
APPS & SHAREABLES

SHRIMP CEVICHE | \$15.49

Chilled shrimp marinated in citrus with fresh herbs, served with crispy tortilla chips

WHITE WINE MUSSELS | \$18.49

Mussels steamed in white wine, garlic, butter, lemon, and chives, served with a focaccia point

GRILLED FRUIT BASKET | \$12.49

Two skewers of grilled seasonal fruit finished with mint-infused extra virgin olive oil and tain

KEBAB BASKET | \$18.99

*Three grilled skewers with your choice of protein: **beef, chicken, or tofu**, seasoned with savory spices*

CRUDITÉ & CHICKPEA HUMMUS | \$14.49

Fresh seasonal vegetables served with house-made chickpea hummus and toasted bread

SPINACH & ARTICHOKE DIP | \$16.99

Creamy spinach and artichoke dip served warm with tortilla chips

SUMMIT FRIES | \$12.99 (+ \$2 to make it truffle)

Summit House signature crispy, golden fries

HANDHELDS

*All sandwiches served with fries and a pickle spear, upgrade +\$2 to a side salad, or grilled fruit.
Gluten free bun available upon request.*

CHICKPEA SALAD WRAP | \$15.49

Chickpea salad with aromatic spices flavors, wrapped in a tortilla with fresh herbs

CRISPY FRIED CHICKEN SANDWICH | \$22.49 (+ \$1 to make it buffalo)

Macrina bread, in-house breaded and fried chicken breast, lettuce, tomato, pickle, cheese

CLASSIC DELUXE BURGER | \$21.49 (in-house black bean burger + \$1)

Macrina brioche bun, burger patty, tangy burger sauce, two slices tomato, springmix, choice of cheese, pickle

ROASTED VEGGIE SANDWICH | \$19.49

Ciabatta bun w. vegan harissa mayo, roasted zucchini, grilled eggplant, carrot, tomato, fresh herbs, olive oil

SOUP & SALADS

STRAWBERRY PEAR SPINACH SALAD Small \$15.49 | Large \$17.99

Dehydrated pears, fresh strawberries, toasted almonds, goat cheese & strawberry champagne vinaigrette

SUMMIT HOUSE GREEN SALAD Small \$12.49 | Large \$14.49

Spring mix, grape tomatoes, goat cheese, vinaigrette, candied pecans, and a focaccia point

WASHINGTON APPLE QUINOA SALAD Small \$15.49 | Large \$17.99

A mix of spring mix and kale, sliced apples, quinoa-topped with an apple cider vinnergarette

Add chicken \$7.49 / Add salmon \$9.99

ROTATING SOUPS (Vegan or Meat) Cup \$8.49 | Bowl \$12.99

Chef's rotating seasonal soups, served with a house-made focaccia point. Vegan or Meat option.

 Vegetarian

 Gluten Free

 Vegan

 Dairy Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized ingredients may increase your risk of foodborne illness, especially if you have certain medical conditions." or " *Items marked with an asterisk may contain raw or undercooked eggs, beef, or salmon. Consuming raw or undercooked animal products may increase your risk of foodborne illness.

SUMMIT DRINKS

CANNED BEER

- RAINIER **\$8.49**
- GEORGETOWN BODHIZAFA **\$10.49**
- ELYSIAN JACKTAIL **\$10.49**
- KONA BIG WAVE **\$10.49**
- TIETON ROTATING CIDER **\$11.49**
- NUTRL SELTZER **\$10.49**
- ELYSIAN SPACEDUST **\$10.49**
- TRULY **\$10.49**
- ROTATING CAN **\$9.49**

DRAFT

- RAINIER **\$8.49**
- GEORGETOWN BODHIZAFA **\$10.49**
- ROSE **\$10.49**
- TIETON CIDER **\$11.49**

COCKTAILS

- JOHN DALY \$12.49**
Vodka, sweet tea, lemon
- MOUNTAIN PORCH TEA \$12.49**
Bourbon, black tea, peach, lemon
- GUAVA RANCH WATER \$15.49**
Tequila, guava, lime, soda water
- CHAIRLIFT COOLER \$15.49**
Vodka, cucumber, strawberry, basil
- HUCKLEBERRY LEMONADE \$17.49**
Vodka, lemon, huckleberry

NON-ALCOHOLIC

- COKE **\$3.50**
- SPRITE **\$3.50**
- TONIC **\$3.50**
- FANTA ORANGE **\$3.50**
- ROOT BEER **\$3.50**
- POWERADE **\$3.50**
- DIET COKE **\$3.50**
- LEMONADE **\$3.50**
- SODA WATER **\$3.50**
- GINGER ALE **\$3.50**
- HOT TEA **\$3.50**
- ICED TEA **\$3.50**
- HOT COFFEE **\$4.00**
- JUICE **\$4.00**
- BLACKBERRY LEMONADE **\$4.50**
- STRAWBERRY LEMONADE **\$4.50**
- FRUIT JUICE COOLER **\$5.49**
- REDBULL **\$5.99**

