

BOATHOUSE

RESTAURANT

Appetizers.

- One Pound Wings or Bites** 14.00
Served with carrots, celery & ranch dressing
Classic Buffalo Hot- blue cheese crumbles
Lemon Pepper Dry Rub- mango chutney & goat cheese
Huckleberry BBQ- pickled onions & berries
- Fried Pickle Spears** 8.00
Deep-fried dill pickle spears, ranch dipping sauce
- Poutine** 12.00
Deep-fried cheese curds, rich demi-glace, over crispy beer battered fries, and topped with green onions
- Panhandle Hummus Boat**  19.00
Serves 2
Creamy hummus, toasted flatbread, carrots, celery, tomatoes, marinated olives, lemon, pickled onions
- Idaho Queso & Olives**  19.00
Serves 2
Warmed goat cheese and honey, fig and olive tapenade, toasted flatbread
- Charcuterie Board** 21.00
Serves 3-4
Chef selection of 3 cured meats and 2 cheeses, toasted flatbread, carrots, celery, dried figs, marinated olives, pickled onions, lemon wedge
- Captain's Platter** 23.00
Serves 3-4
Beer battered fries, waffle-cut sweet potato fries, Northwest fried shrimp, cheese curds and deep-fried pickle spears, with dipping sauce

 Vegetarian Friendly  Gluten Free Option

Consuming raw or uncooked meats, steak, shellfish, seafood or eggs may increase your risk of foodborne illness especially if you have certain medical conditions Groups of 8 or more 18% gratuity will be automatically added to the check.

Flatbread.

- Roasted Garlic Parmesan**  15.00
Roasted garlic cloves, parmesan, garlic infused olive oil, fresh cracked pepper
- Pesto Prosciutto** 19.00
Cured Prosciutto, arugula, sliced pear, Balsamic glaze, Pecorino Romano cheese, pesto spread
- Buffalo Chicken** 19.00
Crispy Breaded chicken, arugula, blue cheese crumble, buffalo drizzle, creamy ranch spread

Salad.

- Add Grilled or Crispy Chicken \$4 Shrimp \$6 Wrap it Up \$2
- Beet & Chevre**  15.00
Beets, sliced pear, goat cheese, pepita, mixed greens, lemon vinaigrette, toast points
- BLT Chop** 19.00
Crispy bacon, prosciutto, tomatoes, cheddar, hard cooked egg, romaine, toast points
- Boathouse Caesar** 15.00
Bacon crumbles, anchovies, hard cooked egg, scratch made Caesar vinaigrette, pecorino romano, romaine, toast points
- Hayden House Salad**  12.00
Mixed greens, cucumber, tomato wedge, carrot, pecorino romano. Choice of dressing: ranch, blue cheese, 1000 Island, lemon vinaigrette, Caesar vinaigrette

Hand held.

All main dishes come with a choice of fries, sweet potato waffle fries, or side house salad

Classic Burger 14.00

6oz smashed burger, lettuce, tomato, pickles, aioli, brioche bun

- Cheese \$1 cheddar, swiss, bleu, pepper jack
- Double It! \$5
- Bacon \$2
- Crispy Onions \$1

Boathouse Burger 15.00

6oz smashed burger, bacon, onion crisps, Boathouse Huckleberry BBQ sauce, brioche bun

- Cheese \$1- cheddar, swiss, bleu, pepper jack

Chicken Pesto Sandwich 15.00

Lemon grilled or crispy hand breaded chicken breast, arugula, pickled onions, pesto aioli, brioche bun

Huckleberry Tofu Bahn Mi 15.00

Boathouse huckleberry marinated fried tofu, pickled onions, jalapeno, shaved carrots, cilantro, cucumber, french roll

Hand Breaded Tacos 16.00

Corn tacos, cabbage, diced tomatoes & cilantro lime crema

- Beer battered cod
- Northwest fried shrimp

Fish and Chips 17.00

Tartar sauce, slaw, lemon wedge

- Beer battered cod
- Northwest fried shrimp
- 50/50

Drinks.

Fountain Drinks- Free Refills 3.00

Coke, Diet Coke, Sprite, Lemonade, Fanta, Dr. Pepper, root beer, unsweet iced tea

Juice 4.00

Cranberry, orange, Prime (rotating flavors)

Bottled Water 3.00

Red Bull 5.00

Regular, sugar-free, watermelon

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NEW 2024

June - August

Open 7 Days a Week 11am-9pm
Sunday Brunch Menu 9am -1pm
Live Music Tuesdays 5pm-7pm

Kiddos. 12 and under, please

Chicken Bites & Fries	10.00
Cheeseburger & Fries	10.00
Cheese Flatbread	10.00
Quesadilla 	8.00

On the side.

Beer Battered Fries	5.00
Waffle Sweet Potato Fries	5.00
Side Hayden House Salad 	7.00
Moroccan Chickpea Salad 	7.00
Garbanzo beans, olives, arugula, dried figs, pepita, tangy Dijon mustard	
Pickled Pepperoncini Eggs	5.00

Dessert.

Homemade Ice Cream Sandwich	10.00
Homemade Cookies 	4.00
Chef's Special	8.00

From the bar.

SIGNATURE BOATHOUSE COCKTAILS

The Boathouse Bloody Mary	14.00
FULLY LOADED, HOUSE-MADE BLOODY MARY MIX	
Cucumber Cooler	16.00
LEMON VODKA, TRIPLE SEC, MUDDLED CUCUMBERS, LEMONS, SIMPLE SYRUP, SODA WATER	
Summer Crush	15.00
DEEP EDDY GRAPEFRUIT VODKA, LEMONADE, SODA WATER, SPLASH OF GRAPEFRUIT	
Huckleberry Lemonade	12.00
44 NORTH HUCKLEBERRY VODKA, LEMONADE, SODA WATER, HUCKLEBERRY SYRUP	
Hayden Lake Margarita	13.00
HOUSE TEQUILA, TRIPLE SEC, OJ SPASH	
Spicy Jalapeño Margarita	13.00
HOUSE-INFUSED JALAPENO TEQUILA, MUDDLED CILANTRO, GRAND MARNIER FLOAT	
Caddy Margarita	16.00
HORNITOS TEQUILA, OJ SPLASH, GRAND MARNIER FLOAT	
Boat Rocker	16.00
VODKA, GRAPEFRUIT, CRANBERRY	
Skinny Dipper	15.00
TEQUILA, GRAPEFRUIT, SPLASH LIME JUICE	

Cocktails

Single 11.00 Double 16.00

Gin & tonic
Big gin, tonic, lime wedge
Tequila Sunrise
Tequila, OJ, Grenadine
Moscow Mule
Vodka, Lime, Ginger Beer
Mai Tai
Coconut rum, spiced rum, OJ, Pineapple juice, grenadine, dark rum float

Cans. Bottles. Draft.

White Claw Seltzer	5.00
Nütrl Seltzer & Lemonade	5.00
Budlight, Budweiser,	
Michelob Ultra, Coors Light	5.00
Blue Moon, Corona, Modelo,	
Stella	6.00
Draft- Rotating Selection	6.00

BOATHOUSE RESTAURANT



Bucket o' Lake Water

Signature Mai Tai served in a
souvenir Hayden Lake
Bucket 55.00

Wine.

White

6oz Glass / Bottle

CROSSINGS, SAUVIGNON BLANC	9/36
CHATEAU STE. MICHELLE, PINOT GRIS	9/36
DIORA, CHARDONNAY "Splendeur Du Soleil" LA CREMA, CHARDONNAY	10/40
CANOE RIDGE, ROSE "The Expedition"	11/44

Red

6oz Glass / Bottle

ALAMOS, MALBEC	9/36
WATERBROOK, MERLOT	10/40
INTRINSIC, CABERNET SAUVIGNON	13/52
ERATH, PINOT NOIR	11/44
BROWNE FAMILY, RED BLEND, "Do Epic Shit" JUSTIN, CABERNET SAUVIGNON	13/52
	81

Sparkling

6oz Glass / Bottle

Lunetta Prosecco Split	15
SEGURA VIUDAS, CAVA BRUT	8/30
VEUVE CLICQUOT, BRUT "Yellow Label"	140

Mimosa

Member 10 / Public 15

Bellini	15
Kir Royale	16
St. Germain Cocktail	16

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