



AT MASSELOW'S

TONIGHT'S MENU

Popcorn 4

Rendered pork belly, Salish smoked salt, chive

Garden Green Salad 10

Mixed greens, toasted almond, Cougar Gold, sherry vinaigrette

Deviled Eggs 9

House-cured bacon, arugula

Hushpuppies 9

Roasted Hatch chili, rosemary aioli, house-cured bacon collard greens

Buffalo Chicken Thigh Crisps 15

Bleu Cheese dressing, creamy carrot celery slaw

New York Bites 18

USDA Prime seared beef, gorgonzola sauce, crispy russet fries

Maple Mascarpone Mousse Board 20

(Serves two)

Poached pear, ginger snap crumble,
berries, fresh rosemary,
milk chocolate caramel sauce, pound cake

USDA Prime Burger 20

House-ground, Tillamook cheddar, mayo, lettuce, tomato, fries

Meatloaf 21

Fingerling potato, orange-tomato glace, mushroom

Shrimp Cocktail 18

Bloody Mary cocktail sauce, chiffonade romain

Cobb Salad

Romaine, mixed greens, cucumber, red onion fritz, bacon, bleu cheese, tomato, egg

Tenderloin Tips* 29

Smoked Salmon 25

Garlic Chicken 24

8oz Prime New York 32

USDA prime, char-grilled, roasted fingerling potato

Charcuterie 35

Artisan cheeses, fig jam, assorted cured meats, smoked garlic honey mustard, crackers

L O U N G E

AT MASSELOW'S

Winter Warmers

Beautiful Christmas 16

Hennessey, Grand Marnier, toasted orange peel and cinnamon stick garnish

Hot Buttered Rum 16

Sailor Jerry Spiced Rum, house-made hot butter rum, topped with vanilla whipped cream, cinnamon stick, served with biscotti

Applejack Sazerac 16

Apple brandy, maple syrup, Peychaud's Bitters, lemon twist

Black Walnut New Fashioned 16

Woodford Reserve, simple syrup, black walnut bitters, amaretto cherry juice, garnished with an orange peel and cherry

Maple New Fashioned 16

Woodford Reserve, barrel-aged maple syrup, simple syrup, amaretto cherry juice, Peychaud's Bitters, garnished with an orange peel and amaretto cherry

Winter Garden 16

Empress Gin, mint, simple syrup, lemon juice, soda, garnished with rosemary sprig

Huckleberry Pomegranate Cosmo 16

44° North Vodka, pomegranate liqueur, Cointreau, lime juice, huckleberry purée

Zero-Proof Cocktails

Sparkling Ginger Cranberry 12

Cranberry juice, cranberry simple, ginger beer, sugar rim, cranberry garnish

CosNopolitan 12

Seedlip Grove 42, cranberry juice, lime juice, simple syrup, served up

Pineapple Jalapeño Margarita 12

Seedlip Garden 108, pineapple juice, fresh lime juice, agave syrup, jalapeño, served on the rocks with salt

The General 12

Seedlip Spice 94, pink grapefruit juice, simple syrup, served up

Sparkling

GH Mumm Champagne France 12

Ripe peach, apricot, pineapple

Lunetta Prosecco 12

Crisp fruit, dry, clean finish

Gruet Sauvage Brut Rose 12

Wild strawberry, hint of cherry

White

Ste Michelle Riesling 9

Peach, apricot, citrus

Browne Family 'Heritage' Chardonnay 13

Oak, pear, passionfruit

Maso Canali Pinot Grigio Trentino, Italy 10.5

Peach, apple, honey

Efeste Feral Sauvignon Blanc 14

White peach, lime leaf, flint

Red

Newsprint Cabernet Franc

Columbia Valley, Washington 11

Cherry, thyme, citrus peel

Red I.Q. Red Blend

Columbia Valley, Washington 11

Bright berry, vanilla

Heritage Cabernet Sauvignon

Columbia Valley, Washington 13

Black pepper, marionberry, dark chocolate

Böen Pinot Noir, California 14

Ripe plum, dried rosemary, cinnamon

Beer

Bud Light 5 | Coors Light 5 | Kokanee 5

Blue Moon 5.5 | Peroni Italian Lager 6.5

Heineken 6.5 | Brick X Brick IPA 6.5

Angry Orchard Crisp Apple Cider 7

No-Li Porch Glow Amber 7.5

Tieton Bourbon Barrel Peach Cider 8

Deschutes Black Butte Porter 7