



WOODSMAN PUB

BROTZEIT

DILL PICKLE RANCH SNACK MIX

Something salty while you decide.

A light, snackable mix for the table.

\$ 4

BAVARIAN PRETZEL

Warm from the oven, the old-world way.

Brushed with butter and salt, melted Beecher's cheese alongside.

\$ 10

STAFF FAVORITE

THE CHARCUTERIE BOARD

The lodge table, laid out proper.

Cheeses, cured meats, nuts, pickles and spreads. A hearty board for four to six.

\$ 25

THE HALF BOARD

The same spread, sized for two.

A half portion of our charcuterie board.

\$ 18

FROM THE MEADOW

SUMMER SALAD

The valley in high season.

Mixed greens, cucumber, red onion, goat cheese, candied nuts, house lemon-pepper vinaigrette.

\$ 18

CAESAR SALAD

The classic, done by the book.

Crisp romaine, creamy Caesar, a crunchy parmesan crisp.

\$ 16

ADD A 4OZ GRILLED CHICKEN BREAST TO ANY SALAD

\$ 5

THE SAWMILL

EACH ORDER IS TWO SLIDERS ON LOCAL BOSKET BRIOCHE BUNS, SERVED WITH POTATO CHIPS.

REUBEN SLIDERS

The deli classic heads for the timberline.

Corned beef, sauerkraut, Swiss cheese, thousand island.

\$ 19

TURKEY BURNT END SLIDERS

Off the smoker, low and slow.

Smoked turkey thighs, house honey BBQ sauce, cranberry coleslaw.

\$ 19

BURGER SLIDERS

A meal for one, a share for two.

Two 4oz patties, cheddar, lettuce, red onion, house burger sauce.

\$ 22

ADDITIONAL SIDES

SIDE SALAD

\$ 6

HOUSE POTATO SALAD

\$ 5

HOUSE CRANBERRY COLESLAW

\$ 3

MEAL SERVICE IS AVAILABLE 3PM – 10PM



WOODSMAN PUB

THE HEARTH

ALL PIZZAS ON LOCAL BOSKET FLATBREAD.

Gluten-free crust available +\$2.

MARGHERITA

\$ 16

The one that needs no introduction.

Tomato sauce, fresh mozzarella, chopped basil.

DOUBLE PEPPERONI

\$ 16

No half measures.

Tomato sauce, shredded mozzarella, plenty of pepperoni.

STAFF FAVORITE

APPLE PROSCIUTTO

\$ 18

The orchard meets the curing house.

Apple butter, brie, crispy prosciutto, arugula, balsamic glaze.

LITTLE WOODSMEN

KIDS PRETZELS & CHEESE

\$ 7

Two mini soft pretzels with Beecher's cheese sauce.

KIDS BURGER

\$ 12

4oz patty on a brioche bun. Cheddar optional.

KIDS PIZZA

\$ 10

7-inch pizza, tomato sauce, mozzarella. Add pepperoni.

TO FINISH

MOLTEN LAVA CAKE

\$ 8

Dessert, still smoldering.

Warm chocolate cake with molten fudge and whipped cream.

BASQUE CHEESECAKE

\$ 8

Burnt on purpose, and better for it.

Caramelized cheesecake with raspberry sauce and whipped cream.

MEAL SERVICE IS AVAILABLE 3PM – 10PM



WOODSMAN PUB

SIGNATURE COCKTAILS

PATIO PUNCH

\$ 13

Berry season, bottled for the long afternoon.

House-infused strawberry and blueberry vodka, fresh lime, a splash of simple syrup.

SUNRISE IN THE ALPINE

\$ 16

First light on the Cascades, before the day warms up.

Tequila, Aperol, fresh-pressed orange juice.

THE WOODSMAN NEGRONI

\$ 15

Bitter, botanical, and right at home in the timber.

Bold botanical gin, bitter amaro, a smooth, woodsy finish.

BIRNETINI

\$ 16

An ode to the pear orchards down the valley.

Crisp pear vodka, tart lime, a touch of sweet.

BLACK FOREST MANHATTAN

\$ 16

The Manhattan takes a walk through the Schwarzwald.

Cognac, bitter rhubarb, a note of earthy darkness.

BAVARIAN NIGHTCAP

\$ 18

How the Lodge says goodnight.

Brown-sugar pecan bourbon, bitter Nardini amaro, a dash of bitters.

ON DRAFT

RUUD AWAKENING IPA

\$ 8

A piney West Coast wake-up call.

Old Schoolhouse Brewery, Winthrop, WA.

PILSNER

\$ 8

CRISP AND SNAPPY, GROWN IN THE YAKIMA VALLEY.

Bale Breaker Brewing, Yakima, WA.

ORIGINAL LAGER

\$ 8

THE GOLD STANDARD, STRAIGHT FROM MUNICH.

Hofbräu München. Classic Munich Helles.

ROTATING ICICLE BREWING TAP

\$ 8

BREWED RIGHT HERE IN LEAVENWORTH.

Ask your server what we're pouring.

ROTATING WA CIDER TAP

\$ 8

A WASHINGTON ORCHARD IN A GLASS.

Ask your server what's on tap.

CANNED BEVERAGES

ATHLETIC N/A

\$ 5

DOMESTIC CANS

\$ 6

ROTATING TIETON CIDER

\$ 6

HARD SELTZERS

\$ 6

ROTATING OLD SCHOOLHOUSE

\$ 8

WEIHENSTEPHANER HELLES

\$ 8

ROTATING YONDER CIDER

\$ 8

REDBULL CANS

\$ 6

SOFT DRINKS

\$ 3

MEAL SERVICE IS AVAILABLE 3PM – 10PM



WOODSMAN PUB

WINE

	GLASS	BOTTLE
SPARKLING Zardetto, Private Cuvee Brut	\$ 10	\$ 30
MOSCATO Vietti, Castiglione - Falletto, Italy	\$ 10	\$ 35
RIESLING Clean Slate - Mosel, Germany	\$ 9	\$ 32
ROSÉ Barnard Griffin Winery - Richland, WA	\$ 10	\$ 35
PINOT GRIGIO Alois Lageder Terra Alpina - Magre, Italy	\$ 10	\$ 35
CHARDONNAY L'Ecole No 41 - Columbia Valley, WA	\$ 10	\$ 38
RED HOUSE BLEND Ryan Patrick Redhead Blend - Mattawa, WA	\$ 9	\$ 25
SYRAH Terra Blanca Red Mountain Vinyards - Benton City, WA	\$ 10	\$ 35
MERLOT Januik Winery - Woodinville, WA	\$ 10	\$ 40
CABERNET SAUVIGNON Bledsoe Family Winery - Walla Walla, WA	\$ 12	\$ 48

GM'S LIST

DOMAINE DROUHIN "Laurene" Pinot Noir '23 / 94 Wine Spectator	\$ 100
RIDGE "Lytton Springs" Zinfandel '22 / 95 Wine Spectator	\$ 90
ABEJA Cabernet Sauvignon '21 / 93 Wine Spectator	\$ 70

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