

SteamPlant

159 S Lincoln St Ste 1 99201-4420 · +15097773900 · Updated: Jan 14, 2026

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SHAREABLES 4

Brisket Fries	\$15.00
Pub fries with house smoked brisket, red onions, pickled jalapeños, BBQ sauce, and five-cheese queso	
Coconut Curry Clams	\$16.00
Coconut red curry, fresh herbs, lime, served over jasmine rice	
Steak Bites*	\$17.00
Served with peppercorn steak sauce and garlic bread	
Oven Baked Artichoke Dip (v)	\$15.00
Artichokes, cheese blend, garlic, spinach, served with garlic crostinis	

SOUPS & SALADS 5

Soup du Jour	AVAILABLE OPTIONS
	Cup: \$4.00
	Bowl: \$7.00
Chopped Salad (GF)	\$16.00
Chopped romaine, chicken, pepperoni, fresh mozzarella, red onions, tomatoes, chickpeas, basil, red wine vinaigrette	
Side Salad	\$5.00
Toasted Pepitas Caesar (V)	\$10.00
Romaine, parmesan cheese, croutons, cumin pepitas, lemon wedge, Caesar dressing	
Spokane Salad (GF)(V)	\$15.00
Spinach, candied walnuts, Craisins, blue cheese, red onions, white balsamic dressing	

HANDHELDS 5

Smokestack Burger	\$16.00
1/2 Pound patty, cheddar cheese, crispy onions, candied bacon, BBQ sauce, aioli, served on a toasted pretzel bun	
Prime Rib French Dip	\$17.00
Thinly sliced prime rib, caramelized onions, provolone cheese, horseradish sauce, served on a toasted pretzel bun with a side of au jus	
Carnitas Tacos	\$15.00
Slow-smoked pork shoulder, pickled red onions, cabbage, jalapeño lime creme, cotija cheese, flour tortillas, served with chips and salsa	

Chicken-Bacon-Ranch	\$16.00
Pepperjack cheese, avocado, bacon, tomatoes, arugula, ranch, served on a toasted pretzel bun	
Avocado Sandwich	AVAILABLE OPTIONS
Sliced avocado, pesto, baby arugula, cream cheese, pickled red onions, served on whole grain bread	\$13.00
	Bacon: \$3.00

PIZZA 4

Sausage Mushroom	\$16.00
Herb-tomato sauce, house made Italian sausage, roasted mushrooms, cheese blend	
Pepperoni	\$16.00
Herb-tomato sauce, sliced pepperoni, cheese blend, honey drizzle	
Margherita	\$16.00
Herb-tomato sauce, fresh mozzarella, basil, balsamic glaze	
Pesto-Artichoke	\$16.00
Pesto sauce, artichoke hearts, sundried tomatoes, red onions ricotta, mozzarella, feta Add chicken \$2	

STEAM PLANT STAKES 3

Ribeye 16oz	\$49.00
New York 14oz	\$44.00
Sirloin 8oz	\$38.00

ENTRÉES 6

1/2 Smoked Chicken (GF)	\$25.00
Steam Plant seasoning, roasted garlic mashed potatoes, seasonal vegetables	
1/2 Rack Ribs (6 ribs)	\$26.00
BBQ pork spareribs, roasted garlic mashed potatoes, seasonal vegetables	
Northwest Salmon	\$27.00
Miso glazed fire roasted salmon, jasmine rice, seasonal vegetables	
Garlic Shrimp Pasta	\$24.00
Tomato-garlic butter, white wine, basil, tomatoes, spaghetti pasta	
Chicken Bacon Mac & Cheese	\$19.00
White cheddar cheese sauce, grilled chicken breast, bacon, tomatoes, cavatappi pasta	
Wild Mushroom Pasta (V)	\$18.00
Wild mushroom cream sauce, roasted mushroom medley, spinach, parmesan, campanelle pasta	

DESSERTS 5

Steam Stacks Shareable (V)	\$19.00
Tuxedo truffle mousse cake with layers of dark and white chocolate topped with ganache. Served with Pirouette cookies, ice cream, caramel sauce, chocolate sauce, whipped cream, and fresh berries (feeds 4-6 people)	
Crème Brûlée (V)	\$8.00
Vanilla custard with caramelized sugar whipped cream, fresh berries, mint	
Raspberry Cheesecake (V)	\$9.00
White chocolate sauce, whipped cream, mint	
Chocolate Decadence (GF) (V)	\$8.00
Rich dark gluten free cake, whipped cream, mint	
Warm Chocolate Brownie (V)	\$9.00
Salted caramel, chocolate ganache, vanilla bean ice cream, whipped cream, mint	

DRINK MENU ³

House Wine	\$5.00
Red, White, Rosé	
Draft Beer	\$5.00
Well Cocktails	\$5.00

FOOD MENU ⁴

Brisket Fries	\$11.00
Pub fries with house smoked brisket, red onion, pickled jalapeno, BBQ sauce, and five-cheese queso	
Coconut Curry Clams	\$14.00
Coconut red curry, fresh herbs, lime, served over jasmine rice	
Oven Baked Artichoke Dip	\$12.00
Artichoke, cheese blend, garlic, spinach, served with garlic crostinis	
Steak Bites	\$12.00
Served with peppercorn steak sauce and garlic bread Pairing: Grain Shed Double IPA	

CRAFT COCKTAILS ¹²

Smokestack "Old Fashioned"	\$11.00
Benchmark Bourbon, Australian Orange Bitters, brown sugar simple, smoked using cottonwood chips, garnished with a Luxardo Maraschino cherry and orange peel, served over a gentleman's cube	
Seasons Greetings	\$11.00
Sazerac Rye, Disaronno Amaretto, Villon Cognac, orgeat, Allspice Dram, Angostura Aromatic Bitters, cinnamon	
Apple Cider Mule	\$11.00
Tito's Vodka, Honeycrisp Apple Cider, lime juice, ginger beer, dehydrated apple, crystalized ginger	

Banana Cream	\$11.00
Bumboo Rum, Bumboo Cream Liqueur, lime juice, brown sugar, banana puree, Biscoff cookie crust, whipped cream	
Apple Jacks	\$11.00
Benchmark Bourbon, Laird's Applejack Brandy, ginger ale apple butter caramel, dehydrated apple, cinnamon sugar	
Peartini	\$11.00
Wild Roots Pear Vodka, St. George Spiced Pear Liqueur, brown sugar, lemon juice, Benedictine, wine soaked pear	
Smoke & Mirrors	\$11.00
Pueblo Viejo Tequila, Gochujang honey, Bozal Mezcal, Disaronno Amaretto, Australian Orange Bitters	
Chai Me	\$11.00
Tito's Vodka, St. George Coffee Liqueur, house-made chai tea syrup, cream, cinnamon, star anise	
Hot Buttered Rum	\$11.00
Bumboo Rum, brown sugar, butter, cinnamon, allspice, nutmeg, vanilla	
Winter Wonderland (BAR ONLY)	\$11.00
Miles Gin, Lillet Blanc, lemon juice, Triple Sec, edible glitter, served up, under a bubble of citrus aromatic vapor	
Kentucky Nectar	\$11.00
Sazerac Rye, Apricot nectar, lemon juice, agave, red wine, dehydrated orange	
Nuts and Berries	\$11.00
Chambord, Frangelico, cream, almond, blackberry, whipped cream	

HOUSE ³

Red	\$8.00
White	\$8.00
Rosé	\$8.00

SPARKLING ²

Treveri Columbia Valley Sparkling Rosé	\$9.00
Lunetta Prosecco	\$8.00

WHITE ⁵

Duck Pond Willamette Valley Pinot Gris	\$9.00
J. Lohr Arroyo California Sauvignon Blanc	\$9.00
Firesteed Riesling Willamette Valley	\$9.00
Cataclysm Chardonnay, Columbia Valley	\$10.00
Doau Chardonnay, Paso Robles	\$12.00

RED 6

Borealis Pinot Noir, Oregon	\$10.00
Boomtown Syrah, Columbia Valley	\$10.00
Matchbook Dunnigan Hills Malbec	\$9.00
Conundrum California Red Blend	\$10.00
North by Northwest Columbia Valley Red Blend	\$9.00
Jaggernaut Hillside Cabernet Sauvignon	\$11.00

GRAIN SHED 11

Stack House IPA - ABV: 6.4% IBU: 32	\$6.00
Beer filled flavors of Pineapple, mango, and bright Grapefruit, as well as delicious stone fruit and resinous pine	
Ruby Red - 5.5% 30IBU	\$6.00
A light bodied American red ale brewed to be crisp and clean with a refreshing citrus and pine flavor.	
Purple Egyptian Amber - ABV: 4.7% IBU: 24	\$6.00
A clear beer highlighting the dried fruit flavors of purple Egyptian barley	
Azacca Pale Ale - ABV: 5.2% IBU: 38 6	\$6.00
Clean and crisp pale with balanced bitterness and a great pine and citrus forward hop presence, brewed with 100% Azacca hops	
3L Milk Stout - 5.5% 21IBU	\$6.00
A rich, balanced milk stout brewed with lactose to create a sweet blended flavor of hot chocolate and mocha.	
Steam Pipe Pilsner - ABV: 4.3% IBU: 36	\$6.00
Golden Czech Pilsner with a crisp floral flavor and aroma, balanced with an incredibly rich and drinkable malt base	
How The West Was Won - 6.5% 46IBU	\$6.00
A certified salmon safe West Coast IPA brewed with 100% salmon safe malt and hops, light body complemented by rich dank and tropical flavors	
Ales for ALS DIPA - 8.1% 65IBU IBU: 47	\$7.00
An intense West Coast style Double IPA brewed with the 2022 Ales for ALS hop blend. Strong flavors of tropical fruit, citrus, and resinous pine.	
Hillyard Lager - ABV: 5% IBU: 20	\$7.00
A crisp light lager brewed to be the ultimate summer brew. Just enough bitterness to keep it crisp.	
Das Kolsch (Kolsch is the style) - 4.7% 21IBU	\$7.00
Super light and crisp German ale that drinks like a lager. A crackery Grain base that has great flavors of pear and honey. Real drinkable.	
Seth Roggenbier (Roggenbier is the style) - 4.7% 22IBU	\$7.00
German rye ale that brings the unique banana and Bavarian Hefeweizen yeast flavors together. Visually brown, drinks quite light.	

ROTATING 3

Local Craft Beer :: Ask your server for details

AVAILABLE OPTIONS

Local Cider: \$8.00

Sours: \$7.00

Local Cider	\$8.00
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Sours	\$7.00
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MOCKTAILS 7

Green Machine	\$7.00
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Muddled cucumbers, lime juice, simple syrup, served on the rocks over sparkling water, garnished with a cucumber slice

Virgin Mojito	\$7.00
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Muddled mint, lime juice, simple syrup topped with sparkling water, garnished with a mint sprig

A Lotta Coolada	\$7.00
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Banana, cream of coconut, lemon juice, simple syrup, topped with a dash of Sprite, served on the rocks, garnished with a pineapple

Pineapple Cobbler	\$7.00
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Pineapple juice, strawberry purée, lime juice, garnished with pineapple and strawberry

Sweet Tart	\$7.00
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Grapefruit juice, agave, lime juice, topped with tonic water, garnished with a salt rim and grapefruit

Redbull	\$4.00
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Energy Drink

St Pauli Girl N/A	\$6.00
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Non-Alcoholic Beer

KIDS DINNER MENU 6

Cheese Pizza	\$7.00
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Pepperoni Pizza	\$7.00
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Grilled Cheese Sandwich & Fruit	\$7.00
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Chicken Strips & Fries	\$7.00
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Marinara Pasta	\$7.00
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Spaghetti noodles with marinara & parmesan

Mac & Cheese	\$7.00
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White Cheddar cheese sauce and cavatappi pasta