

ELEV 6,872'

# THE SUMMIT HOUSE

## NON-ALCOHOLIC

### Soft Drinks

Coke, Diet Coke, Sprite, XXX Vitamin Water \$3

**Housemade Lemonade** \$4

### Strawberry Lemonade

Made with our housemate lemonade. \$5

**Housemade Ginger Ale** \$5

**Fresh Orange Juice** \$4/\$6

**Unsweetened Iced Tea** \$3

### Tony's Coffee

regular and decaf. \$3

### Hot Tea

Numi selections. \$3

**Hot Cocoa** \$3

## CRAFT COCKTAILS

### The Steel

Fresh squeezed citrus, honey, vodka and soda water. \$10

### Gin and Ginger

Housemade ginger ale and Tanqueray. \$11

### Creamsicle Screwdriver

Vanilla vodka and fresh squeezed orange juice on the rocks, topped with whipped cream. \$10

### Spiced Iced Tea

Captain Morgan's Rum, iced tea, simple syrup and fresh lemons. \$10

### Bloody Lumberjack

Our signature 22oz Bloody Mary, served with vodka, bacon, fresh lime, cheese curd, pepperoncini, stuffed olives, and a pickle. \$16

### The Salty Paloma

Grapefruit and lime juice, simple syrup, tequila and soda water. Served with a salted rim. \$11

### Sizzlin Shviz

Malibu coconut rum, Captain Morgan's spiced rum, blue curacao, fresh lime and pineapple juice. \$10

## BEERS

### Sierra Nevada Summerfest

Pilsener-style beer. Crisp, golden, dry and incredibly drinkable the perfect warm weather beer. Pint:\$6 Stein:\$9

### Elysian Immortal IPA

A Northwest interpretation of a classic English style, golden copper in color and loaded with New World hop flavor and aroma. Extremely drinkable. Pint:\$6 Stein:\$9

### Pyramid Hefeweizen

This refreshingly unfiltered wheat ale delivers a distinctively smooth flavor worth savoring with friends. Pint:\$6 Stein:\$9

### Black Butte Porter

Notes of rich chocolate and coffee, a luscious creaminess and a roasted finish. Pint:\$6 Stein:\$9

### Seattle Semi Sweet Hard Cider

A light, crisp cider with just a touch of sweetness. Honey in color with notes of orange, lemon and apple, this refreshing cider reveals hints of citrus and cinnamon on the palate.

16oz Can:\$7

## WHITE WINE

### Acrobat Pinot Gris

Citrus notes that melt into ripe pear and floral notes. \$9

### Pacific Rim Riesling

Portrays bright crispness, pear, and apple \$8/\$32

### Sky Fall Pinot Gris

A medley of tropical fruit unfolds into tangerine, mango, grapefruit, and banana flavors \$9/\$36

### Canoe Ridge Expedition Chardonnay

Flavors of ripe pear combine with crème brulee and ripe peaches. \$9/\$36

### Kim Crawford Sauvignon Blanc

An exuberant wine brimming with juicy acidity and fruit sweetness. The finish is fresh, zesty, and lingering \$13/\$52

### Cupcake Prosecco

Flavors of creamy ripe lemon, refined citrus and a toasted brioche finish \$9/\$36

## RED WINES

### Acrobat Pinot Noir

Aromas of bright fruit and cherry cola, cranberry, and earth that give way to vanilla and plum. \$9

### Snoqualmie Syrah

Blueberry and plum fruit with subtle notes of chocolate and smoke. Soft tannins and sweet oak flavors. \$8/\$32

### Sky Fall Merlot

Juicy flavors of cherry candy coupled with hints of cocoa powder weave through the palate \$9/\$36

### Seven Falls Cabernet Sauvignon

The wine opens with bright concentrated black fruit. \$10/\$40

### Boom Boom! Syrah

Aromas of fresh picked herbs and wet earth. Rich black cherry and tobacco are followed by hints of lavender. \$11/\$44

## HAND WARMERS

### Double Irish Coffee

Irish cream, Jameson Irish whiskey and coffee \$10

### Blueberry Tea

Grand Marnier, Amaretto and Earl Grey tea. \$9

### Hot Toddy

Jameson whiskey combined with honey, lemons and hot water. \$10

### Hot Apple Pie

Tuaca and hot apple cider topped with whip cream. \$9

## DESSERTS

### Chocolate Lava Cake

Warm chocolate cake with a molten chocolate center and dried with caramel. \$8

### Strawberry Cream Puff

A summer favorite topped with Grand Marnier whip cream and fresh strawberries. \$8

### Salted Caramel Mousse

Served drizzled with caramel and chocolate sauce. \$8

### Ice Cream

Please ask your server for our daily selections. \$6