

# SUMMIT HOUSE

## SHAREABLES

### SHRIMP COCKTAIL

*Chilled shrimp served with house cocktail sauce and fresh lemon*

**\$14.49**

### BUFFALO CAULIFLOWER

*Crispy battered cauliflower tossed in buffalo sauce with a side of ranch*

**\$15.99**

### SAMOSAS & CHANA CHAAT

*Crisp savory samosas served with a side of spiced chana chaat*

**\$18.99**

### MACRINA BAGUETTE & BUTTER

*Warm Macrina baguette served with butter and extra virgin olive oil*

**\$10.99**

### SUMMIT FRIES

*Summit House signature crispy, golden fries*

Regular   **\$12.99** | Truffle   **\$14.99** | Classic Poutine **\$17.49** 

(+ \$2 truffle, parmesan, herbs) (+ \$3.50 Beechers cheese curds and house-made gravy)

## SOUP & SALAD

### STRAWBERRY PEAR SPINACH SALAD WASHINGTON APPLE QUINOA SALAD

*Sliced strawberries and dehydrated pears, goat cheese, topped with strawberry champagne vinaigrette*

**\$17.99**

*A blend of spring mix and kale, fresh sliced apples, quinoa, topped with an apple cider vinaigrette*

**\$17.99**

### SUMMIT HOUSE GREEN SALAD

*Spring mix, grape tomatoes, goat cheese, candied pecans, tossed in vinaigrette, served with crostini*

**\$14.49**

Add grilled chicken **\$7.49** | Add grilled salmon **\$9.99**

### ROTATING SOUP (MEAT)

*Chef's rotating seasonal soup, served with crostini*

### ROTATING SOUP (VEGAN)

*Chef's rotating seasonal vegan soup, served with crostini*

Cup **\$8.49** | Bowl **\$12.99**

*20% gratuity applied to parties of 6+; maximum two checks per table, no split plates.  
90 minute table limit for dine-in guests*

# SUMMIT HOUSE

## SANDWICHES

All sandwiches served with fries and a pickle spear, upgrade +\$2 to a side salad, or grilled fruit

Gluten free bun available upon request

### CLASSIC DELUXE BURGER

Macrina brioche bun, burger patty, tangy burger sauce, tomato, greens, pickles, Tillamook cheddar

(sub in-house black bean burger +\$1)

**\$21.49**

### 'THE KING' ELK BURGER

Macrina brioche bun, elk patty, smoked gouda, crispy onion straws, house-made BBQ sauce

**\$28.99**

### 'THE QUEEN' SALMON BURGER

Macrina Ciabatta bun, Trident Salmon patty, dill lemon garlic aioli, lettuce, tomato

**\$26.49**

### CRISPY FRIED CHICKEN SANDWICH

Macrina brioche bun, in-house breaded and fried chicken breast, lettuce, tomato, pickles, Tillamook cheddar

(make it buffalo + \$1)

**\$22.49**

### ROASTED VEGGIE SANDWICH

Macrina Ciabatta bun, herbed vegan harissa mayo, roasted zucchini, grilled eggplant, sliced carrot, fresh tomato, extra virgin olive oil

**\$19.49**

## ENTREES

### WHITE WINE MUSSELS

Mussels steamed in white wine, garlic, butter, lemon and chives, served with crostini

Gluten free available upon request

**\$20.49**

### SHRIMP SCAMPI

Shrimp tossed with fettuccine in a bright lemon butter, white wine sauce with garlic and fresh herbs

Gluten free available upon request

**\$30.99**

### SEAFOOD SPECIAL

Chef's choice seasonal seafood special featuring locally sourced and peak-season ingredients

**Market Price**

### GRILLED TRI-TIP STEAK SALAD

Spring mix with red onion, cherry tomatoes, feta crumble, topped with a 6oz grilled tri-tip steak and chimichurri vinaigrette

**\$31.99**

 Vegetarian

 Gluten Free

 Vegan

 Dairy Free

Consuming raw or undercooked items may increase risk of foodborne illness

# SUMMIT HOUSE

## SLING AT THE SUMMIT \$21

*Gin, cherry, pineapple and citrus with a bold tropical finish*

## ALPINE NIGHT CAP \$21

*Cognac, espresso liqueur, vanilla, cold brew with rich chocolate notes*

## THE BACKCOUNTRY \$21

*Tin Cup Rye, sweet vermouth, cherry and absinthe*

## GOLDEN HOUR BANANA SOUR \$20

*Stranahan's, banana liqueur, lemon*

## SNAKE IN THE GRASS \$20

*Gin, basil, lime and prosecco*

## SUMMIT SAMBA \$20

*Cachaça, passionfruit and lime for a bright tropical refresher*

## PINK WHITEOUT \$19

*Vanilla vodka, cream, espresso liqueur and Chambord*

## TRADE WINDS-MAI TAI \$19

*Silver rum, orgeat, lime and dark rum float*

## CRYSTAL COSMO \$19

*Vodka, elderflower, lime and white cranberry*

## VIOLET SKY \$19

*Butterfly pea gin, grapefruit, elderflower and lime*

## THAI SUNSET \$18

*Tequila, Thai tea, milk and lemongrass*

## CASCADE SPRITZ \$17

*Aperol, sparkling wine and soda with citrus*

## SUMMIT MARY \$16

*Bacon-washed vodka, tomato and bold Bloody Mary spice*

## GLACIAL MELON \$16

*Vodka, Watermelon, basil and lime*

## GUAVA RANCH WATER \$16

*Tequila, guava liqueur, lime and soda*

## HOUSE FAVORITES

### THE WOODSMAN \$21

*Stranahan's Blue Peak, rosemary simple, Douglas fir bitters*

### CHAIRLIFT COOLER \$16

*Vodka, cucumber, strawberry and basil*

## DRAFT

STELLA \$10.49

CHAIR 6 \$10.49

SILVER CITY RIDGETOP RED \$10.49

TIETON CIDER \$11.49

## CANNED BEER

RAINIER \$8.49

GEORGETOWN BODHIZAF A \$10.49

ELYSIAN JACKTAIL \$10.49

KONA BIG WAVE \$10.49

TIETON ROTATING CIDER \$11.49

NUTRL SELTZER \$10.49

ELYSIAN SPACEDUST \$10.49

## WINE

### BUBBLY

PROSECCO

GLASS BOTTLE

\$10.00 \$30.00

### WHITES

BROWNE FOREST

CHARDONNAY

\$12.00 \$36.00

WHITE

\$11.00 \$34.00

CANOE RIDGE

CHARDONNAY

\$10.00 \$29.00

PINOT GRIS

\$10.00 \$29.00

### REDS

BROWNE FOREST

CABERNET SAUVIGNON

\$13.00 \$40.00

RED

\$13.00 \$40.00

CANOE RIDGE

CABERNET SAUVIGNON

\$11.00 \$32.00

RED

\$11.00 \$32.00

## NON-ALCOHOLIC

All items listed are \$4.00

COKE

LEMONADE

DIET COKE

JUICE

SPRITE

HOT TEA

FANTA ORANGE

ICED TEA

ROOT BEER

HOT COFFEE

GINGER ALE

## SEASONAL REFRESHERS

BLACKBERRY LEMONADE \$4.50

STRAWBERRY LEMONADE \$4.50

FRUIT JUICE COOLER \$5.49

## REDBULL

REGULAR, SUGAR FREE \$5.99