MASSELOW'S
STEAKHOUSE

SEASONAL

The Quest *16*
Available exclusively at Masselow's
44° North huckleberry vodka, Aperol, orange juice

Huckleberry Pomegranate Cosmo *16*
44° North huckleberry vodka, pomegranate liqueur, Cointreau, lime juice, huckleberry purée

Fig Bee's Knees *16*
Aviation gin, fig jam, lemon juice

Spiced Peach Sidecar *16*
Hennessy V.S, Cointreau, peach purée, lemon juice

Apple Cider Spritz *16*
Fireball, apple cider, Prosecco, soda, Grand Marnier

Man o' War *16*
Pendleton Midnight, Cointreau, Antica vermouth, lemon juice

Brown Sugar Toddy *16*
Maker's Mark 46, brown sugar, lemon juice

Almond Coconut Mocha *16*
Malibu, vanilla vodka, Disaronno, chocolate liqueur, coffee

NEW FASHIONED COCKTAILS

Black Walnut New Fashioned *16*
Woodford Reserve, simple syrup, black walnut bitters, Amarena cherry juice

Maple New Fashioned *16*
Woodford Reserve, barrel-aged maple syrup, Amarena cherry juice, Peychaud's Bitters

Honey Ginger New Fashioned *16*
Woodford Reserve, honey ginger simple syrup, Peychaud's Bitters

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BEER & CIDER

Bud Light *6.25* | **Coors Light** *6.25*

Coors Banquet *6.25* | **Corona** *6.25*

Michelob Ultra *6.25*

Heineken *6.5* | **Heineken 0.0** *6.5*

Blue Moon *6.5* | **Blue Moon NA** *6.5*

Peroni Italian Lager *6.75*

Brick X Brick IPA *6.75*

No-Li Porch Glow Amber *7.5*

Deschutes Black Butte Porter *6.5*

Truly Wild Berry *7.5*

Tieton Imperial Huckleberry Cider *8*

Tieton Cougar Crisp Apple Hard Cider *8*

Tieton Dry Apple Hard Cider *8*

Black Cherry White Claw *8*

SPARKLING

JP Chenet Blanc de Blancs Brut, France *11.75*
Lime, white peach, apricot

Gruet Sauvage Brut Rosé, New Mexico *14*
Wild strawberry, hint of cherry

La Marca Prosecco, Italy *12*
Fresh citrus, honeyed florals, white peach

Piper Sonoma Brut, California *13.75*
Tangy, refreshing, dry

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WHITE

J. Lohr Arroyo Vista Chardonnay, Monterey *13*
Ripe citrus, apricot, white nectarine

Jules Taylor Sauvignon Blanc, Marlborough *15.25*
Passion fruit, pink grapefruit, lemon-lime citrus

Maso Canali Pinot Grigio, Trentino *11*
Peach, apple, honey

Chateau Ste. Michelle Riesling, Columbia Valley *9.25*
Crisp apple, white peach, pear

ROSÉ

The Pale Rosé, Provence *13*
Pink grapefruit, white peach, wild strawberry

Latah Creek Huckleberry Riesling, Columbia Valley *8.5*
Bright stone fruit, honey

RED

Borealis Pinot Noir, Willamette Valley *11*
Tart red fruit, pie cherry, wild strawberry

Austin Cabernet Sauvignon, Paso Robles *16.25*
Blackberry, black cherry, mocha, vanilla

L'Ecole № 41 Merlot, Columbia Valley *15*
Blackberry, plum, tobacco

Thurston Wolfe Malbec, Prosser *16.25*
Blueberry, plum, oak

MASSELOW'S
STEAKHOUSE

THE LEGACY OF CHIEF MASSELOW

More than just our namesake, Chief Masselow played an integral role in the preservation of the Kalispel Tribe, its people and its culture.

Before white settlement, the Kalispels were often referred to as the "river/lake paddlers." The essence of the Kalispel people came from the Pend Oreille River – it was the lifeblood of our Tribe.

When Jesuit missionaries began to work with the Tribe in 1844, a new way of life was introduced. Though we lived peacefully with the newcomers while maintaining much of our traditional lifestyle, disease and food shortages soon caused our population to dwindle. The Tribe was in desperate need of protection and security.

Masselow, who became chief in 1887, brought the Tribe the leadership it needed. When pressured by the U.S. Government to move the Tribe away from our homeland and the River, Masselow stood firm for his people. And in 1914, we received our own reservation on our ancestral homeland through an executive order by President Woodrow Wilson.

Today, our name is a tribute to his legacy. And it is always with great reverence, respect and sincerity that we say, "Welcome to Masselow's."

