

# Tavern Cocktails

*Our craft cocktails are our takes on classics. Using fresh juices, homemade syrups, and named after some of our favorite schoolhouse pop culture references.*

## Save Ferris – 14

a.k.a. The Ferris Muller. Vodka. Rosemary. Grapefruit. Lime.  
Ginger Beer.  
Class: Mule

## Another Brick In The Wall - 14

Bourbon. Amaro Averna. Local Honey. Lemon. Grapefruit Peel.  
Class: Sour

## Never Been Kissed - 14

Gin. Spiced Pear Liqueur. Cardamom. Lemon.  
Class: Sour

## Dead Poet Society- 14

Aged Rum. Black Strap Molasses Rum. Burnt Cinnamon  
Infused Campari. Pineapple. Lime.  
Class: Tiki

## Beauty School Dropout– 14

Tequila. Cointreau. Pomegranate. Cranberry. Lime. Salt.  
Class: Margarita

## St. Elmos Fire– 14

Bourbon. Spicy Cinnamon. Honey. Lemon.  
Class: Hot Toddy

## Flicks Frozen Dare– 15

Cognac. Eggnog. Cold French Press Coffee. Vanilla. Nutmeg.  
Class: Espresso "Martini"

## One Tree Hill– 15

Gin. Douglass Fir. Aperitivo Bianco. Lilet Blanc. Lemon Peel.  
Class: White Negroni

## Mrs. Kitteridge – 15

Olive Oil Washed Vodka. Bay Leaf. Olive Juice. Castelvetro  
Olives.  
Class: Dirty Martini

## Better Off Dead – 15

High West Double Rye. Sweet Vermouth. Marasca Cherry  
Liqueur. Allspice. Cherry. Lemon Peel.  
Class: Manhattan

## The Breakfast Club – 18

Bacon Fat Washed Blend of Whistle Pig's 6Year Rye & Bourbon,  
Whistle Pig Barrel Aged Maple Syrup, Bitters, Orange & Lemon Peel  
Class: Old Fashioned

# Mocktails

*Living sober is great too. You should have something fun to drink.*

## Drama Club – 13

Seedlip Spice 94. Orange Maple Syrup. Pineapple Juice. Lime.

## Woodshop – 12

Oaked Cranberry, Rosemary & Sage, Lime, Black Tea.

## Sex Ed – 13

Faux Campari, Orange, Peach Bitters, Cranberry.

## Home Ec – 12

Local Apple Cider, Cinnamon Simple, Lemon.

*Scan Me for Beer & Wine*



# THE LAKE SIDE TAVERN CHELAN, WA



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# To Start and Share

**Marinated Olives (GF) – 6**  
Castelvetrano Olives, Rosemary, Orange.

**Heirloom Truffle Popcorn (GF) – 9**  
White Truffle Butter, Parmigiano Reggiano, Chive.

**Coconut Cornbread (GF) – 9**  
Toasted Coconut, Chili Honey Butter.

**Focaccia - 10**  
Garden Herbs, Whipped Butter, Smoked Maldon.

**Roasted Roots (GF) – 12**  
Whipped Goat Cheese, Crushed Nut & Spice Blend.

**Miso Winter Squash (GF) – 12**  
Miso Tamari Glaze, Sesame Seeds, Green Onion, Fried Shallot.

**Grilled Wild Prawns (GF) – 18**  
Pink Patagonian Prawns, Chili Honey, Cream, Toasted Coconut, Walnuts.

**Thai Fried Chicken Wings (GF) – 18**  
Rice Flour Dredge, Lime, Fish Sauce, Mint, Basil, Chili.

**Crispy Pork Belly (GF) - 16**  
Hoisin, Sesame Seed, Pickled Carrot & Fresno Chili, Green Onion.

**Mac n Cheese – 16**  
House Made Pasta, Tillamook Cheddar, Beecher’s, Herb Crumb.

**Beet Salad (GF) – Full 14 | Half 9**  
Kale, Sherry Orange Vinaigrette, Candied Walnuts, Goat Cheese.

**Caesar – Full 14 | Half 9**  
Little Gem, Parmigiano Reggiano, Herb Breadcrumbs, Lemon.

**Soup Du Jour – Bowl 14 | Cup 8**  
"It's the soup of the day."  
"Mmmmmm... That sounds good, I'll have that."



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

# The Mains

**School House Burger – 20**  
2:1 Beef Chuck & Bacon Grind, Tillamook Cheddar, Pickles, Lettuce, Tomato, Black Garlic Aioli, Served with Hand Cut Fries.  
-Sub Grilled Portobello

**Tavern Burger – 22**  
2:1 Beef Chuck & Bacon Grind, Caramelized Bacon Onion Marmalade, Arugula, Rogue River Blue Cheese, Black Garlic Aioli, Served with Hand Cut Fries.  
-Sub Grilled Portobello

**Bucatini Pasta - 28**  
Lamb & Beef Ragu, Parmesan, Fried Sage.

**Beef Short Rib Stroganoff - 28**  
House Made Campanelle Pasta, Local Mushrooms, Fried Garlic, Cream.

**Columbia River Steelhead (GF) – 32**  
Roasted Winter Squash, Lemon, Brown Butter Hazelnut Crust, Fried Kale, Sage.

**Pork Chop (GF)- 42**  
16 Oz Tomahawk, Parsnip Purée, Roasted Apples, Confit Shallot, Tavern Sauce, Fried Sage.

**Braised Short Rib (GF) – 36**  
Parship Purée, Roasted Carrots, Chimichurri, Beef Jus.

**Half Chicken (GF) –34**  
Potato Purée, Roasted Squash, Charred Brussel Sprouts, Local Mushrooms, Chicken Jus, Chimichurri.

**Grilled Ribeye (GF) – 58**  
16 oz. RR Ranch Beef, Potato Purée,, Charred Brussel Sprouts, Roasted Parsnips, Tavern Sauce, Seasonal Compound Butter.

**School Lunch (GF) – 50**  
Sampler Platter, Miso Squash, Pork Belly, Thai Wings, Grilled Prawns, Coconut Cornbread.

# After Dinner

**Brown Butter Carrot Cake (GF) – 12**  
Cream Cheese Frosting, Orange Supremes, Candied Walnuts.

**Dark Chocolate Torte (GF) - 12**  
Hazelnut, Toasted Coconut, Smoked Bourbon Caramel.

**Basque Cheesecake (GF) – 12**  
Pear Compote, Cardamom Crumble, Lemon.

# Sides

- Roasted Carrots – 7
  - Roasted Roots – 8
  - Roasted Squash- 8
  - Parsnip Purée – 9
  - Potato Purée – 9
  - Hand Cut Fries – 10
  - Add Bacon - 2.5
- Add Steelhead - 12
  - Add Short Rib - 10
  - Add Prawns - 8
  - Add Chicken - 8
  - Add Pork Belly - 8

## Welcome to The Lakeside Tavern

We are a group of like minded individuals who love food, drink, and entertainment. We want to provide some of our favorite renditions of these simple pleasures to our community. We are passionate about maintaining a scratch kitchen and bar, serving up fresh, homemade products. However, good things take time. Thank You for trusting us and we hope you have a wonderful time.