

FOR MORE INFORMATION ABOUT  
OUR UNIQUE  
SPACES

OR

TO SCHEDULE A TOUR

CONTACT OUR EVENT  
COORDINATOR  
AT

509.242.3705

OR

EVENTS@STEAMPLANTSPOKANE.COM

## MESSAGE TO OUR GUESTS

Steam Plant Kitchen + Brewery is taking every recommended precaution to ensure your experience is both fun & safe!

Important protocols we implement to ensure the health and safety of our guests and people:

- All staff must undergo health checks before returning to work including temperature checks.
- No staff member is allowed to work should they display any signs of illness.
- All staff must wear masks.
- New training given to our staff to ensure their own health and safety as well as others.
- Social distancing signage displayed throughout the restaurant.
- Every table is arranged to meet the 6 feet table to table mandate.
- Everything is thoroughly sanitized after each use.
- Menus are single use.
- Total occupancy has been reduced to 50%
- Guests must not enter should they display any signs of illness and must wear a face covering as per WA State mandate.

STEAM

PLANT

KITCHEN + BREWERY

## FROM THE BREWERY

**Honeymoon Hefe** ABV: 5.4% IBU 12 **6**

This wheat beer has a refreshing bright flavor with a touch of sweetness from locally sourced honey.

**Märzen** ABV: 6% IBU 14 **6**

This golden / amber lager is medium bodied, full of toasted malt flavor & a clean lager finish.

**Blonde Ale** ABV: 4.5% IBU 7 **5**

Our lightest ale, clean & crisp with just the right amount of malty sweetness.

**Firebox IPA** ABV: 5.8% IBU 69 **6**

Cascade hops reign over the malt in this solid IPA for the hoppy beer fans.

**Cutters Pale Ale** ABV: 5.6% IBU 32 **6**

A balance of American grown malt & hops providing everything a beer lover craves.

**Rusty Rivet Amber** ABV: 6% IBU 28 **6**

A malty beer with a hint of caramel & just enough hops to level it out. Made from locally sourced Washington hops.

**Boiler 6 Juicy IPA** ABV: 6% IBU 55 **7**

Crisp & clean malt highlighted by Juicy Ekuanot Hops & bitterness desired by any IPA drinker.

**Jalapeño Ale** ABV: 4.5% IBU 7 **6**

A light ale for those seeking spicy hot mouth sensations, viva jalapeños.

**Huckleberry Harvest Ale** ABV: 4.5% IBU 7 **6**

Light ale aged with gallons of real *Northwest Huckleberries*, this one is the real deal.

**Pumpkin Ale** ABV: 4.5% IBU 7 **6**

Light Spice Ale, tastes like pumpkin pie with whipped cream.

**Double Stack Stout** ABV: 6.4% IBU 43 **6**

Robust stout with bourbon vanilla. Tastes of chocolate, espresso & roasted malt.

**Brewer's Whim**

Selected from **BrewMaster Ben's Secret Stash**, these limited time beers are handcrafted & made with local ingredients.

**Local Cider Rotator**

Libations from Northwest Cideries. Ask your server for today's feature.

**BEER FLIGHTS** choose any **6** **5oz. POURS** **12**

# COCKTAILS

<b>Huckleberry Mojito</b>	<b>12</b>
Bacardi Limon, local Huckleberry Magic, fresh huckleberries, lime juice & muddled mint, topped off with soda water.	
<b>The Baller</b>	<b>13</b>
Cane sugar, orange bitters & Bordeaux cherries muddled with Elijah Craig Small Batch Bourbon. Over a gentleman's cube garnished with an orange peel & a Bordeaux cherry.	
<b>Pomegranate Martini</b>	<b>13</b>
Pomegranate Liqueur, Tito's Vodka & Cointreau, shaken with cranberry juice & served with a cranberry sugared rim.	
<b>Maple Whiskey Sour</b>	<b>12</b>
Buffalo Trace Bourbon, egg white, lemon juice, maple syrup & cinnamon, shaken & served over ice.	
<b>Cranberry Margarita</b>	<b>12</b>
Sauza Silver Tequila, cranberry jam, lime juice & a salted rim.	
<b>Basil Gimlet</b>	<b>13</b>
Roku Botanical Gin, muddled with fresh basil leaves, lime juice & simple syrup, shaken & served in a martini glass.	
<b>Hot Apple Pie</b>	<b>12</b>
Crown Apple Whiskey, cinnamon, hot apple cider, whipped cream & a caramel drizzle.	
<b>Pumpkin Spice Martini</b>	<b>13</b>
Warrior Coffee Vanilla Vodka, Pumpkin Spice Liqueur & cream, served in a Graham Cracker rimmed martini glass.	
<b>Chai Tea Hot Toddy</b>	<b>12</b>
Captain Morgan Rum, pumpkin puree, chai tea & cream, topped with whipped cream & cinnamon.	
<b>Boiler Bloody Mary</b> 🍷 <b>Caesar</b>	<b>13</b>
Tito's & Our Signature Bloody Mary Mix filled to the salted rim with pickled veggies, cheese & spicy candied bacon.	

# MULES 10

## WHY THE COPPER MUG?

Some experts say that the mug enhances the individual flavors of the ginger beer, vodka & lime.

The copper begins to oxidize when the vodka touches the walls of the mug, slightly boosting the aroma and enhancing the taste of the vodka.

## Choose Your Flavor...

Classic Mule	Irish Mule
Peach Mule	Huckleberry Mule
WA Whiskey Mule	Strawberry Basil Mule
Mexican Mule	Cranberry Apple Mule
Grapefruit Mule	Dark & Stormy

# WINE

<b>WHITE WINE</b>	<b>6oz./9oz./Bottle</b>
14 Hands Chardonnay (WA)	8/10/32
Davis Bynum Chardonnay (WA)	9/12/36
Waterbrook Mélange Blanc (WA)	8/10/32
Disruption Riesling (WA)	8/10/32
Banfi Le Rime Pinot Grigio (IT)	7/9/28
Oyster Bay Sauvignon Blanc (NZ)	8/10/32
<b>RED WINE</b>	<b>6oz./9oz./Bottle</b>
Drumheller Cabernet (WA)	9/12/36
Louis Martini Cabernet (CA)	11/14/44
Waterbrook Mélange Red (WA)	8/10/32
Erath Resplendent Pinot Noir (OR)	9/12/36
Trapiche Oak Cask Malbec (ARG)	11/14/44
Robert Karl Claret (WA)	10/13/40
Rodney Strong Merlot (CA)	9/12/36
<b>SPECIALTY WINE</b>	<b>6oz./9oz./Bottle</b>
Chateau St. Michelle Rosé (WA)	8/10/32

# FORMAN'S LIST

<b>WHITE WINE</b>	<b>Bottle</b>
Jordan Chardonnay (CA) 2016	68
Nickle & Nickle Chardonnay (CA) 2017	74
Cakebread Cellars Chardonnay (CA) 2016	78
<b>RED WINE</b>	<b>Bottle</b>
Francis Tannahill Pinot Noir (OR) 2016	82
B.Leighton Syrah (WA) 2015	85
Pepper Bridge Cabernet (WA) 2015	115
K Vintners King Coal (WA) 2015	170
Justin Isosceles (CA) 2014	127
Pahlmeyer Merlot (CA) 2015	140
Chimney Rock Cabernet (CA) 2016	175
<i>Stags Leap District</i>	
Silver Oak Cabernet (CA) 2014	220
<i>Napa Valley</i>	
<b>SPECIALTY WINE</b>	<b>Bottle</b>
Bollinger Special Cuvée (FR)	120