

THE

LOUNGE



SINGLE-USE MENU

This menu is just for you and will be recycled after use.

AT MASSEIOW'S

TONIGHT'S MENU

Popcorn 4

Rendered pork belly, Salish smoked salt, chive

Garden Green Salad 8

*Mixed greens, toasted almond,
Cougar Gold, sherry vinaigrette*

Deviled Eggs 9

House-cured bacon, arugula

Quack Quack Caramel Corn 10

*Popcorn popped in duck fat, tossed in caramel, and
sprinkled with crispy duck confit*

Artisan Cheese Plate 14

*Humboldt Fog, Cougar Gold,
Oregonzola Bleu, crackers*

Buffalo Chicken Thigh Crisps 15

*Bleu Cheese dressing,
creamy carrot celery slaw*

New York Bites 17

*USDA Prime seared beef, gorgonzola sauce,
crispy Russet fries*

Trio of Charcuterie 18

Salami, prosciutto, coppa

USDA Prime Burger 18

*House-ground, Tillamook cheddar,
mayo, lettuce, tomato, fries*

Meatloaf 20

*Fingerling potato,
orange-tomato glaze, mushroom*

Shrimp Cocktail 18

Bloody Mary cocktail sauce, chiffonade romain

Cobb Salad

*Romaine, mixed greens, cucumber,
red onion fritz, bacon, bleu cheese, tomato, egg*

Tenderloin Tips 29*

Smoked Salmon 23

Garlic Chicken 22

8oz Prime New York 32

*USDA prime, char-grilled,
roasted fingerling potato*

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens:
milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.

*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses. 8/2/22

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AT MASSELOW'S

Cocktails

Watermelon Sugar 14

*Deleon Blanco Tequila, moscato, agave,
watermelon juice*

12 Mile Limit 16

*Cruzan Single Barrel Rum, Pendleton 1910 Rye Whiskey,
Hennessy VS Cognac, grenadine, lemon*

Falinum 16

*Mount Gay Rum, falernum, coconut cream,
lemon, soda, orange bitters, orange whipped cream, toasted
coconut flakes*

Huckleberry Pomegranate Cosmo 16

*44° North Vodka, PAMA liqueur, Cointreau,
lime juice, huckleberry purée*

Roi Rouge 16

*Tanqueray Sevilla Orange Gin, Carpano Antica Formula
Vermouth, Select Aperitivo, chocolate bitters*

Blood Orange Sage Martini 18

Belvedere Vodka, blood orange, lime, sage, egg whites

Spicy Prickly Pear Margarita 18

*Don Julio Blanco Tequila, Cointreau, prickly pear purée,
lime, serrano pepper, smoked Salish sea salt*

Black Walnut New Fashioned 14

*Woodford Reserve, simple syrup, black walnut bitters,
amaretto cherry juice*

Maple New Fashioned 16

*Woodford Reserve, barrel aged maple syrup,
simple syrup, amaretto cherry juice, Peychaud's bitters*

Zero-Proof Cocktails

CosNopolitan 12

*Seedlip Grove 42, cranberry juice, lime juice, simple syrup
Served Up*

Pineapple Jalapeño Margarita 12

*Seedlip 108, Pineapple juice, fresh lime juice,
agave syrup, jalapenos
On the rocks w/salt*

The General 12

*Seedlip spice 94, pink grapefruit juice, simple syrup
Served Up*

Sparkling

GH Mumm Champagne France 18

Ripe peach, apricot, pineapple,

Lunetta Prosecco 8

Crisp fruit, dry, clean finish

Gruet Sauvage Brut Rose 14

Wild strawberry, hint of cherry

White

Ste Michelle Riesling 9

Peach, apricot, citrus

Browne Family 'Heritage' Chardonnay 13

Oak, pear, passionfruit

Maso Canali Pinot Grigio Trentino, Italy 10.5

Peach, apple, honey

Efeste Feral Sauvignon Blanc 14

White peach, lime leaf, flint

Red

Newsprint Cabernet Franc

Columbia Valley, Washington 11

Cherry, thyme, citrus peel

Red I.Q. Red Blend

Columbia Valley, Washington 11

Bright berry, vanilla

Heritage Cabernet Sauvignon

Columbia Valley, Washington 13

Black pepper, marionberry, dark chocolate

Böen Pinot Noir, California 14

Ripe plum, dried rosemary, cinnamon

Beer

Bud Light 5 | Coors Light 5 | Kokanee 5

Blue Moon 5.5 | Peroni Italian Lager 6.5

Heineken 6.5 | Brick X Brick IPA 6.5

Angry Orchard Crisp Apple Cider 7

No-Li Porch Glow Amber 7.5

Tieton Bourbon Barrel Peach Cider 8

Deschutes Black Butte Porter 7