



STARTERS

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

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

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

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

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

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

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

This symbol ☼ indicates a Steam Plant Signature item.

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

SOUPS SALADS

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

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

SALADS

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

CAESAR SALAD

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

Side 4.00
Entrée 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

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

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

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. Maries wild rice and seasonal vegetables.

24.00

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

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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 barbeque rub and slow-smoked. Served with our award-winning Huckleberry Harvest Ale barbeque 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 dusted with our in-house blend of steak seasonings and served on a piping-hot platter. 41.00

PORTER HOUSE 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

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

KALBI TUNA*

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

COLUMBIA RIVER STEELHEAD ☼

Fresh farm-raised steelhead from Nespelém, 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

DUNGENESS CRAB CAKE

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

CAJUN PRAWNS

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

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PASTA & RICE

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

CARBONARA LINGUINE

Pancetta bacon, mushrooms, garlic, and peas sautéed in olive oil, sweet cream, and egg yolk. Tossed with linguine noodles and garnished with Italian parsley and shaved parmesan cheese. Served with garlic bread. 14.00

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

BURGERS & MORE

All items served with your choice of seasoned fries, sweet potato fries or tri-color tortilla chips.

BUNKER BURGER

Our own special blend of premium ground steak and spices, broiled, and served on a pub bun with lettuce, tomato, red onions, and a pickle spear. 7.00

Add swiss, cheddar, sauteed mushrooms, bacon, or caramalized onions - 1.00

BUFFALO BURGER

Montana-raised buffalo lightly seasoned, broiled and basted with our very own Huckleberry Harvest Ale BBQ sauce. Topped with smoked cheddar cheese and our house-made bacon, and served on a whole wheat bun. 12.00

PULLED PORK SANDWICH

Pork shoulder brined in our own Blonde Ale and the Chef's special spice blend, slow-smoked over hickory, and simmered in Double Stack Stout barbeque sauce. Served on a whole wheat bun. 9.00

GRILLED CHICKEN BURGER

Chicken marinated in fresh Italian herbs, white balsamic vinegar, and white wine, broiled, and topped with fontina cheese. Served on focaccia bread with our house-made basil pesto, baby greens, and Roma tomatoes. 10.00

SMOKED STEAK SANDWICH

Certified Black Angus shoulder tenderloin cold-smoked with ancho chile and cumin, sliced thin, and sauteed with caramalized onions. Served on grilled focaccia bread Southern-style white BBQ sauce and baby greens. 11.00

JALAPENO BURGER

Our premium blend of ground steak and spices formed into half-pound patties, dusted with Southwest seasonings, broiled, and topped with pepper-jack cheese and roasted jalapenos. Served with lettuce, onions, tomatoes, pickles, and chipotle aioli on a torta roll. 12.00

HAPPY HOUR

PINTS	2.75
PITCHERS	10.00
WELL DRINKS	4.00
HOUSE WINE	4.50

All appetizers half off!
Happy Hour 3-6pm daily
and All Day on Sunday.

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