
STANLEY SLUICE

ALE HOUSE & EATERY

STANLEY, ID

Starters

Snake River Kobe Beef Sliders | 12.00

Three Snake River Farms Kobe beef slider patties and mini buns topped with a cabbage slaw and sweet chili lime aioli.

Chicken Satay | 11.00

Tender Chicken marinated in a red curry. Served with extra curry peanut sauce and pita chips.

Sun Valley Smoked Trout and Brie | 13.00

Filet of smoked Idaho trout, a wedge of brie, and pita chips.

Spinach Florentine Flatbread | 9.00

Oven crisped flatbread topped with creamy spinach and artichoke heart spread and bruschetta mix of diced tomatoes, garlic and basil.

Sweet Potato Quesadilla | 10.00

Served on a green spinach wrap, sweet potato, black beans, jalapeno, grilled onions, cheddar, and sour cream.

Salad

Spinach and Cranberry Salad | 9.00

Chopped spinach, sliced mushrooms, candied pecans, and Parmesan tossed with a citrus cranberry vinaigrette.

Chili | 5.50

Soup of the Day | 5.50



Sandwiches

All served with fresh cut fries

Roast Beef | 11.50

Served on a telera roll, a hearty portion of hot roast beef, pepper jack cheese, caramelized onions, with a stone ground mustard and horseradish sauce.

Pulled Pork | 11.00

Served on a telera roll, bbq pulled pork and a cabbage slaw with a jalapeno kick.

Sluice Avocado Chicken Club | 11.75

Grilled chicken breast, lettuce, tomato, bacon, swiss cheese, avocado, and jalapeno ranch sauce on a Telera roll.

Albacore Tuna Melt | 11.00

Albacore tuna with light mayo and a lemon zest. Served on a wheat bread, topped with a slice of cheddar cheese and fresh tomato slice.

Sluice Burger | 12.25

1/3 pound grass-fed Wood River Ranch ground beef, topped with lettuce, tomato, and onion.

Add \$3.00 and swap the beef patty for a ½ pound buffalo patty.

.75 Add cheese: Swiss, Cheddar, American, Pepper Jack, or Bleu.

.75 Add bacon.

Sauce options: Spicy beer mustard, sweet chili lime, garlic aioli, or BBQ.



Entrees

Pad Thai | 13.00

A Thai dish of rice noodles, egg, bean sprouts, green onions, peanuts, cilantro, lime, and red chilies. Choose chicken or tofu.

Coconut Curry | 13.00

Yellow coconut curry with peppers, mushrooms, and onions over rice. Choose chicken or tofu.

Alaskan Salmon Fillet | 17.00

Pan-seared salmon fillet served with wild rice and chef choice vegetables.

Trout Fillet | 17.00

Pan-seared trout topped with a balsamic reduction and capers. Served with wild rice and chef choice vegetables.

The Bullion Steak | 19.00

Grilled flat iron steak with a cheesy polenta cake, chef vegetable, and sautéed mushrooms. Topped with chimichurri sauce. *Add a poached egg for \$1.*

Honey Herb Red Bird Chicken Breast | 15.00

Honey herb marinated Red Bird breast with a mushroom risotto and chef choice vegetable.

Red Bird chicken is raised cage free and antibiotic free.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.

Please let us know if you have special dietary needs. We will strive to meet them.



Breakfast

Served till noon

The Sluice | 7.25

Two eggs cooked to order, served with country style potatoes and toast.
Add bacon or sausage for \$3.00.

Buttermilk Pancake | 5.95/7.95

One or two cakes, served with maple or handmade blackberry syrup.

French Toast | 5.95/7.95

Two or three slices of Texas Toast made into delicious French toast, served with maple or handmade blackberry syrup.

Biscuits and Country Gravy | 5.95/7.95

One or two buttermilk biscuits covered with country sausage gravy.

Sluice Benedict | 12.25

Two poached eggs on a toasted English muffin and topped with hollandaise sauce over bacon, a sliced avocado, and a slice of tomato.
Served with country style potatoes.

Basque Scramble | 9.95

Three scrambled eggs with sautéed chorizo, red pepper, onions, and Parmesan cheese. Served with country style potatoes and toast.

Oaxaca Omelette | 9.95

(pronounced: wah-haw-kah) three eggs with black beans, cheese, diced tomatoes, salsa and avocado, served with toast and country style potatoes.

Create Your Own Omelette | 9.95

Three egg omelette, with Monterey cheese, served with country style potatoes and toast. Includes two of your favorite ingredients.

Customize it: ham, bacon, sausage, mushrooms, spinach, red pepper, avocado, onions, or tomatoes. Each item is an additional \$.75.

Add \$1 for an egg white omelet.

Yogurt Granola Parfait | 6.50

A healthy start to your day with a bowl of yogurt, berries, and granola.

Sides

Bacon or Sausage	3.75	One Egg	2.00
Country Style Potatoes	2.00	Two Eggs	3.00
Two Slices of Toast	2.00	Sausage Gravy	3.00
Biscuit	2.00	Cup of Seasonal Fruit	3.00

