



GENERAL MANAGER: TIM DENNISTON

EXECUTIVE CHEF: BARRY MATTHEWS

## WINES BY THE GLASS

### WHITE

White Zinfandel, Beringer, CA	5.25
Pinot Grigio, Cycles Gladiator, CA	7.25
Huckleberry Riesling, Latah Creek, WA	7.50
Sauvignon Blanc, Lone Canary, Columbia Valley, WA	6.75
Chardonnay, Cypress, J Lohr, CA	6.75
Chardonnay, Zolo, Argentina	7.25

### RED

Merlot, McManis, CA	7.25
Renegade Red, Slight of Hand Cellars, Columbia Valley, WA	7.25
Pinot Noir, Mark West, CA	7.00
Cabernet Sauvignon, Two Tone Farms, CA	7.50
Zinfandel, Guenoc, Lake County, CA	7.50
Syrah, Willow Crest, WA	8.00

### CORNED BEEF AND CABBAGE

Slowly braised brisket served with green cabbage, roasted red potatoes and a side of horseradish sauce.

9.95

### IRISH STEW

Natural-raised lamb marinated with select herbs and spices and the perfect mix of our own hand-crafted Scottish Ale and Pullman Porter then slow-cooked with parsnips, carrots, onions, celery and potatoes. Served in a bread bowl.

10.95

## SEASONAL BEER

### CHOCOLATE BOCK

A well-balanced bock brewed with traditional German lager yeast and select roasted grains, this beer is perfect for any occasion. It starts with a mildly sweet taste on the tip of your tongue that evolves into a chocolate bomb! A smooth and well-balanced hop finish is created with the use of Cascade and Vanguard hops. Available for a limited time. Drink me!!!

## FEED SPOKANE

March is "Dine Out To Feed Spokane" month. Feed Spokane is a non-profit agency which safely rescues prepared food from local area restaurants and delivers it to local area meal sites feeding those in need. The Steam Plant Grill is participating by donating a portion of the proceeds of every dessert sold during the month of March.

Visit us online @ [www.steamplantgrill.com](http://www.steamplantgrill.com)