

STACKS

AT STEAM PLANT

Welcome to the historic Steam Plant, site of an award-winning preservation effort and a landmark Spokane destination.

The Steam Plant was built in 1916 and provided radiant steam heat to over 300 buildings in downtown Spokane until it closed in 1986. Avista and Wells and Company renovated the building and re-opened it in 1999, preserving much of the original working plant.

While you're here, be sure to take a moment for a self-guided tour. Narrative displays are located throughout this one-of-a-kind building.

We hope you enjoy our distinctive approach to dining, in which we work with local farmers and ranchers to create dishes that celebrate the best our region has to offer.

STEAM PLANT SIGNATURES

STEAM PLANT SMOKEHOUSE

We smoke meats, fish, cheeses – even vegetables – in our own smokehouse, using a variety of fruit and hard woods.

STEAM PLANT BREWING CO.

Our nationally acclaimed ales are brewed right here with the highest-quality local ingredients and old-world craftsmanship.

This symbol  indicates a Steam Plant Signature item.



159 S. Lincoln
Spokane, WA 99201
(509) 777-3900
www.steamplantspokane.com

For your convenience, we automatically add an 18% gratuity to parties of 8 or more.

STARTERS

SMOKED STEELHEAD ☼

Naturally raised Columbia River steelhead, brined in our own Highland Scottish Ale and spices, and smoked in-house over alder wood. Presented with herbed cream cheese, diced red onions, capers, and lemon. Served with rye toast rounds. 13.00

STEAMED SHELLFISH

Penn Cove mussels and Manila clams sautéed with smoked bacon, garlic, shallots, basil, and steamed in our Cutter's Pale Ale. Served with a side of grilled garlic bread and lemon wedges. 13.00

THAI CHICKEN SATAYS *

Strips of chicken tenderloin marinated in coconut milk, cilantro, and sambal, skewered on bamboo and broiled. Served with a zesty Thai peanut sauce. 12.00

ANTIPASTI PLATTER

A rotating selection of cured meats, cheeses, and pickled and roasted vegetables. Served with an anise pita crisp, olive oil, and balsamic vinegar. 14.00

COAL BUNKER CHEESE BREAD ☼

Our own unique blend of cream cheese, fresh herbs, garlic, and seasonings spread on a locally-made baguette, topped with freshly grated Parmesan cheese, and oven-baked. 9.00

CAPRESE

Sliced Roma tomatoes, fresh mozzarella, basil, olive oil, and balsamic vinegar served with crostini. 9.00

HUMMUS

A combination of chick peas, garlic, lemon, tahini, and olive oil served warm with olives, onions, Roma tomatoes, and pita bread. 8.00

BRUSCHETTA

Roasted pears and Point Reyes bleu cheese served warm on grilled bruschetta with a balsamic reduction. 10.00

STEAM PLANT CALAMARI

Calamari rings and tentacles dusted in masa flour and Southwest seasonings, flash-fried, and complemented with a side of chipotle pepper aioli and a lemon wedge. 9.00

KALBI STEAK SKEWERS*

Petite tender steak marinated in our own Whitman's Wheat Beer, garlic, and ginger, skewered on bamboo, broiled, and basted with house-made kalbi sauce. Served on a bed of Asian greens and topped with sesame seeds. 12.00

SOUTHWEST CHICKEN QUESADILLA

Southwest spiced chicken, pepper-jack cheese, fresh jalapeno peppers, onions, cilantro and tomatoes folded into a garlic herb tortilla, and oven-baked. Served with guacamole, salsa and sour cream. 10.00

CHICKEN WINGS

One pound of chicken wings deep-fried and presented with your choice of kalbi sauce, Huckleberry Harvest Ale BBQ sauce or our fiery red wing sauce. 11.00

CHICKEN NACHOS

Southwest-spiced chicken served over a mound of tri-color tortilla chips, black beans, and cheese. Garnished with olives, fresh jalapenos, and a side of sour cream, salsa and guacamole. 15.00

SOUPS SALADS

FRENCH ONION SOUP

Caramelized onions simmered in a rich beef stock and fresh herbs, topped with a crouton, provolone and Parmesan cheeses and baked until bubbling. Bowl 5.00

BEER CHEESE SOUP ☒

A Steam Plant Signature recipe - our Cutter's Pale Ale is simmered with a rich vegetable stock and blended with Gorgonzola and cheddar cheeses. A favorite since 1999! Cup 4.00
Bowl 5.00

SOUP DU JOUR

Fresh soup made in-house daily by our exemplary culinary staff. Cup 3.00
Bowl 4.00

SALADS

CAESAR SALAD

Crisp romaine lettuce tossed with a creamy, house-made Caesar dressing, Parmesan cheese, and garlic croutons. Side 4.00
Entree 9.00

GRILLED PEAR SALAD

Fresh pears, sliced, grilled, and served over a bed of baby greens dried cherries, toasted almonds, grape tomatoes, red onions, and kalamata olives. Laced with a Bosc pear vinaigrette. 11.00

MARGUERITE SALAD

Fresh mozzarella cheese, Roma tomatoes, and basil placed on a bed of romaine hearts. Laced with a lemon vinaigrette. 10.00

CHICKEN CURRY SALAD

Chicken breast dusted with garam masala then broiled, chilled, sliced, and served on a bed of spring greens and romaine hearts. Garnished with sweet corn, Granny Smith apples, pea pods, dried Bing cherries, toasted coconut, and curry dressing. 11.00

SEARED SCALLOP SALAD*

Dry-pack sea scallops pan-seared in olive oil with garlic and shallots, served on a bed of romaine hearts with feta cheese and garlic crisps. Finished with a lemon artichoke vinaigrette. 14.00

STACKS SALAD

Fresh spring mix, romaine, and iceberg lettuces topped with onions, hard-boiled egg, mushrooms, tomatoes, and house-made garlic croutons. Served with your choice of house-made dressing: Huckleberry Vinaigrette, Gorgonzola, Ranch, or Balsamic Vinaigrette. Side 4.00
Entrée 9.00

ADD SALMON OR GRILLED CHICKEN TO ANY SALAD - 4.00

**Consuming raw or undercooked foods may be harmful to your health.*

STEAKS AND CHOPS

Our high-quality, perfectly aged beef comes from the Double R Ranch in the Okanogan region of Washington.

Snake River Farms from Boise, Idaho provides our 100% all-natural Berkshire pork, raised by a small network of family farmers.

All steaks and chops are served with the Chef's choice of daily accompaniments.

RIBEYE STEAK*

Hand-cut 12-ounce ribeye steak simply seasoned with kosher salt, black pepper and garlic, broiled, basted with our house-made bacon bourbon butter and topped with fried onion strings. 25.00

BLACK AND BLEU SIRLOIN* ⓧ

An 8-ounce top sirloin rubbed with Cajun spices, broiled, and topped with Point Reyes bleu cheese. 19.00

BBQ RIBS*

Pork baby back ribs coated with our very own house-made barbecue rub and slow-smoked. Served with our award-winning Huckleberry Harvest Ale BBQ sauce. Half Rack 18.00 Full Rack 25.00

FILET MIGNON*

An 8-ounce filet wrapped in peppered bacon that we smoke in-house and serve with a wild mushroom demi-glace. 27.00

SPECIALTIES OF THE HOUSE

KURABOTA PORK CHOP* ⓧ

A thick, hand-cut pork chop stuffed with Gorgonzola cheese, herbs, and onions, oven-roasted and topped with a smoky chipotle sauce. 20.00

THE SMOKESTACK CHOP* ⓧ

A 28-ounce bone-in ribeye seasoned with our in-house blend of steak seasonings and served on a piping-hot platter. 41.00

PORTERHOUSE FLORENTINA*

A 22-ounce porterhouse rubbed with fresh rosemary, thyme, sage, cracked black pepper, and sea salt. Served over a bed of sautéed spinach. 32.00

BUFFALO NEW YORK STEAK*

A 10-ounce cut of Montana-raised bison lightly seasoned with cracked black pepper and sea salt. Served with a huckleberry gastrique. 29.00

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SEAFOOD

DUNGENESS SALMON

Wild Alaskan salmon stuffed with Oregon Dungeness crab, oven-baked, and basted with lemon garlic butter. Served with jasmine rice, seasonal vegetables, and a lemon wedge. 22.00

RED SNAPPER

Wild red snapper, fresh from the Pacific, dusted in seasoned masa flour, pan-fried, and topped with avocado salsa and a lime wedge. Served with red beans and rice. 16.00

DUNGENESS CRAB CAKES

Fresh Dungeness crab mixed with red and green peppers, red onions, herbs, and a Dijon aioli, dredged in fresh bread crumbs, and pan-fried golden brown. Served on a bed of spring greens and laced with a roasted red pepper rouille and a side of St. Marie's wild rice. 20.00

KALBI TUNA*

Sashimi-grade Hawaiian ahi tuna seasoned with Chinese five-spice and pan-seared rare. Served atop a wasabi pea-crusted rice cake with kalbi sauce, pickled ginger, wasabi paste, and seasonal vegetables. 19.00

COLUMBIA RIVER STEELHEAD ☼

Fresh farm-raised steelhead from Nespalem, Washington, lightly seasoned, broiled, and brushed with blood orange butter. Served with St. Marie's wild rice and seasonal vegetables. 18.00

FISH AND CHIPS

Hand-cut pieces of cod dipped in a seasoned tempura batter made with our own Highland Scottish Ale and fried golden brown. Served with house-made tartar sauce, seasoned fries or sweet potato fries, jicama coleslaw, and a lemon wedge. 15.00

CAJUN PRAWNS

Large Oregon spotted prawns dredged in Cajun seasonings and sautéed with poblano peppers and red onions. Served over red beans and rice. 18.00

POULTRY

STACKS CHICKEN BREAST

Tender chicken breast stuffed with Roma tomatoes, feta cheese, fresh oregano, and baby spinach, wrapped in bacon smoked in-house, and oven-roasted. Served over red quinoa with a wild mushroom jus. 17.00

STEAM PLANT SMOKED BBQ CHICKEN

An "ale-brined" free-range half chicken, smoked in-house with mesquite wood and topped with our award-winning Huckleberry Harvest Ale BBQ sauce. Served with the Chef's choice of daily accompaniments ... and a lot of napkins. 20.00

CITRUS CHICKEN

Free-range chicken breast marinated in lemon, lime, and blood orange juice and broiled. Served with red quinoa, a tarragon orange sauce, and seasonal vegetables. 14.00

MAHOGANY DUCK*

Natural-raised duck breast marinated in a blend of Scotch, soy sauce, orange zest, garlic, brown sugar, and ginger, lightly smoked in apple wood, finished in the oven and laced with a huckleberry glaze. Served with St. Marie's wild rice and seasonal vegetables. 24.00

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PASTA

CARBONARA LINGUINE

Pancetta bacon, mushrooms, garlic, and peas sautéed in olive oil, sweet cream, and egg yolk tossed with linguine noodles. Garnished with Italian parsley and shaved Parmesan cheese and served with a slice of grilled garlic bread. 14.00

WILD MUSHROOM AND ASPARAGUS PASTA

Fresh asparagus and a rotating blend of wild mushrooms sautéed with garlic, shallots, basil, and thyme flamed with Madeira wine and a mushroom broth. Served with truffle-stuffed beggar's purses, fresh shaved Parmesan cheese, and a slice of grilled garlic bread. 17.00

SEAFOOD ROMESCO PENNE

Fresh seafood and shellfish sautéed in a robust tomato, red pepper, and almond sauce tossed with penne pasta. Garnished with Romano cheese and green onions, and served with a slice of grilled garlic bread. 19.00

SMOKED CHICKEN PAPPARDELLE

Marinated chicken smoked over applewood and sautéed with roasted red and yellow peppers, mushrooms, shallots, and garlic, and finished with a white wine butter sauce. Garnished with tomatoes, green onion, and Parmesan cheese. Served over peasant-style pasta with a slice of grilled garlic bread. 16.00

CRAB AND ARTICHOKE RAVIOLI*

Dungeness crab and artichoke hearts sautéed with fresh fennel, wild mushrooms, and fresh thyme then finished in a light lemon cream. Served over ricotta-stuffed ravioli with a slice of grilled garlic bread. 20.00

STACKS STIR FRY

A seasonal array of vegetables stir-fried in our own sesame sauce. Served over buckwheat noodles or jasmine rice in a wonton shell. 13.00

Add chicken, shrimp, or kalbi steak. 4.00

AND MORE!

SPECIAL OCCASIONS AND MEETINGS

Our unique private dining areas provide a memorable experience for your group – perfect for reunions, parties, rehearsal dinners and business meetings.

For information about our banquet services, call our Event Coordinator at 509.462.0285.

GIFT CARDS

Just a hint: the perfect gift is an experience at the Steam Plant! Gift cards are available for purchase in any amount.

BE IN THE KNOW!

Stay up to date about seasonal releases and special events at the Steam Plant. Sign up for our newsletter at www.steamplantspokane.com.





Brewed right here at the Steam Plant, these beers provide a broad range of flavors and styles for every beer lover. Take a moment to look through the brewery observation window near the back of the restaurant to see where the hoppyness begins!

Pints (16oz) 4.75 Pitchers (60oz) 15.50

BLONDE ALE

Our lightest beer provides you with a gateway to the wonderful world of microbrews. Once you've tried this, you'll never go back to a macro!

HUCKLEBERRY HARVEST ALE

A light-bodied beer with the subtle aroma of huckleberries and just a hint of sweetness on the palate.

WHITMAN'S WHEAT BEER

Wonderful spicy notes to start, the haze you would expect from a traditional wheat beer and balanced maltiness.

CUTTER'S PALE ALE

Our pale ale is medium-bodied, and highly quaffable! Good balance between the malts and hops make this a very enjoyable beer.

HIGHLAND SCOTTISH ALE

Rich amber color, full-bodied and malty with a very low hop presence.

FIREBOX IPA

You asked for it so here it is - more IBU's! You'll find both the floral hop aromas and distinctive hop bitterness you would expect from a traditional IPA.

BOILERMAKER BRITISH ALE

This medium-bodied beer is reddish-brown in color with a light hopping and careful balance of nuttiness and maltiness.

PIPEFITTER PORTER

A healthy dose of chocolate malt and roasted barley makes for one of our tastiest creations!

DOUBLE STACK STOUT

Easily our most popular beer, this stout has achieved iconic status. A traditional stout accentuated with vanilla and bourbon flavors creates an explosion of flavors unlike any you have tried before. Look around and you'll see how many fans this beer has! This one takes a while to make so we charge a bit more, but it is worth it!

Pint (16oz) 5.50 Pitcher (60oz) 18.50

CASK-CONDITIONED ALES

A rotating selection of beers prepared in a traditional English manner. These beers are naturally fermented in their own kegs and dispensed through a hand-powered beer engine which creates a less carbonated beer.

BREWER'S WHIM / SEASONAL BEERS

We save a tap handle for something new or seasonally appropriate. Try one this visit since it might not be here when you join us again! Ask your server for details on our latest creation.

TASTER TRAYS

Can't decide? Why not try them all? Our beautifully designed taster trays look just like the Steam Plant and offer you a five-ounce serving of each of our eleven beers on tap. 17.00