBALLS WITH SEATTLES FAMOUS “LESCHI MARKET”
FENNEL SAUSAGE, OUR SLOW COOKED POMODORO SAUCE, PENNE PASTA,
FRESH PARSLEY AND PARMESAN~ 28

PAN FRIED RAINBOW TROUT

PECAN AND PORCINI CRUSTED RAINBOW TROUT SERVED
WITH RISOTTO AND NIGHTLY VEGETABLES~ 28

FROM THE WINE CELLAR

KINGS ESTATE~PINOT NOIR
EUGENE, OREGON
40/BOTTLE 11/GLASS

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Alpine Inn Kid's Menu

Caesar Salad	\$10.00
Hamburger or Cheeseburger	\$12.00
Chicken Strips	\$12.00
Grilled Cheese	\$9.00
*Served with Tim's Cascade Potato Chips	
Pasta with Marinara Sauce	\$12.00
Pasta with Butter	\$12.00
*Pasta Dishes served with a side of grated cheese	
Macaroni and Cheese	\$10.00

Beverages

Lemonade	\$4.00
Strawberry Lemonade	\$5.00
Iced Tea	\$4.00
Arnold Palmer	\$4.00
Thomas Kemper Soda	\$4.00
Nantucket Nectar	\$4.00
Shirley Temple	\$4.00
Roy Rogers	\$4.00
Milk	\$3.00
Hot Chocolate	\$3.50
Italian Soda	\$5.00
(Pineapple, Coconut, Vanilla, Orange, Cherry, Strawberry)	

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From The Bar

Cold Elk-Tails

\$12-16

Elkhatten \$14

Authentic 2-1-2 mix

Elk Rider Bourbon, Sweet vermouth, bitters. Served UP

Elk Scratch Margarita \$16

A true scratch Marg.

Herradura Repasado, Cointreau, muddled fresh lime. Served on the rocks with salted rim

The Old-Fashioned Way \$13

Our version of the old fashioned.

Elk Rider Rye with muddled cherries, oranges, raw sugar, angostura bitters

Forest Queen Express \$13

The mountain cosmopolitan. **Absolut Mandarin**, Triple Sec, Fresh Lime Juice, splash of Cranberry Served UP

Sunrise Spritz \$13

The perfect Italian Alps afternoon beverage. **Aperol**, orange and grapefruit juice, sparkling wine float.

The B-Lot \$12

A nod to our friends in the B-Lot! Pint glass with double pour of **Elk Rider Vodka**, served with a lemon Pellegrino on the side.

Classic Negroni \$12

Done the classic way. 1-1-1

Campari, Gin, Sweet Vermouth. Rocks with orange zest

The Perfect Storm \$14

Our take on the Dark & Stormy. Flor de Cana 7yr. Rum, Pierre Ferrand dry curacao, muddled lime, ginger. Served UP

Hot Elk-Tails

\$10-12

Exterminator \$12

Irish Cream, Coffee Liqueur, Rum, Fresh Brewed Coffee, Whipped Cream

Coffee Nudge \$12

Cream de Cacao, Coffee Liqueur, Brandy, Fresh Brewed Coffee, Whipped Cream

Irish Cassidy \$12

Bushmills Irish Whiskey, Irish Cream, Fresh Brewed Coffee, Whipped Cream

Face Plant \$12

Peppermint Schnapps, White Rum, Hot Chocolate, Whipped Cream

Hot Buttered Rum \$12

Captain Morgan Spiced Rum, Buttered Rum Mix, Hot Water, Lemon

Hot Toddy \$11

Bourbon, Honey, Lemon, Hot Water

Apple Jack \$11

Captain Morgan Spiced Rum, Hot Apple Cider

Fire-N-Cider \$11

Fireball Cinnamon Whiskey and Hot Apple Cider

From the Wine Cellar

Red Wine

	Bottle	Glass
<u>Cotes du Rhone</u>		
Domaine Amido , France	29	
<u>Malbec</u>		
Snorting Elk-Yakima Valley, WA	41	
Catena, Argentina	52	
Dona Paula, Argentina	36	10
<u>Zinfandel</u>		
Seghesio, CA	49	
Maryhill, WA	40	
<u>Pinot Noir</u>		
Kris, Italy	36	10
King Estate, OR	45	
Domaine Drouhin, OR	61	
<u>Syrah , Shiraz</u>		
Snorting Elk-Naches Heights, WA	48	
Reininger WA	57	
Barnard Griffin, WA	36	10
<u>Cabernet Sauvignon</u>		
Januik, WA	56	
Reininger, WA	62	
Franciscan-Napa Valley, CA	47	
Bonair, WA	34	10
Snorting Elk-Columbia Valley, WA	45	
<u>Barbera</u>		
Snorting Elk-Snipes Mt., WA	40	11
<u>Sangiovese</u>		
Snorting Elk-Columbia Valley, WA	47	
Maryhill, WA	40	
<u>Chianti</u>		
Cetamura Coltibuono, Italy	32	
<u>Nebbiolo</u>		
Snorting Elk-Naches Heights, WA	57	
<u>Merlot</u>		
Drumheller-Chateau Ste. Michelle, WA	34	10
Reininger, WA	54	
<u>Dessert Wine (Port Style)</u>		
Wilridge Dessert Wine 375ml, WA	31	9
<u>Other Red Wines</u>		
Snorting Elk Melange-Naches Heights, WA	58	
Snorting Elk-Rose' , WA	36	

White Wine

	Bottle	Glass
<u>Chardonnay</u>		
Bonair-Yakima Valley, WA	34	10
Adelsheim, OR	43	
Abeja, WA	57	
Snorting Elk-Yakima Valley, WA	41	
Deloach-Russian River, CA	43	
<u>Pinot Grigio/Gris</u>		
Adelsheim, OR	36	
Snorting Elk-Yakima Valley, WA	36	
King Estate, Or	34	10
Kris, Italy	33	
<u>Sauvignon Blanc</u>		
Hedges CMS, WA	34	10
Chateau Ste. Michelle, WA	37	
<u>Riesling</u>		
Bonair, WA	29	9

CARAFE SPECIALS

Vina Borgia-Spain

“Garnacha-Red” or “Macebo-White”

Barnard Griffin Rose' of Sangiovese

12oz Carafe-14

24oz Carafe-28

Wine on the GO?

Take away any unopened
bottle and save 15%

Besserat Brut Champagne, France 55

Domain Ste. Michelle Brut, WA 32