

THE  
**LOUNGE**

AT MASSELOW'S

SMALL BITES

**House-made Hummus 15**

*Palouse green garbanzos, roasted garlic,  
toasted French baguette, cucumber, olives,  
roasted pepper, cotija cheese*

**Fresh Oysters 21**

*Chilled on the half shell*

**Steamed Manila Clams 19**

*Shallot, tomato, scallion, miso ginger broth*

**Carpaccio of Prime Tenderloin 17**

*Extra virgin olive oil,  
cracked pepper, caperberries*

**Seared Sea Scallops 15**

*Lemon roasted cauliflower sauce, scallion oil*

**Steak & Potato 18**

*USDA Prime beef tenderloin, house-made tots,  
smokey remoulade*

**Prawn Cocktail 18**

*Smokey tomato cocktail,  
butter leaf chiffonade  
Add prawn 7*

**Dungeness & King Crab Cake 21**

*Prawn, wasabi aioli, microgreens*

**Charcuterie Plate**

*Seasonal offerings  
two 22 | four 38*

**Artisan Cheese Plate 17**

*Greenbluff honeycomb, dried fruit, crackers*

**Ahi Tuna Poke 16**

*Avocado, lime, cilantro, scallion, quail egg*

**Sliders 16**

*House-ground Prime sirloin, choice of cheese*

FULL MASSELOW'S STEAKHOUSE MENU  
AVAILABLE PLEASE ASK YOUR SERVER

*Happy Hour 4-6pm daily and all day Sunday*

*\$1 off well drinks, domestic beers and house wines and 20% off all appetizers*

*Please inform your attendant of any allergy or dietary concerns. Not all ingredients are listed on the menu.  
Eating raw or undercooked meats, shellfish, eggs, or poultry may increase your risk for foodborne illness.*

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WINES

SPARKLING

**Sauvage Blanc de Blanc 13.5/52**

New Mexico, NV

*Fine texture, bright minerality, lemon and  
green apple*

**Chandon Blanc de Noir 11/40**

California, NV

*Hints of pear, raspberry and spice*

**Gruet Brut Rosé 11/42**

New Mexico, NV

*Floral bouquet, dry, strawberry and cherry*

WHITES

**Vietti Moscato d'Asti 11.5/44**

Piemonte, Italy, 2015

*Refreshing, sweet, luscious white peach  
and mango*

**Chataeu St. Michelle**

**"Eroica" Riesling 10.5/40**

Columbia Valley, 2013

*Dry, rich lime, melon and orange blossom*

**Maso Canali Pinot Grigio 10.5/40**

Trentino, Italy, 2015

*Well rounded, ripe nectarine, white flower*

**La Perriere Sauvignon Blanc 10/40**

France, 2017

*Crisp, grapefruit, white pepper and green tea*

**J. Lohr "Arroyo Vista" Chardonnay 14/54**

Monterey, 2015

*Savory vanilla, buttery, citrus and melon*

**414 Browne Family Chardonnay 16/62**

Columbia Valley, 2016

*A Pacific NW favorite. Bright apple and yellow  
pear shine in this dry wine*

REDS

**Leese-Fitch Pinot Noir 10.5/40**

California, 2014

*Pomegranate, fresh thyme, nutmeg*

**Argyle Pinot Noir "Reserve" 17/66**

Willamette Valley, 2015

*Red cherry, cola, tobacco*

**Thurston-Wolfe "Family Red" 9.5/36**

Columbia Valley, 2015

*Rich, fall spices, ripe plum*

**Trivento Malbec 10.5/40**

Argentina, 2015

*Lively, bold, black currant and lavender*

**Barrister Cabernet Franc 19/74**

Columbia Valley, 2015

*Fresh herbs, dark cherry, vanilla and  
white pepper*

**Amavi Cabernet Sauvignon 16.5/64**

Walla Walla Valley, 2015

*Black raspberry, granite bright finish*

**Storypoint Cabernet Sauvignon 13/50**

California, 2014

*Ripe blackberry, dark cassia and mocha spice*

**Browne Family Merlot 19/73**

Columbia Valley, 2014

*Gentle vanilla and cocoa aromas,  
ripe black cherry and toasted oak*

WINE FLIGHTS

**White Flight 16**

*2oz pour of any three wines from our  
white glass offerings*

**Red Flight 19**

*2oz pour of any three wines from our  
red glass offerings*

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**CLASSICS**

**French 75 15**

*Tanqueray gin, fresh squeezed  
lemon juice, Champagne*

**Side Car 15**

*Hennessey and Cointreau shaken  
with a touch of fresh lemon juice  
in a sugar-rimmed glass*

**Empress Vesper 16**

*Empress gin, Tito's vodka with  
Lillet Blanc and a thin wheel of lemon*

**Mai Tai 16**

*Jamaican rum, Myers's dark rum  
and a touch of Chambord with fresh  
orange and pineapple juices*

**Rusty Nail 15**

*Johnnie Walker Black and  
Drambuie shaken, served over ice*

**Manhattan\* 17**

*Maker's Mark bourbon, sweet vermouth,  
house-made bitters, over a maraschino cherry*

**Old Fashioned\* 17**

*Buffalo Trace bourbon, Amarena cherry,  
bitters, sugar, splash of soda*

**Elit Martini\* 26**

*Stoli Elit vodka presented in a  
vermouth-washed glass with a pimento olive*

*\* served as doubles*

**BEER**

**Imported Ales and Lagers**

Heineken 6.5  
Guinness Draught Can 8  
Paulaner Hefeweizen, 16.9oz 9.5  
Sam Smith Oatmeal Stout 11  
Stella Artois 7.5

**Domestic Beers 5**

Alaskan Amber, Blue Moon, Bud Light,  
Bud Light Lime, Budweiser, Coors Banquet,  
Coors Light, Corona, Kokanee, Michelob Ultra,  
Miller Lite, Widmer Hefeweizen

**Craft Ales / 12oz Bottles**

*Ask your server about our  
rotating seasonal selections.*

Hop Valley Citrus Mistress IPA 8.5  
Ecliptic Starburst IPA 8  
No-Li Big Juicy IPA 7  
Bale Breaker Leota Mae IPA 7.5  
Hop Valley Bubble Stash IPA 7.5  
pFriem Pilsner 8  
Maui Coconut Hiwa Porter 9  
Ten Pin Groove Pineapple Wheat Ale 7.5  
Kettlehouse Cold Smoke Scotch Ale 9

**Lambic**

Lindeman's Framboise 13

**Cider**

D's Wicked Baked Apple 11  
2 Towns BrightCider 8.5  
Teiton Bourbon Barrel Peach Cider 8

**Non-Alcoholic Beer**

O'Doul's 4.5

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**LIQUORS**

**Vodka**

Tito's (h), Absolut, Chopin, Dry Fly,  
Grey Goose, Ketel One, Stolichnaya,  
Stolichnaya Elit, 44° North Huckleberry

**Gin**

Beefeater's 24 (h), Bombay Sapphire,  
Dry Fly, Hendrick's, Tanqueray,  
Tanqueray No. Ten

**Rum**

Bacardí (h), Bacardí Limón, Captain Morgan,  
Captain Morgan Private Stock,  
Cruzan, Flor de Caña 7/12, Malibu,  
Malibu Mango, Mount Gay,  
Myers's Dark, Sailor Jerry, Zaya

**Tequila**

Altos Plata (h), Avión Silver,  
Cuervo Gold, Cuervo 1800 Reposado,  
Don Julio 1942, Don Julio Real,  
Don Julio Añejo, Don Julio Reposado,  
El Mayor Reposado, Hornitos Reposado,  
Patrón Añejo, Patrón Silver,  
Patrón Platinum

**Rye**

Bulleit Rye, Pendleton 1910

**Bourbon/Whiskey**

Buffalo Trace (h), Basil Hayden's,  
Booker's, Bulleit, Gentleman Jack,  
Heritage BSB, Hibiki 21 yr, Jack Daniel's,  
Jack Daniel's Single Barrel,  
Jack Daniel's Honey, Jim Beam,  
Knob Creek, Maker's Mark,  
Woodford Reserve, Dry Fly Wheat,  
Wild Turkey

**Irish Whiskey**

Jameson, Jameson Caskmates,  
Bushmills, Redbreast

**Canadian Whisky**

Black Velvet, Canadian Club,  
Crown Royal, Crown Royal Reserve,  
Crown Royal Black, Crown Royal Apple,  
Crown Royal XR, Pendleton,  
Pendleton 20 yr, MacNaughton,  
Seagram's VO

**Scotch Whisky Blend**

Dewar's (h), Chivas, Johnnie Walker Red,  
Johnnie Walker Black,  
Johnnie Walker Odyssey

**Scotch Whisky**

Aberlour, Balvenie Doublewood,  
Bowmore, Bunnahabhain, Glenlivet,  
Glenmorangie, Laphroaig, Oban,  
Macallan 12/18, Speyburn, Talisker

**Cognac**

Courvoisier VSOP, Hennessy VS,  
Hennessy VSOP, Hennessy XO,  
Remy Martin VSOP

**Liqueurs**

B&B, Baileys, Chambord, Cointreau,  
DiSaronno, Drambuie, Fireball,  
Frangelico, Galliano, Caravella Limoncello,  
Gioia Luisa, Godiva, Grand Marnier,  
Jägermeister, Kahlúa, Limoncello, PAMA,  
Rumpleminze, Sambuca, Southern Comfort,  
St-Germain, Tia Maria, Tuaca, Yukon Jack

*(h) house pour*