

DRUMHELLER'S

Food & Drink

4:00 PM - 10:00 PM DAILY

Our seasonal menu features the freshest locally sourced ingredients.

🍷 APPETIZERS 🍷

FRUIT & CHEESE Pacific Northwest Artisan Cheeses, Seasonal Fruit, Toasted Nuts, Pão de Queijo 17 (V) (GF)

Suggested Pairing: The Walls Lip Stinger 2019

CRUDITÉ Chermoula, Hummus, Roasted Garlic & Fresh Herb Oil, Balsamic Reduction, Raw Vegetables, Pita 18 (VE)

Suggested Pairing: Zerba Cellars Wild White 2018

WINE COUNTRY CHARCUTERIE Washington Salumi, Tapenade, Pickled Vegetables & Peppers, Preserves, Crackers, Crostini 24

Suggested Pairing: Purple Star Syrah 2015

MEDITERRANEAN RED LENTIL BRUSCHETTA Tomato, Basil, Garlic, Olive Oil, Balsamic Reduction, Crostini 11 (VE)

Suggested Pairing: Treveri Blanc de Blancs

ROGUE CREAMERY BLEU CHEESE STUFFED DATES

Prosciutto, Walnut Crumble 13 (GF)

Suggested Pairing: Mercer Subsoil Red Blend 2018

CLAMS A LA ESPAÑOLA Spanish Chorizo, Garlic, Lemon, White Wine, Crostini 21

Suggested Pairing: Naches Heights Carmen Tempranillo 2019

FRIED YUCCA Harissa Aioli 12

Suggested Pairing: Long Shadows Poet's Leap Riesling 2019

FRENCH BAGUETTE Herb Butter 6 (V)

Suggested Pairing: Sheridan Mystique 2019

🍷 SOUP 🍷

WATERMELON GAZPACHO

Cucumber Pico de Gallo 9 (GF) (VE)

Suggested Pairing: Bartholomew Rosé 2020

🍷 SALADS 🍷

MARKET VEGETABLE Seasonal Roasted, Marinated, & Fresh Vegetables, Toasted Pine Nuts, Champagne Vinaigrette 11 (GF) (VE)

Suggested Pairing: Goose Ridge Pinot Gris 2020

CAESAR Romaine, Caesar dressing, Shaved Grana Padano, Focaccia Croutons, White Anchovy 12

Suggested Pairing: Coldwater Canyon Albarino 2020

PNW BERRY Blackberries, Strawberries, Toasted Almonds, Whipped Mascarpone, Elderflower & White Balsamic Vinaigrette 12 (V) (GF)

Suggested Pairing: Thurston Wolfe PGV 2019

🍷 ENTRÉES 🍷

TUNISIAN PRAWN FETTUCCINE Peppadews, Leeks, Scallions, Red Bell Peppers, Harissa Cream Sauce 29

Suggested Pairing: Frichette Semillon 2019

BEET RISOTTO Golden Beet Caviar, Roasted Beets, Glazed Root Vegetables, Chinese Radish Microgreens 24 (VE)

Suggested Pairing: Taptail Rosé 2019

JIDORI AGAVE & LIME CHICKEN Israeli Couscous, Lima Beans, Wilted Greens, Heirloom Tomatoes, Coriander & Ají Panca Vinaigrette 30

Suggested Pairing: Mercer Subsoil Chardonnay 2020

GRAND COULEE STEELHEAD Sweet Pea Puree, Oyster Mushrooms, Risotto, Beurre Rosé 34 (GF)

Suggested Pairing: Dunham Cellars Chardonnay 2018

12oz PAN SEARED RIBEYE Chimichurri, Salsa Criolla, Smoked Pimento & Manchego Mashed Potatoes, Seasonal Vegetable 42 (GF)

Suggested Pairing: Kiona Red Mountain Old Block Cabernet Sauvignon 2016

HERB CRUSTED RACK OF LAMB Rosemary, Roasted New Potatoes, Dijon, White Wine & Shallot Cream Sauce, Haricot Verts 44 (GF)

Suggested Pairing: Long Shadows Collection Sequel Syrah 2017

THE LODGE PRIME RIB WEDGE Iceberg Lettuce, Rogue Creamery Bleu Cheese Dressing, Marinated Heirloom Tomatoes, Bacon Crisp, Fried Shallots, Chives 32

Suggested Pairing: L'Ecole Cabernet Sauvignon 2018

CHÈVRE CANNELLONI Bouquetière of Vegetables, Thyme Lemon Cream, Grana Padano 26 (V)

Suggested Pairing: L'Ecole Luminesce 2020

Items Marked Are Available As:

(GF) Gluten Free (V) Vegetarian (VE) Vegan Options

Special Thanks To:

Snake River Farms, Bautista Farms, Coro Salumi, Colville Nation, Columbia Basin Shroomery, Valencia Beef, Rogue Creamery, Walla Walla Cheese Co., Richland Farmers Market

EXECUTIVE CHEF

Kyle Meinecke

SOUS CHEF

Kyle Shelton

VIEW OUR WINE LIST:

[DRUMHELLERS.COM/WINE-LIST](https://drumhellers.com/wine-list)
OR SCAN HERE ----->

Automatic 20% Gratuity is added to parties of eight or more & to-go orders

