

Local-icious

These specials feature our hard working local ranchers, farmers, vintners, orchardists and beekeepers. The bounty of the Okanogan & Methow valleys are also used throughout our full menu.

Sage Toast

open face wheat bread with arugula-sage pesto, sliced garlic and a sprinkling of cougar gold cheese 5.95

Hippie Salad

seasonal greens, honey glazed chopaka walnuts, grilled pears, and feta cheese tossed with okanogan apple vinaigrette 9.95

Chevre Burger

a beef patty topped with honey-balsamic onion jam and chevre, served with sweet potato fries 8.00

Tony Grill

italian sausage with asiago cheese, red bell peppers & provolone on a hoagie, served with garlic fries 8.25

Valley Cheesecake

peach compote over housemade cheesecake with drizzled honey 5.25

Huckleberry Milkshake

local huckleberries and hard ice cream whirled the old fashioned way 5.95

garlic & produce: 8th St. Greens, Yonder Farms & Farmer's Market

farmstead cheeses: Larkhaven, Pine Stump, and Sunny Pine **beef:** Oberg Bros.

fruit: Applecourt, Bunny Laine, Delap Orchards, Moses Mt. Harvest, & Smallwoods

flour: Bluebird Grains

sausage: Thomson's Meat **honey:** Cougar Canyon Apiaries **walnuts:** Chopaka Walnuts

Drink Locally

Lake Crest Harvest Jubilee

Oroville, WA 20 btl

Copper Mountain Pinot Grigio '09

Oroville, WA 21 btl

Okanogan Estates Pinot Noir

Okanogan Valley, WA 22 btl

Rockwall Generation Red

Omak, WA 26 btl

Esther Briques Rock the House Red

Oroville, WA 24 btl

Lost River Merlot '07

Winthrop, WA 26 btl

Howling Wolf Hard Apple Cider

Methow Ciderhouse, WA 11.75 btl (22 oz)

5 o'clock Pear Liqueur

Cashmere, WA 8 snifter