

Gilded Unicorn

110 S Monroe St Montvale Hotel 99201-4013 · +15093093698 · Updated: Jan 14, 2026

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STARTERS 6

Loaded Deviled Eggs \$12.00

Classic deviled egg topped with bacon, chipotle ranch, chives, parmesan crisp

Bocce Rolls \$13.00

Fresh oven baked rolls stuffed with mozzarella and garlic confit

Stuffed Pepper \$13.00

Anaheim pepper filled with sausage and cream cheese, served with seasonal bread

Crispy Wings (4) \$14.00

Jumbo wings tossed in your choice of: jalapeno honey | bbq | moroccan dry rub

Sweet & Savory Flatbread \$13.00

Sweet chili base, boursin cheese spread, bacon bits, red onion, sweet drop peppers. Gluten free option

Tater Tot Casserole \$15.00

Tater tots topped with pot roast, mixed cheeses, stout grilled onions, pickled jalapenos, peppercorn gravy

SOUPS, SALADS & SIDES 4

French Onion Soup AVAILABLE OPTIONS

Classic french onion soup topped with croutons, swiss, mozzarella cheese \$7.00

\$13.00

Seasonal Salad \$15.00

Mixed greens, washington pears, candied walnuts, gorgonzola crumbles, red onions, creamy maple vinaigrette

Caesar \$15.00

Heart of romaine, parmesan three ways, croutons, avocado, caesar dressing

Montvale Chopped Cobb \$18.00

Fresh romaine lettuce, chopped grilled chicken, bacon bits, red onions, diced tomatoes, fried chickpeas, sliced egg, cougar gold cheese, choice of dressing

ENTRÉES 8

Gold Burger* \$20.00

Half pound wagyu beef patty, cougar gold cheese, bacon, red onion, lettuce, tomato, lemon garlic aioli, with fries. Gluten free option

Chicken Schnitzel \$27.00

Breaded chicken breast, sour cream chive mashed potatoes, kale and cabbage lemon slaw

Baked Mac	\$25.00
Bacon and grilled chicken baked into our creamy gouda bechamel sauce, topped with garlic parmesan bread crumbs	
Parm Crusted White Fish	\$27.00
Garlic parmesan crusted white fish, braised kale, marinated roma tomatoes and rice, served with citrus velouté sauce. Gluten free option	
Gnocchi	\$26.00
Asiago stuffed gnocchi, parmesan and sage cream sauce, topped with crispy bacon bits, sun dried tomatoes	
Shrimp Scampi	\$28.00
Tiger prawns, white wine butter cream sauce, shaved parmesan-reggiano, red pepper flakes, diced roma tomatoes topped with fresh herbs	
Porterhouse Porkchop	\$37.00
14oz bone-in pork chop, sour cream and chive mashed potatoes, glazed root vegetables, topped with moroccan compound butter. Gluten free option	
Surf & Turf	\$48.00
Two 4oz filet medallions, tiger prawns, sour cream chive mashed potatoes, glazed root vegetables, peppercorn sauce. Gluten free option	

DESSERTS 3

Chocolate Lava Cake	\$12.00
Chocolate cake filled with chocolate ganache, topped with vanilla bean ice cream, caramel sauce, sea salt crystals	
Cookie Butter Banana Pie	\$12.00
Cookie butter banana filling, topped with chocolate sauce, bruleed banana slices	
Berry Lemon Cake	\$12.00
3 layer lemon shortcake, blueberry compote, basil whipped cream, candied orange zest	

SIDE CHOICES 5

French Fries
Tater Tots
House Salad
Caesar Salad, Glazed Root Vegetables
Sour Cream & Chive Mashed Potatoes

MODERN 7

Pink Elephant
Gin, maraschino, crème de mure, grapefruit, lime
Incendio
Mezcal, brovo #12, passion fruit liqueur, grapefruit, jalapeno oil

Marigold

Reposado tequila, grandeza, lemon juice, rich cinnamon syrup, genepy, aztec chocolate bitters, dehydrated orange

Beatnik

Applejack, pear brandy, beet syrup, lemon juice, absinthe

Hunting Lodge

Scotch, fig balsamic shrub, bitters, rosemary

Mediterranean Spice Trade

Rum, chai, montenegro, lime juice, sugar, coconut cream, bitters

Morgana

Vodka, creme de cassis, genepy, pink grapefruit juice, sparkling rosé

CLASSICS 9

Gilded Old Fashioned

Bourbon, orange liqueur, maraschino, brulée orange, bordeaux cherry

Unicorn Drop

Huckleberry vodka, lemon, gentian amaro, simple, prosecco

Jalisco Spritz

Tequila, gran citron, lime, blood orange, prosecco

Kretek Smoke Over Manhattan

Coffee infused rye, sweet vermouth, nocino, tobacco bitters, clove smoke

Mezcal Negroni

Mezcal, lo-fi gentian amaro, cynar, orange twist

Spiced Daiquiri

Aged rum, boomerang, sugar, lime juice, cherry

Mexican Express

Tequila, coffee liqueur, orange liqueur, vanilla-cinnamon syrup, sweet cream float

Bond on Ice

Vodka, gin, whitty vermouth, lemon twist

Blood & Sand

Scotch, blood orange, cherry, sweet vermouth, orange twist

MOCKTAILS 6

Unicorn Lemonade \$5.00

Orange Blossom Fizz \$8.00

Cherry, lemon, orange blossom, soda

Berries & Cream	\$8.00
Cherry, vanilla soda, cream, cherry garnish	
Golden Mule Horn	\$8.00
Blood orange, lime, ginger beer	
Tokyo Sakurambou	\$8.00
Cherry, ginger beer, orange bitters	
Blood Orange Stinger	\$8.00
Blood orange san pellegrino, jalepeño, honey	

DRAFT 6

Rotating Cider	\$8.00
Seasonal flavor	
Crikey IPA, IPA - Reuben's Brews - Ballard, Washington	\$8.00
Brickwest Pilsner - Pilsner - Brickwest Brewing - Spokane, Washington	\$8.00
Icicle Hazy Pale Ale - Pale Ale - Icicle Brewing Co. - Leavenworth, Washington	\$8.00
Tsunami Stout - Stout - Pelican Brewing - Pacific City, Oregon	\$8.00
Seasonal Rotation	\$8.00
Ask your server about our seasonal rotator	

CANS 7

Pfriem Pilsner - Pilsner - Pfriem Family Brewers - Hood River, Oregon	\$7.00
Top Cutter IPA - IPA - Bale Breaker - Seattle, Washington	\$7.00
Snow Plow Cider - Cider - Summit Cider - Ponderay, Idaho	\$7.00
White Rascal - Belgian - Avery Brewing Co. - Boulder, Colorado	\$7.00
Stella Artois - Pilsner - Brouwerij Artois - Leuven, Belgium	\$7.00
Hoppy Refresher - Non-Alcoholic Tonic - Lagunitas - Petaluma, California	\$6.00
Run Wild - Non-Alcoholic IPA - Athletic Brewing Co. - San Diego, California	\$6.00

HOT DRINKS 2

Hot Tea	\$4.00
Thomas Hammer Tea	
French Press	\$10.00
Thomas Hammer Coffee	

AFTER DINNER DRINKS 2

Hot Tea	\$4.00
Thomas Hammer® Tea	
French Press	\$10.00
Thomas Hammer® Coffee	

SPARKLING 2

Prosecco, Lunetta, IT	AVAILABLE OPTIONS
	\$10.00
	\$36.00
Sparkling Rosé, La Viellie Ferme, FR	AVAILABLE OPTIONS
	\$10.00
	\$36.00

WHITE 3

Chardonnay, Three Rivers, WA	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Pinot Grigio, Vandori, IT	AVAILABLE OPTIONS
	\$10.00
	\$36.00
Sauvignon Blanc, J. Lohr, CA	AVAILABLE OPTIONS
	\$10.00
	\$36.00

RED 4

Cabernet Sauvignon, Wines of Substance, WA	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Malbec Toso, Mendoza, AG	AVAILABLE OPTIONS
	\$10.00
	\$36.00
Pinot Noir Firesteed, OR	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Red Blend, Purple Table, Townshend, WA	AVAILABLE OPTIONS
	\$10.00
	\$36.00

COCKTAILS 16

Pink Elephant

gin, maraschino, crème de mure, grapefruit, lime

Incendio

Mezcal, broVo #12, Passion Fruit Liqueur, Grapefruit, Jalapeno Oil

Marigold

Reposado Tequila, Grandeza, Lemon juice, Rich Cinnamon Syrup, Genepy, Aztec chocolate bitters, Dehydrated Orange

Beatnik

Applejack, pear brandy, beet syrup, Lemon juice, Absinthe

Hunting Lodge

Scotch, Fig Balsamic Shrub, BITTERS, ROSEMARY

Mediterranean Spice Trade

Rum, Chai, Montenegro, Lime Juice, Sugar, Coconut Cream, Bitters

Morgana

Vodka, Creme de Cassis, Genepy, Pink Grapefruit juice, Sparkling Rosé

Gilded Old Fashioned

Bourbon, Orange Liqueur, Maraschino, Brulée Orange, Bordeaux Cherry

Unicorn Drop

huckleberry vodka, lemon, gentian amaro, simple, prosecco

Jalisco Spritz

tequila, gran citron, lime, blood orange, prosecco

Kretek Smoke Over Manhattan

Coffee infused Rye, Sweet Vermouth, Nocino, Tobacco bitters, Clove SMOKE

Mezcal Negroni

Mezcal, Lo-fi gentian amaro, Cynar, orange twist

Spiced Daiquiri

Aged Rum, Boomerang, sugar, lime juice, cherry

Mexican Express

Tequila, Coffee liqueur, orange Liqueur, vanilla-cinnamon syrup, sweet cream float

Bond on Ice

Vodka, Gin, Whitty Vermouth, Lemon Twist

Blood & Sand

Scotch, Blood Orange, Cherry, Sweet Vermouth, Orange Twist

FOOD 6

Loaded Deviled Eggs (2)

\$5.00

Classic deviled eggs topped with bacon, chipotle ranch, chives, parmesan crisp

Chicken Wings (2)	\$5.00
BBQ Jalepeño honey Moroccan dry rub	
Bocce Rolls (2)	\$6.00
Garlic confit & mozzarella stuffed into fresh oven-baked rolls	
Parmesan Garlic Fries	\$6.00
Crisp fries topped with parmesan, garlic & parsley	
French Onion Soup	\$7.00
Classic French Onion Soup Topped with croutons, Swiss, Mozzarella cheese	
Tater Tot Casserole	\$8.00
Tater Tots topped with pot roast, mixed cheeses, stout grilled onions, pickled jalapenos, brown lager gravy	

DRINKS 4

Featured Craft Cocktail	\$5.00
Well Drinks	\$5.00
Draft Beer	\$5.00
Glass of Wine	\$5.00

SOUP & SALAD 4

French Onion Soup	AVAILABLE OPTIONS
Classic French onion soup topped with croutons, Swiss, mozzarella cheese	\$7.00
	\$13.00
Seasonal Salad	\$15.00
Mixed greens, Washington pears, candied walnuts, Gorgonzola crumbles, red onions, creamy maple vinaigrette	
Caesar	\$15.00
Heart of romaine, Parmesan three ways, croutons, avocado, Caesar dressing	
Montvale Chopped Cobb	\$18.00
Fresh romaine lettuce, chopped grilled chicken, bacon bits, red onions, diced tomatoes, fried chickpeas, sliced egg, Cougar Gold® cheese, choice of dressing	

SIDES 6

French Fries	\$6.00
Tater Tots	\$6.00
House Salad	\$6.00
Caesar Salad	\$6.00
Glazed Root Vegetables	\$6.00

Sour Cream & Chive Mashed Potatoes	\$6.00
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DRAFT BEER & CIDER 6

Rotating Cider	\$8.00
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Seasonal flavor

Crikey IPA, IPA - Reuben's Brews - Ballard, WA	\$8.00
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Brickwest Pilsner, Pilsner - Brickwest Brewing - Spokane, WA	\$8.00
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Icicle Hazy Pale Ale, Pale Ale - Icicle Brewing Co. - Leavenworth, WA	\$8.00
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Tsunami Stout, Stout - Pelican Brewing - Pacific City, OR	\$8.00
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Seasonal Rotation	\$8.00
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Ask your server about our seasonal rotator

CANNED BEER & CIDER 7

pFriem Pilsner, Pilsner - pFriem Family Brewers - Hood River, OR	\$7.00
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Top Cutter IPA, IPA - Bale Breaker - Seattle, WA	\$7.00
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Snow Plow Cider, Cider - Summit Cider - Ponderay, ID	\$7.00
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White Rascal, Belgian - Avery Brewing Co. - Boulder, CO	\$7.00
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Stella Artois, Pilsner - Brouwerij Artois - Leuven, Belgium	\$7.00
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Hoppy Refresher N/A Tonic - Lagunitas - Petaluma, CA	\$6.00
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Run Wild N/A, IPA - Athletic Brewing Co. - San Diego, CA	\$6.00
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