



IN KEEPING WITH *Snyder* FAMILY TRADITION ALL BREAD & PASTRY ARE HANDMADE FROM SCRATCH EVERY SINGLE MORNING.

WINE BY THE GLASS SPARKLING

TREVERI CELLARS ROSÉ 11
Columbia Valley, WA

TREVERI CELLARS BLANC DE BLANC 10
Columbia Valley, WA

VIETTI MOSCATO D'ASTI 10 ½
Piedmonte, Italy

ROSÉ

GILBERT CELLARS ROSÉ 13
Wahluke Slope, WA

MILBRANDT ROSÉ 10
Columbia Valley, WA

WHITE

CCK VACATION CHARDONNAY 12
Columbia Valley, WA

CLEAN SLATE RIESLING 9
Mosel, Germany

JONES OF WASHINGTON PINOT GRIS 10
Columbia Valley, WA

NOVELTY HILL SAUVIGNON BLANC 10
Columbia Valley, WA

GILBERT CELLARS UNOAKED CHARDONNAY 13
Columbia Valley, WA

SHERIDAN LA BELLE BLONDE CHARDONNAY 14
Yakima Valley, WA

RED

CCK PEACEMAKER CABERNET 13
Columbia Valley, WA

GILBERT CELLARS ALLOBROGES 13
Wahluke Slope, WA

ANGELINE PINOT NOIR 10
Sonoma, CA

CHARLES & CHARLES RED 9
Columbia Valley, WA

OWEN ROE YAKIMA RED 16
Yakima Valley, WA

FABRE MONTMAYOU RESERVE MALBEC 12
Mendoza, Argentina

JB NEUFELD YAKIMA VALLEY CABERNET 16
Yakima Valley, WA

** Consuming raw or uncooked animal products increases your chance for food borne illness.*

Please notify us of any food allergies.

Veggie patty available

To assure the best possible care of our guests, we respectfully ask that the number of checks per party be limited to five.

18 % gratuity added to parties of 10 or more.

STARTERS

HOUSE MADE PIMENTO CHEESE DIP 8
Served with sesame lavash

ICE HOUSE CHIPS AND SALSA 5
Roasted tomato salsa, cilantro, onion

DEVILED EGGS 8
An American classic

COWICHE BREAD BOARD 11
Our baguette, ricotta and caramelized verjus, herbed olive oil, butter, sea salt

MADE TO ORDER GUACAMOLE 9 ½
Avocado, lime, jalapeño, red onion, sea salt, cilantro, served with our tortilla chips

SPRING ROLLS PRAWN 12 / TOFU 10
Steamed rice paper rolls, bibb lettuce, spring vegetables, mango, served with peanut and ponzu dipping sauces

GRILLED ARTICHOKE MP
Served with our aioli

BURGERS & SANDWICHES

BURRATA CAPRESE SANDWICH 13 *LUNCH ONLY
House made baguette, tomatoes, basil, burrata, balsamic reduction, arugula, garlic oil served with fries

Hanalei BURGER 15
Ground in-house daily, house made potato bun, pepperjack, teriyaki sauce, roasted pineapple, thick-cut bacon, white onion, romaine, served with thin-cut fries *

CHEESEBURGER 13 ½z
Ground in-house daily, house made potato bun, cheddar cheese, white onion, dill pickles, mayonnaise, iceberg, served with thin-cut fries *

THE INTERNATIONAL HARVESTER 14 ½
Ground in-house daily, Cowiche roll, caramelized onion and bacon compote, gruyère and bleu cheeses, arugula, mayonnaise, served with thin-cut fries *

PRIME RIB DIP 16 ¾
Thinly sliced prime rib, Cowiche roll, served with au jus, horseradish sauce and thin-cut fries *

CRISPY CHICKEN SANDWICH 12 ¾
Panko breaded chicken breast, daily roll, Monterey jack cheese, red onion, pickles, Sriracha mayonnaise, lettuce, served with thin-cut fries

SALADS

CRISPY CALAMARI SALAD 15
Bbq ranch, romaine lettuce, roasted corn, tomato, cucumber, onion, fresno chilis, cilantro

THE LATERAL A 14
Yakima apple, cheddar cheese, bacon, pulled chicken, almonds, chive, parsley, romaine, buttermilk dressing

HONG KONG CHICKEN CHOP 13
Crispy sesame chicken, Napa and purple cabbage, red bell pepper, carrots, cucumber, bean sprout, green onions, cilantro, cashews, crispy wontons, sesame seeds, toasted sesame dressing

PRAWN AND AVOCADO SALAD 15 ½
Grilled prawns, avocado, corn, queso fresco cheese, black beans, lettuce, jicama, cilantro, tortilla strips, Mexican green goddess dressing

STEAK SALAD 20
Grilled hanger steak, romaine hearts, avocado, grape tomatoes, our pickled red onions, chimichurri dressing*

ENTRÉES

ALASKAN SALMON 29
Late summer grain salad, cucumber, tomatoes, green onion, cilantro, avocado lime crema

24 oz "HOP HARVEST" BONE IN RIB EYE 54
Served with twice baked potato

THAI RICE BOWL - CHICKEN SATAY 15 ½ GRILLED PRAWNS 17½
Coconut rice, herb salad of Thai basil, mint, cilantro, bean sprout, mango, jalapeño, peanut, shallot, Thai vinaigrette

ROASTED PRIME RIB 29
Aged prime rib, served with au jus, horseradish sauce and a loaded baked potato *

SMOKED BABY BACK RIBS 25 *DINNER ONLY
Memphis style bbq sauce, street corn

ROASTED CHICKEN 24 *DINNER ONLY
Caramelized honey corn bread, arugula, calypso cheese, lemon, roasted garlic aioli

STEAKS *ALL STEAKS SERVED WITH FRITES, GARLIC BUTTER & CHOICE OF SAUCE.

BUTCHER'S CUT 8 ounce	19	SAUCES	ADD ONS
HANGER STEAK 7 ounce	23	• BÉARNAISE	PRAWNS 6
NY STEAK 14 ounce	35	• GREEN PEPPERCORN	ROQUEFORT 3
		• C2 STEAK SAUCE	

SIDES

SEASONAL VEGETABLE MP

MAC AND CHEESE 9 ½

LOADED BAKED POTATO 6
Bacon, cheddar cheese, sour cream, butter, chives

CAESAR 6
Ginger Caesar dressing, grana padano, cracked pepper, crouton

THIN-CUT FRIES 5

LITTLE GREENS 4
Spring greens, grape tomatoes, radish, carrots with choice of dressing

WEDGE SALAD 6
Bacon, hard-boiled egg, iceberg lettuce, grape tomatoes, bleu cheese dressing