THE LOUNGE

AT MASSELOW'S

STARTERS

Candied Pork Belly *14*
House-smoked pork belly,
peppered apple cider vinegar caramel

Steak Bites* *18*
Seared USDA Prime beef,
Gorgonzola cream, crisp russet fries

Shrimp Cocktail *20*
Smoked cocktail sauce, chiffonade romaine **GF**

Crab Cakes *22*
Dungeness crab, red onion,
pepper, cream cheese,
pineapple cilantro chili sauce

Charcuterie *28*
Artisan cheeses, fig jam, cured meats,
smoked garlic honey mustard, crackers **GF**

SOUP & SALADS

Masselow's Green Salad *10*
Mixed greens, roasted tomato, toasted almond,
Cougar Gold, balsamic vinaigrette **GF**

Caesar Salad *13*
Romaine, Parmesan, house-made croutons,
Caesar dressing, lemon

Burrata Salad *15*
Spring mix, grilled peaches, cherry tomato, basil, mint,
toasted pine nuts, olive oil, balsamic vinaigrette

Cobb Salad *20*
Romaine, mixed greens, cucumber,
red onion fritz, bacon, tomato,
egg, bleu cheese dressing
*Add Tenderloin Tips** ***9***
Add Smoked Salmon ***5***
Add Garlic Chicken ***4***

Soup du Jour *13*

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. 11/20/26*

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ENTRÉES

Double Smash Burger* ***16***
American cheese, caramelized onion,
Thousand Island, crisp russet fries

Pan-Seared Halibut* ***53***
Asparagus risotto, preserved lemon beurre blanc, strawberry purée, sweet basil champagne slaw

Pan-Roasted Frenched Chicken ***36***
Irish champ potato, roasted vegetable,
pear pancetta cream sauce, whiskey glaze **GF**

Huckleberry Crusted Salmon* ***40***
Chinese black rice, roasted vegetable, shiitake,
pistachio, huckleberry purée, chive oil **GF**

STEAKS & CHOPS

Simply chargrilled with sea salt
and cracked Tellicherry pepper,
finished with garlic thyme tallow,
russet purée, and seasonal vegetable.

12oz USDA Choice Coulotte* ***37***

14oz USDA Prime New York* ***61***

Bone-In Pork Chop ***42***
Barley risotto, mustard Brussels sprouts,
charred apple purée, pear and apple matchsticks

DESSERTS

Lemon Posset ***13***
Silky lemon pudding, fresh berries

Espresso Chile Torte ***13***
Flourless chocolate cake, espresso chile
salted caramel, white chocolate espresso mousse,
spiced dark chocolate ganache, cacao nibs **GF**

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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

BEER & CIDER

Bud Light *6.25*

Coors Light *6.25*

Coors Banquet *6.25*

Michelob Ultra *6.25*

Corona *6.25*

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

Peroni Italian Lager *6.75*

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

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*

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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

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

THE LOUNGE AT MASSELOW'S

DESSERT WINE

Beringer Nightingale Sémillon, Napa Valley *9 | 50*

Château La Riviere Sauternes, Bordeaux *12 | 60*

BOURBON

Basil Hayden *9.5*

Woodford Reserve *9.25*

Woodford Reserve Double Oaked *11.5*

Blanton's Original *18*

Blanton's Gold *28*

Angel's Envy *17*

Maker's Mark *9*

Maker's Mark 46 *10.75*

SCOTCH

Laphroaig 10 Year, Islay *15.25*

Talisker, Skye *18*

Chivas 13 Year *7.5*

Dewar's White Label *8.5*

Johnnie Walker Red Label *8.5*

Johnnie Walker Black Label *11.5*

Johnnie Walker Double Black *12.25*

Johnnie Walker Gold Label Reserve *20*

Johnnie Walker Blue Label *57*

Oban 14 Year *16*

Glenmorangie 10 Year *13*

Glenmorangie 18 Year *30*

Macallan 12 Year *20*

Macallan 18 Year *38*

Macallan 25 Year *200*

COGNAC

Courvoisier VS *9.5*

Courvoisier VSOP *18*

Hennessy V.S *11*

Hennessy V.S.O.P *20*

Hennessy X.O *52*

Rémy Martin VSOP *12.25*

Rémy Martin XO *45*

Rémy Martin Louis XIII *200*

THE LOUNGE AT MASSELOW'S

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."

