



THREE PEAKS
KITCHEN + BAR

STARTERS

THREE PEAKS CHICKEN WINGS
6 PIECES | 12 • 12 PIECES | 19

Choice of Thai peanut sauce,
hickory BBQ, honey chipotle, buffalo,
extra hot jalapeno glaze

CALAMARI FRIES | 15

Togarashi, peanuts, sweet chili mayo

SHRIMP COCKTAIL | 15

5 jumbo shrimp, firecracker cocktail sauce

CAST IRON MAC & CHEESE | 12

Aged white cheddar, boursin cheese,
& garlicky breadcrumbs

SPINACH & ARTICHOKE DIP | 12

Crisp pita, carrots, cucumbers, and celery

FOCACCIA BREAD STICKS | 6

House-made with marinara sauce (4)

MOZZARELLA STICKS | 12

Fried crisp, house marinara sauce

PNW CHILI

Cornbread muffin, cheddar & green onions

CUP | 6 • BOWL | 8

SOUP OF THE DAY

CUP | 5 • BOWL | 7

SALADS

ADD TO ANY SALAD

CHICKEN | 6 • SHRIMP | 12

SIRLOIN STEAK | 12 • SALMON | 12

CHOPPED SALAD | 13

Applewood bacon, avocado,
bleu cheese crumbles, cherry tomatoes,
shaved red onion, bleu cheese dressing, croutons

THREE PEAKS LOUIE SALAD | 21

Jumbo shrimp, avocado, spring mix,
grape tomato, cucumber, asparagus tips,
egg, Louie dressing

PEPPER STEAK SALAD | 24

Top sirloin coulotte, wild arugula, spring mix,
radishes, English cucumber, cherry tomato,
horseradish dressing, bleu cheese crumbles,
shaved red onion

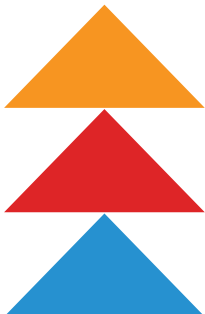
CLASSIC CAESAR

FULL | 13 • HALF | 8

House Caesar dressing, aged parmesan,
croutons, parmesan cheese cookie

SIDE SALAD | 6

Your choice of dressing





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SIGNATURES

Served with choice of soup, salad,
or focaccia bread

BACON WRAPPED MEATLOAF | 24

Fried onions, bourbon-maple demi glace, garlic
mashed potatoes and seasonal vegetables

PERFECTLY SEARED SALMON | 32

Fregola sarda, broccolini, white wine and
garlic butter, gremolata

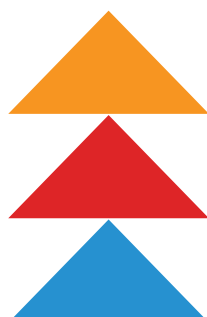
COUNTRY FRIED STEAK | 23

Hand breaded and served with sausage
gravy, mashed Yukon potatoes, and
seasonal vegetables

CHICKEN PARMIGIANA | 22

Spaghetti pomodoro, mozzarella, aged
parmesan, and garlic focaccia bread

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
might increase your risk of foodborne illness. 18% gratuity will be added to
parties larger than eight, with the preference of one check for the table.



PASTA

We take pride in crafting handmade pasta
noodles and sauces; each dish is served with
warm focaccia bread and includes soup or salad
to start.

BEEF STROGANOFF | 23

Pappardelle pasta, red wine-braised beef, wild
mushrooms, crème fraiche

FETTUCINE ALFREDO | 18

Fettuccine, house alfredo

ADD CHICKEN | 6 • SHRIMP | 12

SIRLOIN STEAK | 12 • SALMON | 12

STEAKS

Served with seasonal vegetable and your
choice of potato.

Includes soup, salad or focaccia bread

GARLIC SHRIMP | 12 • CARAMELIZED ONIONS | 3

BACON JAM | 5 • SAUTÉED MUSHROOMS | 4

NEW YORK STRIP STEAK | 38

Prime grade 12-ounce, cut in-house

RIBEYE | 44

Dry aged 12-ounce, cut in-house

TOP SIRLOIN COULOTTE STEAK | 31

12-ounce, cut in-house

SIDES

BAKED POTATO | 6 AVAILABLE AFTER 4PM

LOADED BAKER | 7

GARLIC MASHED POTATOES | 6

SEASONAL VEGGIES | 5

HANDHELDS

Served with fries, or tater tots
Upgrade to a side salad, cup of soup,
garlic fries, or green bean fries | 2

BISON BURGER | 24

Charbroiled bison, baby arugula, bacon and red onion jam, grain mustard mayo and bleu cheese on a brioche bun

CLASSIC CHEESEBURGER | 18

Ground beef patty, American cheese and secret sauce. Shredded lettuce, onion, tomato on the side

STEAK SANDWICH | 24

Grilled sirloin steak, crispy onions, wild arugula, boursin cheese, balsamic glaze on ciabatta

REUBEN | 19

Tender corned beef on toasted rye with Russian dressing, sauerkraut, and swiss cheese

FISH & CHIPS | 22

Tender Alaskan cod fillets, lightly coated in a savory potato starch crust, served with dill tartar sauce, coleslaw and lemon

FRENCH DIP | 18

House roast beef, caramelized sweet onions, sautéed mushrooms and swiss cheese on butter toasted ciabatta

CLUB SANDWICH | 18

Roasted turkey, bacon, avocado, tomato, lettuce, and mayo on grilled sourdough

BLT-A | 15

Applewood-smoked bacon, tomatoes, lettuce, avocado spread and mayo on sourdough bread

PHILLY CHEESESTEAK | 18

Shaved roast beef, caramelized onion, sautéed mushrooms, mayo, bell peppers and provolone cheese



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SWEETS

CAST IRON TOFFEE BROWNIE | 11

Baked in cast iron with warm toffee & house vanilla bean ice cream

CHOCOLATE NUTELLA TERRINE | 9

Mascarpone cream & sugared hazelnuts

LEMON CURD TARTLET | 9

Italian meringue & honey

THE BAZOOKIE | 10

A big, gooey chocolate chip cookie baked in cast iron, house vanilla ice cream, whipped cream, chocolate sauce

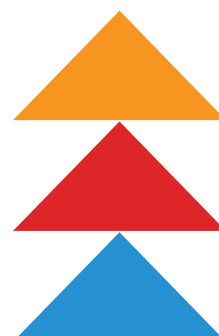
CARROT CAKE | 11

Candied pecans, chantilly, cream cheese icing

NEW YORK CHEESECAKE | 9

Chantilly cream, berries, salted caramel

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JOIN US FOR WEEKEND
BRUNCH, FEATURING OUR
BLOODY MARY | 7.50

DRAFT BEER | 3



BOTTLED BEER

Budweiser, Bud Light, Coors Banquet,
Coors Light, Miller Lite, Miller Genuine Draft,
Kokanee, Michelob Ultra,
Heineken 0.0 (Non-Alcoholic) | 4
Corona | 5
White Claw | 5.5
Ask your server for rotating flavors

WINE
RED WINE

Simply Cabernet | 6.5 / 24
Simply Red Blend | 6.5 / 25
Canoe Ridge Expedition Merlot | 8 / 30
Firesteed Pinot Noir | 9 / 34
Browne Family Vineyards Heritage
Cabernet Sauvignon | 9 / 34

WHITE WINE

Simply Chardonnay | 6.5 / 24
Kendall Jackson Chardonnay | 8 / 30
Ryan Patrick Rosé | 8 / 30
Leaping Horse Pinot Grigio | 7 / 26
Latah Creek Huckleberry d’Latah | 7 / 26
Chateau Ste. Michelle Riesling | 7 / 26
14 Hands Sauvignon Blanc | 7 / 26
La Marca Prosecco | 7 / 26

WINE BY THE BOTTLE

Ryan Patrick Chardonnay - Columbia Valley | 32
Luke Merlot - Whaluke Slope | 34
Luke Cabernet - Whaluke Slope | 34



COCKTAILS

3PEAKSPRESSO MARTINI | 9

Vanilla Vodka, Coffee Liqueur, Cold Brew
Concentrate, & Chocolate Bitters

SMOKED OLD FASHION | 11

Bourbon, Maple Syrup, Aromatic Bitters,
& Orange Bitters

COPPIN | 14

Anejo Tequila, Simple Syrup, Grapefruit Bitters,
& Orange Bitters

STRC MAI TAI | 8

Spiced Rum, Dark Rum, Orange Liqueur, Orgeat,
Caramelized Pineapple Puree, & Lime Juice

AMARETTO SOUR | 9

Disaronno, Lemon Juice, Simple Syrup,
Egg White, & Aromatic Bitters

SPICY PINEAPPLE MARGARITA | 10

Reposado Tequila, Orange Liqueur, Caramelized
Pineapple Puree, Habanero Bitters

HUCKLEBERRY CREAM | 8

44 North Huckleberry Vodka, Peach Schnapps,
Pineapple Juice, Cream, & Huckleberry Puree

ZERO PROOF

ORGEAT LEMONADE | 6

Orgeat, Lemon Juice, Basil, & Soda Water

NO-VER CLUB | 6

Raspberry Puree, Lemon Juice, Egg White, Simple
Syrup, & Sour Mix

BEVERAGES

Pepsi, Diet Pepsi, Pepsi Zero, Starry, Mountain Dew,
Wild Cherry Pepsi, Mug Root Beer, Lemonade,
Dr. Pepper, Iced Tea | 3
Flavored Lemonade & Iced Tea | 4
 strawberry, raspberry, mango, peach,
 wildberry, huckleberry
Fresh Brewed Coffee | 3
Art of Tea Hot Tea | 3