



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

**DEILED EGGS 8**  
An American classic

**COWICHE BREAD BOARD 11**  
Our baguette, Tieton Creamery goat cheese and local brown honey, 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 ½**  
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 & SOUP**

**TORTILLA SOUP 14**  
Avocado, cheddar cheese, jalapeño, tortilla strips, onion + grilled chicken 3

**THE LATERAL A 14**  
Yakima apple, cheddar cheese, bacon, grilled chicken, almonds, peas, lettuce, Lateral A dressing, green onion

**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 strip loin steak, romaine hearts, avocado, grape tomatoes, our pickled red onions, chimichurri dressing\*

**ENTRÉES**

**WINTER SAUSAGE PASTA 19**  
Orecchiette pasta, pork sausage, cream, arugula, chili flake, grana padano

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

**BAJA RICE BOWL - GRILLED CHICKEN 15 ½ GRILLED PRAWNS 17½ GRILLED STEAK 22**  
Red rice, black bean, roasted corn, jalapeño, cilantro, avocado lime crema, tortilla strips

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

**ROASTED CHICKEN 24 \*DINNER ONLY**  
Morel mushroom, gravy, roasted potato, green beans



**STEAKS**

\*ALL STEAKS SERVED WITH FRITES, GARLIC BUTTER & CHOICE OF SAUCE DONE IN OUR 1200° OVEN.

<u>CHOICE CUTS</u>	<u>SAUCES</u>	<u>ADD ONS</u>
<b>BUTCHER'S CUT 8 ounce 19</b>	• BÉARNAISE	<b>PRAWNS 6</b>
<b>MANHATTEN CUT FILLET 8 ounce 32</b>	• GREEN PEPPERCORN	<b>ROQUEFORT 3</b>
<b>NY STEAK 14 ounce 35</b>	• C2 STEAK SAUCE	
<b>24 oz BONE IN RIB EYE 50</b>	• CREAMY HORSERADISH	

**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, croutons

**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, grape tomatoes, bleu cheese dressing