

# UPTOWN

## Lounge

### STARTERS

**TEMPURA CALAMARI WITH VEGGIES** Crispy calamari and veggies served with chipotle aioli and lemon.

**JUMBO CHICKEN WINGS** Tossed in your choice of sauces: BBQ, Buffalo, Thai chili, or plain, served with Fromage Bleu dressing.

#### ARTISAN FLATBREADS

**My Greek** – Feta vinaigrette and feta cheese crumbles, kalamata olives, pepperoncinis, and tomatoes all baked together.

**BBQ Pulled Pork** – Pulled pork, homemade BBQ sauce topped with melted cheddar cheese, green onions, and tomatoes.

**Southwest Chicken** – Grilled chicken tossed in a pepper ranch dressing with hardwood smoked bacon, fire roasted peppers, onions, tomatoes, and melted cheddar cheese topped with fresh cilantro.

**FARMERS NACHOS** House fried potato chips topped with melted cheeses, sour cream, guacamole, tomatoes, green onions, and olives. Add chicken, pork or bacon

#### SPINACH & ROASTED ARTICHOKE DIP

House roasted artichoke hearts blended in a rich cream sauce, served with grilled crostini.

 **ALL AMERICAN SLIDERS** Certified Angus Beef® brand, 3 charbroiled mini burgers topped with caramelized onions, melted cheddar cheese and balsamic glaze.

**GRILLED 3 CHEESE QUESADILLA** Grilled quesadilla, stuffed with melted cheddar, Monterey and pepper Jack cheeses, served with guacamole, salsa, sour cream and caramelized onions. Add chicken, pork or bacon

**FRUIT AND VEGGIE TRAY** Carrots, broccoli, celery, and seasonal fruit with ranch dressing, sweet cream cheese and hummus.

**MEAT AND CHEESE TRAY** Prosciutto ham, salami, HOT coppa, with Havarti, Gouda, Muenster cheese cubes, house pickled red onion, pepperoncinis and kalamata olives.

**TEMPURA BATTERED GREEN BEANS** Freshly battered and seasoned, served with Arnold's honey mustard dressing.

**STREET TACOS** Two flour tortillas filled with pork carnitas, topped with house slaw, tomatoes, onions, cilantro, and sriracha chili sauce.

### ENTRÉE SALADS/SOUPS

All salads will be dressed and served with crostini bread.

**SOUPS** Tomato Bisque

#### ARNOLD BALL'S FAMOUS CAESAR SALAD

Romaine lettuce dressed with artisan Caesar dressing, topped with Parmesan cheese and croutons. Add grilled chicken

**SOUTHWEST CHICKEN SALAD** Grilled chicken breast with fresh greens topped with chipotle ranch dressing, BBQ sauce, black beans, roasted corn, diced tomatoes, cheddar and Jack cheeses, with crispy onion frazzles.

 **GRILLED STEAK SALAD\*** Certified Angus Beef® brand charbroiled beef tender, sliced on a bed of fresh greens, tomato, house pickled red onions, and feta cheese served with red wine balsamic vinaigrette.

#### ARNOLD'S COUNTRY INN SPINACH SALAD

Fresh spinach greens, hard boiled eggs, hardwood smoked bacon, and Arnold's honey mustard dressing.

### MAIN STAGE

**NEW YORK STRIP\* WITH CAJUN BUTTER** From STEWART'S Meat Market 10oz center cut New York strip, charbroiled and topped with Cajun butter served with mashed potatoes, seasonal veggies and house frazzled onions.

**PAN ROASTED HERBED CHICKEN WITH LEMON BUTTER** Washington grown, 1/2 chicken, roasted with fresh herbs and served over mashed potatoes, seasonal veggies, and topped with lemon butter reduction.

 **BISTRO MEDALLION\*** Certified Angus Beef® brand bite sized pieces of petite tender, grilled with fresh herbs and served with seasonal veggies, mashed potatoes and balsamic glaze.

**LINE CAUGHT COD AND CHIPS** House battered cod and crispy steak fries served with house slaw and tartar sauce.

**MAC & CHEESE** Uptown specialty cheese blend baked with gobetti noodles served in a cast iron style skillet with a light crisp breading, side salad with feta vinaigrette and crostini.

### HOMETOWN BURGERS

All Burgers served with Steak Fries or House fried potato chips.

 **UPTOWN FARM BURGER\*** Certified Angus Beef® brand 1/3 lb. fresh ground chuck beef patty topped with grilled hot link served on a brioche bun with red onion, Arcadia spring mix, tomato, and melted cheddar cheese.

 **BLACK AND BLEU BURGER\*** Certified Angus Beef® brand 1/3 lb. fresh ground chuck beef patty topped with hardwood smoked bacon, and melted bleu cheese, Arcadia spring mix, tomato, onion, and our Cajun spicy aioli.

**CHEESY BACON COWBOY BURGER\*** 1/3 lb. beef brisket and short rib patty, topped with melted cheddar and Monterey Jack cheeses, hardwood smoked bacon, BBQ sauce, chipotle mayo, and house frazzled onions.

**CLASSIC ALL AMERICAN BURGER\*** 1/3 lb. beef brisket and short rib patty, hardwood smoked bacon, BBQ sauce, chipotle mayo, chopped lettuce, tomato, onion, and our Uptown "Fry" sauce with Cajun spicy aioli.

 **JALAPENO POPPER BURGER\*** Certified Angus Beef® brand 1/3 lb. fresh ground chuck beef, roasted jalapeño, melted cream cheese, crispy house frazzled onions, hardwood smoked bacon, and fresh arugula.

 **THAI BURGER\*** Certified Angus Beef® brand 1/3 lb fresh ground chuck beef patty topped with spicy peanut sauce, pineapple and cilantro, and Arcadia Spring mix.

**BURGER BOWL\*** NO BUN, NO FRIES, NO MESS.....

Any of the above burgers served on a bed of romaine salad and choice of dressing.

### HAND CRAFTED SANDWICHES

All sandwiches served with steak fries or house fried potato chips.

 **UPTOWN STEAK\* SANDWICH** Certified Angus Beef® brand charbroiled beef tender with melted horseradish chive havarti and house pickled red onions served on a grilled telera roll with au jus.

**BLACK FOREST HAM & CHEESE** Served HOT on a grilled telera roll with melted cheddar cheese, Dijon mustard and mayo.

**ROAST BEEF WITH HORSERADISH-CHIVE HAVARTI** Served HOT on a grilled telera roll with roasted red pepper aioli and caramelized onions.

**ITALIANO** Genoa salami, HOT coppa, prosciutto, sliced Provolone, and pepperoncinis, served on a grilled telera roll.

**GRILLED CHICKEN B.L.T.A.** Charbroiled seasoned chicken breast, hardwood smoked bacon, lettuce, tomato and fresh avocado on a grilled brioche bun.

NOTICE: \*Items may be cooked to order. Consuming raw or undercooked meat and eggs may increase your risk of food-borne illness.

# UPTOWN LOUNGE SIGNATURE COCKTAILS

## DESSERT COCKTAILS

An unusually sweet beverage consisting of fruits, cream, candies, sugars or pastries

### A SNOW WHITE ORCHARD

An elegant presentation of Grandma's home baked apple pie with an addition from Grandpas' flask.  
Fireball/Vanilla Liqueur/Apple juice/Cinnamon powder/  
Caramel drizzle/Whipped cream

### THE GREAT OUT S'MORES

Sip down memory lane, toasted marshmallows and singing those campfire songs.  
Bourbon/Crème de Coco/Drambuie/Toasted Marshmallow/  
Graham Cracker & Chocolate rim

### THE AVALANCHE

A creamy citrus concoction with a touch of chocolate and nutmeg, inspired by our own snowcapped Mt. Rainer.  
Bourbon/Triple Sec/Cream/Simple Syrup/Whipped Cream/Chocolate shavings

## COCKTAILS FROM THE GRAPE

A cocktail that is made with a wine as its main ingredient

### RED HOT SUMMER

An effervescent red wine with watermelon schnapps to tickle your taste buds.  
Red wine/Lemon lime soda/Watermelon Schnapps

### MADAME BUTTERFLY

Champagne gets even fancier when we add house infused Black Cherry Vodka and a few other surprises.  
Brut Champagne/Cherry Vodka/Cherry preserves/jam

### PRETTY IN PINK

White wine puts on her makeup for a night on the town.  
Sauvignon Blanc/Watermelon schnapps/Grenadine/Lime/Soda water

### MOSCATINI

The Martini's doppelganger, Sweet Moscato wine, apricot jam, and orange liqueur all dressed up with green grapes. This look alike could fool any 007.

## THE CLASSICS

Cocktails which appeared early in history (1800s) and gained popularity before the end of Prohibition in the United States in 1934.

**THE OLD FASHIONED** - Original recipes go as far back as 1799, its recipe often changed from Bourbon, angostura bitters, sugar cube, orange bitters to alcohols scarcity in some regions and the infamous Prohibition era.

**MANHATTAN** - History suggests that the drink originated at the Manhattan Club in New York City in the early 1870s, where it was invented for a banquet in honor of Winston Churchill's mother. Bourbon, sweet vermouth, angostura bitters.

**SIDE CAR** - Invention of the drink is credited to an American Army captain in Paris during World War I and named after the motorcycle sidecar that the captain often used. Cognac, vermouth, triple sec

**NEGRONI** - Orson Wells Favorite- "The bitters are excellent for your liver, the gin is bad for you. They balance each other." Gin, Campari, sweet vermouth

**MARTINI** - In 1863, an Italian vermouth maker started marketing their product under the brand name of Martini, and the brand name may be the very source of the cocktail's name.

**COSMOPOLITAN** - Whilst this cocktail is widely perceived to be a more modern creation there is, it seems, a strikingly similar recipe for a Cosmopolitan which appears as early as 1903. Vodka, Triple Sec, Cranberry juice, lime

## BEER COCKTAILS

A Cocktail that uses beer as its main ingredient

### JAMESON FIZZ

Jameson whiskey and banana Liqueur mixed delightfully with Rude Parrot India Pale Ale.

### BBQ'D BEER

Scotch and some extra smokiness make this Hefeweizen wheat beer a great substitute when Mother Nature interferes with the backyard barbecue. Scotch, Drambuie and our Secret ingredient.

## UPTOWN LOUNGE WINE

### REDS

**CABERNET SAUVIGNON /WILD MEADOWS** - Black pepper, cherry and saddle leather swirl in the glass with notes of plum and smoke. Alcohol: 13.50%

**RED BEAUTY BLEND/WILD MEADOWS** - Notes of plum, berries and fig marry with a subtle silky chocolate finish Alcohol: 13.50%

**MERLOT/WASHINGTON HILLS** - Rosehips, earthy notes and summer berries intertwine with tobacco scented leather. Alcohol: 13.14%

### WHITES

**CHARDONNAY /SAGE LANDS** - Asian pear, vanilla and hints of toffee and raw coconut unfold with flavors of creamy vanilla and grilled pineapple. Alcohol: 13.2%

**SAUVIGNON BLANC /FISH HOUSE** - Bright notes of citrus, lemon zest and peach lead to a balanced finish. Alcohol: 14.2%

**PINOT GRIGIO/WATERBROOK** - Green apple and mineral-tinged wet stone aromas introduce crisp flavors of melon and Asian pear. Alcohol: 13.5%

## FROM THE CONCESSIONS

Inspired by the sweets of Yelm Cinema's concessions

### THE UPTOWN FUNK

A Mai Tai made with Bourbon? A straw you can eat?  
Bourbon/grenadine/lemon juice/pineapple juice/orange juice/red vine straw

### COTTON CANDY COSMO

Whether you're shopping for shoes on 5th Ave or a county fair kid at heart, you can't go wrong with this flirty little twist on an UpTown classic.  
Pop rock rim/Cotton candy/Vodka/White Cranberry Juice/Triple sec/Lime

## SAVORY COCKTAILS

Appetizing to the taste and smell:  
Agreeable, pleasant and not sweet

### THE MISTRESS OF SPICE

Spicy house infused jalapeño vodka is tamed with the addition of cool melon and our very own house cucumber soda.  
Jalapeño Vodka/Melon Liqueur/House Cucumber soda/melon ball

### THE MOBSTER'S WIFE

If this Bloody Mary could talk you would be a true Italiano Aficionado.  
House infused Bacon Vodka OR Jalapeño Vodka / Tomato juice/spice mix/  
Garlic/Basil/Bacon & salt rim/bacon crisp

### THE SHADY LADY

Let the silver tequila cha-cha-cha with her friends' grapefruit and honeydew.  
Silver tequila/Melon Liqueur/Fresh Grapefruit juice/melon balls

## UNIQUE SPECIALTIES

Only here at the Uptown Lounge

### FROM RUSSIA WITH LOVE

We jazzed up the Moscow mule with fresh juices, crisp ginger beer and velvety black cherry jam.  
Ginger beer/Citrus Vodka/fresh lime Juice/Black Cherry Jam

### MOULIN ROUGE

Inspired by bohemian Paris streets, Burlesque at its prime and the Art Deco movement.  
House infused Orange Gin/White Grape Juice/Elderflowers/Orange bitters

### THE SECRET GARDEN

Soft and delicate, like tea in the English garden, take your time and enjoy this one.  
Hendricks cucumber infused Gin/Elderflower/house made Rose water

### THE DRAGON FLY

Fruity, crisp, and completely unique! Can you find the dragon fly hiding in the bar area?  
Rum / Apricot jam/ Pineapple Juice / Lemon Juice /  
Vanilla Anise / Grenadine

## UPTOWN LOUNGE BEERS LIST

**ATLAS** - **Hard Classic Apple Cider:** The fruit forward apple aroma and taste come from a tailored blend that perfectly balances the tartness, and dryness of the fruit. Gluten Free 5.8% ABV

**7 SEAS** - **Rude Parrot Single IPA:** Loud, sassy, and relentless! A big juicy, tropical fruit, citrusy hop aroma yields way to an off dry, pleasantly bitter finish. 5.9% ABV 75 IBU

**IRISH HORSE BREWING** - **Irish Death:** A dark, smooth, ale, with an initial malt sweetness and caramel flavor with a distinctive dry-roasted bitterness in the finish. 7.8% ABV 30 IBU

**NW BREWING/Mango Weizen:** Fresh mango puree to create a subtle BBQ'd mango flavor that will satisfy anyone's taste buds. 5.3% ABV 15 IBU

**SOUND BREWERY** - **Poundage:** Smooth creamy tan head tops a beautiful dark ruby beer. 5.5% ABV 36 IBU

**SCHOONER EXACT BREWING** - **Seamstress Union Raspberry Wheat:** Made in very limited quantities each year. Raspberries along with un-malted wheat give this fruit beer a refreshing "tartness." 5.3% ABV 12 IBU

**NW BREWING** - **Hawk One Lager:** Using the finest Pilsner malts with a touch of Tettnanger hops for a unique crisp, clean flavor. 4.9% ABV No IBU

**NINKASI** - **Sleigh'r Amber:** A deep, toasted malt flavor that finishes dry and has a perfect alt balance! 7.2% ABV 50 IBU

**BALE BRAKER BREWING** - **Topcutter IPA:** A well-balanced yet aggressive West Coast IPA that showcases Yakima Valley hops at their finest. 6.8% ABV 70 IBU

**FLIGHT OF BEER SAMPLER** Choose 4 types of draft beers, each will be a 4oz sample of the craft beers of your choice. - 9

### BOTTLED BEER SELECTIONS

#### DOMESTIC

Coors Light  
Miller Light  
Blue Moon  
Pabst Blue Ribbon

#### IMPORTS

Dos XX Amber  
Heineken  
Pacifico  
Guinness