

Capitol Cider

818 E Pike St 98122-3815 · +12063973564 · Updated: Jan 14, 2026

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SALADS & SOUPS 5

Grilled Romaine Caesar Salad \$16.00

a modern twist on the creamy classic featuring grilled romaine, spiced crispy chickpea, and sweet-pickled red onion

Kale, Lentil & Pear Salad \$16.00

a hearty, fall salad of chicories, roasted cauliflower, carrot, bell pepper, and sorrel tossed with a peppercorn-agave vinaigrette

Turkish Shepherd's Salad \$16.00

a traditional turkish salad with tomato, cucumber, feta, scallion, bell pepper, chickpeas, and mint in a balsamic-pomegranate vinaigrette

Cumin-Fig Tomato Soup & Grilled Cheese \$16.00

a spiced take on the classic tomato soup with a caramelized onion and gruyère grilled cheese sandwich

Beef, Millet & Butternut Squash Stew \$18.00

a hearty, winter standard with leek, carrot, sage, and cream

STARTERS & SIDES 7

Fried Cheese Curds \$16.00

a stir's most popular side featuring locally sourced white cheddar curds battered and fried, then served with house made apple butter, and basil marinara

Roasted Crispy Brussels Sprouts \$14.00

Roasted Brussels served on a piquillo pepper & shallot jam bed with stone ground mustard aioli, and aleppo pepper

Charred Broccoli \$14.00

Garlic oil, garlic, lemon

Chicken Wings \$16.00

Buffalo sauce, celery, blue cheese dressing

Sweet Potato Fries \$12.00

Spicy house Creole, stone ground mustard aioli

Hand Cut Fries \$8.00

Stone ground mustard aioli

Crispy Calamari \$15.00

Spicy house Creole, honey jalapeno aioli, cilantro oil

ENTREES & SANDWICHES 9

Fish and Chips	\$22.00
Cod, Snowdrift Forefathers cider batter, hand cut fries, tartar (dairy free/egg free w/out)	
Steak Salad	\$24.00
Chimichurri marinated flank steak, arugula, avocado, tomato, cucumber, red onion, radish, blue cheese dressing (Can be made dairy free w/ Apple Cider Vinaigrette)	
NY Strip Steak Frites	\$45.00
Smashed baby red potato w/ creole spice, charred broccoli, compound herb butter, housemade steak sauce	
Fried Chicken dinner	\$27.00
French potato salad, green beans gremolata	
Pesto Pappardelle	\$28.00
House made noodles, blistered tomatoes, grilled zucchini, red chili flake shrimp	
Half Pound Burger	\$22.00
White cheddar, vine tomato, house dill pickle, lettuce, Aleppo aioli	
Fried Chicken Sandwich	\$19.00
Buttermilk-brined thigh, tomato, pickle, arugula, Aleppo aioli	
Fried Fish Sandwich	\$18.00
Cod, Snowdrift Forefathers cider batter, tomato, pickle, arugula, tartar (egg free/dairy free without)	
Loaded Chili Fries	\$18.00
Vegan chili, white cheddar, scallion, red bell pepper, creme fraiche, cilantro (vegan w/out cheddar & creme)	
ADD-ONS 10	
Half Avocado	\$3.00
Bacon	\$5.00
2 slices	
Fried Egg	\$3.00
Cheesy Polenta	\$7.00
Cream, Parmesan	
Grilled Portabello	\$10.00
Chimichurri marinade	
Grilled Chicken Thigh	\$9.00
Fried Chicken Thigh	\$9.00
Flank Steak	\$10.00
6oz, Chimichurri marinade	
Extra Piece of Fried Fish	\$8.00
Cod, Snowdrift Forefathers cider batter, tartar (df/ef w/out)	

House-Made Aioli or Sauce**\$2.00**

Aleppo aioli, stone-ground mustard aioli, tartar sauce, blue cheese dressing, ranch dressing, apple butter

DESSERT 4**Chocolate Torte****\$12.00**

Vanilla, cocoa powder, egg, Chantilly, berries, mint

Lemon Cheesecake**\$14.00**

Oat crust, blueberry compote

Strawberry Shortcake**\$14.00**

Seasonal strawberries, sugar, vanilla, Chantilly cream

Take & Bake Cinnamon Rolls**\$20.00**

Box of 4 Rolls

CIDER FLIGHTS 4**Farm To Table****\$14.00**

Alpenfire Traditional Cuvee, Dragon's Head Bittersweet, Snowdrift Dry

Pretty In Pink**\$14.00**

AVID Dragonfruit, Sea Cider Sassamanash, Plum As You Are

"All the Single Apples"**\$16.00**

Snowdrift Nehou, Tieton Porter's Perfection, Sea Cider Pippins

Curing The Holiday Woes**\$14.00**

Kystin Cuvee XVII, Sea Cider Wassail, Finnriver Cranberry Rosehip

CIDER ON TAP 21**2Towns Bad Apple****\$8.00**

12 oz, 10.5%, OR

2Towns Plum As You Are**\$8.00**

12oz, 8.0%, OR

AVID Dragonfruit**\$7.00**

12 oz, 6.0%, OR

Alpenfire Oak & Honey**\$9.00**

10oz, 6.9%, WA

Bull Run Strawberry Fields**\$7.00**

12oz, 6.5%, OR

Finnriver Cranberry Rosehip**\$9.00**

10oz, 6.5%, WA

Incline Grapefruit 7	\$7.00
12oz, 6.5%, WA	
Republic of Cider Au Natural Dry	\$8.00
12oz, 6.5%, WA	
Reverend Nat's Valley of the Pear	\$7.00
12oz, 6.8%, OR	
Riestra Good Clean Funk	\$9.00
10oz, 6.5%, ES	
Sea Cider Prohibition	\$10.00
6oz, 12.5%, BC	
Sea Cider Sassamanash	\$10.00
6oz, 9.9%, BC	
Seattle Cider Honeycrisp	\$7.00
12oz, 5.5%, WA	
Slake French Lane Perry	\$9.00
10oz, 6.0%, OR	
Snowdrift Forefathers	\$7.00
12oz, 7.5%, WA	
Tieton Porter's Perfection	\$9.00
10 oz, 6.9%, WA	
Tumalo Pomegranate Pear	\$8.00
12oz, 6.5%, OR	
Author Raspberry Mead	\$7.00
12oz, 6.5%, WA	
BeeHaven Ginger Coriander Mead	\$7.00
12oz, 6.5%, WA	
Hierophant Lavender Lemonade Mead	\$8.00
12oz, 9.7%, WA	
Strainge Beast Ginger Lemon Hibiscus Hard Kombucha	\$8.00
12oz, 7.0%, CA	

FEATURED BOTTLES & CANS OF CIDER 15

2Town Pacific Pineapple	\$7.00
12 oz, 5.0%, OR	
2Towns Prickly Pearadise	\$7.00
12 oz, 5.3%, OR	

Angry Orchard Rose	\$5.00
12oz, 5.5%, NY	
Anthem Pear	\$7.00
12oz, 5.5%, OR	
Channel Marker Habanero Lime	\$8.00
16oz, 8.0%, WA (Currently out of Stock)	
Channel Marker Raspberry Rhubarb	\$8.00
16oz, 8.0%, WA	
Riestra Good Clean Funk	\$9.00
12 oz, 6.5%, Spain	
Seattle Cider Basil Mint	\$7.00
16oz, 6.9%, WA	
Seattle Cider Odyssey	\$7.00
12oz, 8.4%, WA	
Seattle Cider Spiced Peach	\$8.00
16oz, 6.9%, WA	
Tieton Bourbon Peach	\$7.00
12oz, 6.9%, WA	
Tieton Hazy Strawberry	\$7.00
12oz, 6.9%, WA	
Tieton Huckleberry	\$9.00
19.2oz, 6.5%, WA	
Virtue Rose	\$7.00
12.oz, 6.7%, MI	
Yonder Blackberry Sage	\$7.00
16oz, 6.5%, WA	

FROM THE KITCHEN ³

Vanilla Bean Crème Brûlée	\$10.00
Egg, cream, vanilla bean, fresh raspberries	
Buttermilk Cheesecake	\$14.00
Oat Crust, Apple Compote Garnish	
Warm Chocolate Brownie	\$12.00
Caramel Sauce, Chantilly, Cocoa Nibs	

THIS MONTH'S FEATURE: CALVADOS ¹³

Adrien Camut 6 Year Réserve	\$21.00
Boulard VSOP	\$17.00
La Pommière 'Selection'	\$12.00
Chateau Breuil Fine	\$15.00
Chateau Breuil V.S.O.P	\$17.00
Christian Drouin Coeur de Lion	\$13.00
Didier Lemorton Réserve	\$17.00
Domaine du Coquerel Fine	\$10.00
Domaine du Coquerel V.S.O.P	\$15.00
Domaine Dupont Vieille Réserve	\$16.00
Manoir de Montreuil Réserve	\$13.00
Michel Huard 'Le Pertyer'	\$18.00
Noble-Dame	\$9.00