

THE
LOUNGE

AT MASSELOW'S

Popcorn 4

Rendered pork belly, Salish smoked salt, chive

Deviled Eggs 9

House-cured bacon, arugula

Hushpuppies 9

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

Shrimp Cocktail 18

Bloody Mary cocktail sauce, chiffonade romain

Charcuterie 28

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

Garden Green Salad 10

*Mixed greens, toasted almond,
Cougar Gold, sherry vinaigrette*

Cobb Salad

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

Tenderloin Tips* 29

Smoked Salmon 25

Garlic Chicken 24

Buffalo Chicken Thigh Crisps 15

*Bleu cheese dressing,
creamy carrot celery slaw*

Sea Bass Curry 17

Potato, carrot, tomato, toasted naan

New York Bites 18

*USDA Prime seared beef, Gorgonzola sauce,
crispy russet fries*

USDA Prime Burger 20

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

Meatloaf 21

*Fingerling potato,
orange-tomato glaze, mushroom*

8oz Prime New York 35

*USDA prime, char-grilled,
roasted fingerling potato*

Espresso Chili Torte 13

(Gluten free)

*Flourless chocolate cake, espresso chili salted caramel,
white chocolate espresso mousse,
spiced dark chocolate ganache, cocoa nibs*

*Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens:
milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.*

**Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses. 9/19/23*

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SUMMER SIPS

The Quest 16

Available exclusively at The Lounge at Masselow's
44° North huckleberry vodka, Aperol, orange juice

Sidecar 16

Brandy, lemon juice, orange liqueur

Passion Fruit Punch 16

Hornitos Reposado, passion fruit purée, grapefruit juice

Huckleberry Pomegranate Cosmo 16

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

Penicillin 16

Blended and peated Scotches, lemon juice,
honey ginger syrup

Black Walnut New Fashioned 16

Woodford Reserve, simple syrup, black walnut bitters,
Amarena cherry juice

Maple New Fashioned 16

Woodford Reserve, barrel-aged maple syrup,
Amarena cherry juice, Peychaud's Bitters

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

SPARKLING

G.H.Mumm Champagne, France 18

Ripe peach, apricot, pineapple

Gruet Sauvage Blanc de Blancs, New Mexico 14

Green apple, lemon, touch of minerality, bright effervescence

Gruet Sauvage Brut Rosé, New Mexico 12

Wild strawberry, hint of cherry

Lunetta Prosecco, Italy 12

Crisp fruit, dry, clean finish

WHITE

Browne Family Heritage Chardonnay,

Columbia Valley 13

Oak, pear, passion fruit

Chateau Ste. Michelle Riesling, Columbia Valley 9

Peach, apricot, citrus

Three Brooms Sauvignon Blanc, Marlborough 12

White peach, lime leaf, flint

Maso Canali Pinot Grigio, Trentino 10.5

Peach, apple, honey

Vietti Moscato d'Asti, Piedmont 12

Sweet peach, mango

ROSÉ

Browne Family Grenache Rosé, Columbia Valley 11

Strawberry, watermelon

Latah Creek Huckleberry Riesling,

Columbia Valley 8

Bright stone fruit, honey

RED

Böen Pinot Noir, Santa Lucia 14

Ripe plum, dried rosemary, cinnamon

Browne Family Heritage Cabernet Sauvignon,

Columbia Valley 13

Black pepper, marionberry, dark chocolate

COR Cellars Momentum Red Blend,

Horse Heaven Hills 14

Black cherry, dark chocolate, baking spices

L'Ecole N° 41 Merlot, Columbia Valley 15

Blackberry, plum, tobacco

Red Schooner Voyage 11, Malbec, Mendoza 20

Blackberry, cherry