

Young American Ale House

Certified Organic

Lunch

Appetizers

- Poutine** *GS* {can be made vegetarian}
beef fat fries, beecher's cheese curds,
 gruyere, mushroom gravy \$9
- Drunken Hot Wings** *GS*
 drunken hot sauce, whipped blue cheese,
 giardiniera \$12.50
- Cheddar Scallion Hush Puppies**
 remoulade, cornmeal, preserve lemon \$8
- Avocado Toast** *V*
 spiced pepitass, tomatillo,
sorrel \$8
- Deviled Green Eggs And Ham** *GS*
 smoked paprika, cream cheese, parsley
 skagit river ranch bacon \$8

Soups & Salads

grilled chicken breast \$6

- Taylor Shellfish NW Chowder** *GS*
rainier beer, cream, bacon \$6 / \$9
- Caesar Salad** *GS* *
 white anchovy, parmesan crisp,
 sun dried tomato \$12
- Chopped Salad** *GS, V*
salami, sieved egg,
 rogue river blue cheese \$14
- Marinated Kale Salad** *GS, V* *
 creamy oregano vinaigrette, almond,
beecher's cheese curds \$12

Sides

- Beef Fat French Fries** - malt vinegar aioli,
sea salt *V, GS* {can be made vegetarian} \$6
- Grilled Broccolini** – sun dried tomato vinaigrette,
 cured olive, crispy shallot *GS, V* \$9
- Giardiniera** – pickled celery, red pepper,
 cauliflower *GS, V* \$3

Sandwiches & Plates

*sandwiches come with fries or caesar salad
 bacon \$2 fried egg \$2 * avocado \$1*

- Young American 8 oz. Wagyu Burger** *GS* *
 organic grass fed beef, sharp cheddar,
 onion marmalade
 \$16.50
- Local Chicken Breast Sandwich** *GS*
 mushroom preserve, swiss,
 drunken hot sauce \$15.50
- House Made Veggie Burger** *GS, V*
 mama lil's peppers, kale pesto,
 walnut \$15
- Panko Crusted Wild Cod Sandwich**
 tomatillo, remoulade, giardiniera \$17
- Pasta Primavera** *V*
 mushroom, broccoli, chili flake \$15.50
- Baked Mac'n'Cheese**
truffle oil, wild mushroom,
 brussel sprout \$16.50
- Chicken Pot Pie**
pancetta, young carrot, broccolini \$20

Dessert

- Snoqualmie Root Beer Float** *GS* \$6
 house made vanilla bean ice cream,
 snoqualmie root beer
- Chocolate Mousse Pie** \$8
stone fruit, whipped cream
- Seasonal Sorbet** *GS* \$6
 cocoa nibs, candied walnut, mint
- Apple Cobbler** \$7
 steel cut oats, house made vanilla bean ice
 cream, sour cherry

Certified Organic by Oregon Tilth

Many of our dishes contain nuts, gluten or dairy. Please inform us of any serious allergies.

Food Items that are underlined may contain an ingredient that is not certified organic. There is no organic certification for "wild" foods

*Consuming raw or undercooked foods may increase your risk of food borne illness.

20% Gratuity added to parties of 6 or more

Executive Chef Marcus McHenry
Sous Chef John Tschiderer

*GS= can be made gluten sensitive
 (prepared in a common kitchen with the
 risk of gluten exposure)*

V= can be made vegan