



5092906281

<http://www.treehousespokane.com>

# The Boiler Room

## **\*\*Attention Customers\*\***

Prices listed online may differ than prices listed in the restaurants.

## **Distance Charges**

We happily deliver to surrounding areas! The \$4.99 delivery fee covers the first 5 miles from the restaurant. A \$1 pro-rated, taxable, distance fee will apply for each additional mile. If you have any questions, please call us at 509-290-6281. \*\*\*All extra distance fees go straight to the driver!\*\*\*

**Problem with your order?**  
Please contact Treehouse Deliveries and not the restaurant. Call our office phone at 509-290-6281.

## **SHAREABLES**

- BOILER NACHOS** \$13.25  
Choose chicken, ground beef or pulled pork, with cheese, olives, tomatoes, house made salsa and sour cream
- BOILER WINGS**  
Wood fire roasted chicken wings tossed in your choice of sauce (buffalo, BBQ, or sweet chili). Served with veggies and scratch-made Gorgonzola ranch.
- GARLIC FLATBREAD** \$12.75  
Baked with garlic herb oil, whole roasted garlic cloves and parmesan. Finished with basil pesto.
- HOUSE PRETZELS** \$10.25  
Two house made salted soft baked pretzels warmed in our wood fired oven. Served with sweet hot stout mustard and parmesan cream.
- WOOD ROASTED POTATOES** \$9.25  
Yukon Gold potato wedges roasted with olive oil, sea salt & pepper. Served with gorgonzola ranch. Load'em up +\$4 - with KC bacon, cheese, sour cream & chives.
- SPICY SPINACH ARTICHOKE DIP (GF)** \$12.25  
Creamy oven baked artichoke dip. Served with parmesan flatbread.
- CHICKEN IN A BLANKET** \$11.25  
Prosciutto wrapped chicken bites with smoked mozzarella, seared and served with creamy honey dijon.
- BRUSSELS AND BACON (GF)** \$10.25  
Wood fired brussel sprouts, KC bacon and garlic butter
- DIP TRIO** \$13.75  
Roasted red pepper hummus, olive tapenade and tomato compote. Served with assorted veggies and pita bread.
- BOILER CHARCUTERIE BOARD** \$14.75  
Chef's selected cheeses and

## **PROVISIONS**

### **SERVED WITH POTATO WEDGES. SUB SOUP / SALAD +\$2**

- BABY BACK RIBS** \$19.00  
Applewood smoked baby back ribs with house-made BBQ sauce, served on a bed of coleslaw.
- PRIME RIB DIP** \$18.25  
Thin sliced prime rib, caramelized onions and provolone. Served with roasted garlic rosemary au jus.
- CAPRESE CHICKEN SANDWICH** \$18.25  
Pesto aioli, roasted tomatoes, chicken breast, arugula and balsamic vinegar. Served on a brioche bun.
- PULLED PORK SANDWICH** \$15.25  
Tender pulled pork topped with coleslaw and BBQ sauce. Served on a Brioche bun.
- CHICKEN BACON RANCH WRAP** \$16.25  
wood fired chicken, KC bacon, spring greens, romaine, cucumbers, carrots, tomatoes and gorgonzola ranch, stuffed into a fresh baked wrap.
- BLACKENED CHICKEN CAESAR WRAP** \$15.25  
Blackened chicken, parmesan & romaine tossed with Caesar dressing, stuffed into a fresh baked wrap.
- BUFF AND BLUE SANDWICH** \$16.25  
Blackened chicken, bacon, gorgonzola crumbles, ranch, buffalo sauce and romaine lettuce on a brioche bun.
- GREEK GYRO** \$16.25  
Seared beef and lamb, tzatziki, cucumbers, tomatoes, onions, balsamic vinegar, olive oil and feta.

## **WOOD-FIRED PIZZAS**

**ALL PIZZAS ARE SERVED WITH A 25% CHARRED CRUST FOR YOUR PLEASURE. IF IT AIN'T CHAR, IT AIN'T UP TO PARI!**

- THE CUBAN** \$19.25  
Spicy brown mustard, pulled pork, canadian bacon, pickles, caramelized onions & swiss cheese
- BUFFALO CHICKEN CAESAR** \$19.25  
Buffalo sauce, chicken breast, KC bacon, parmesan and thin sliced tomatoes. Finished with shredded romaine and Caesar dressing.
- THE GODFATHER** \$19.25  
Seasoned ground beef, taco sauce, cheddar and house cheese blend, olives, tomatoes and onion. Finished with shredded iceberg lettuce and sour cream.
- ROSEMARY CHICKEN** \$19.25  
Herb oil, chicken breast, smoked mozzarella, tomatoes, parmesan & spinach. Topped with rosemary.

## **THE CLASSICS**

- CLASSIC HAWAIIAN** \$18.25  
Pomodoro sauce, canadian bacon, brown sugar roasted pineapple and house cheese blend.
- BACON CHEESEBURGER** \$18.75  
Pomodoro sauce, mustard, K.C. bacon, ground beef, pickles, onions and cheddar & house cheese blend.
- THE WORKS** \$19.25  
Pomodoro sauce, house cheese blend, pepperoni, italian sausage, black olives, crimini mushrooms, and onions.
- BOILER MARGHERITA** \$17.25  
Pomodoro sauce, fresh mozzarella and roasted tomatoes. Finished with fresh basil.
- PEPPERONI** \$15.75  
Pomodoro sauce, pepperoni & house cheese blend.
- VEGGIE DELIGHT** \$17.25  
Herb oil, onions, bell peppers, artichokes, mushrooms, tomatoes and parmesan.
- THREE CHEESE** \$14.75  
Pomodoro sauce, house cheese blend and parmesan.

## **LUNCH**

### **SERVED 11AM - 3PM**

- SOUP CUP OR BOWL**  
Tomato basil or soup of the day.
- SOUP & SALAD**  
Choice of tomato basil or soup of the day and a house salad.
- PIZZA AND SALAD** \$12.00  
Any half pizza and a house salad with gorgonzola ranch.
- PRIME RIB DIP AND POTATO WEDGES** \$12.00  
Half a prime rib dip and au jus. Served with potato wedges.
- GRILLED CHEESE SANDWICH AND SOUP** \$11.00  
Grilled cheese sandwich with choice of tomato basil or soup of the day. Make it adult w/ pesto, tomatoes & bacon

## **SWEET TOOTH**

- KID'S ICE CREAM** \$4.75  
Single scoop of vanilla smothered in chocolate sauce.
- S'MORES DESSERT PIZZA** \$8.25  
Graham cracker crumbs, marshmallows, and chocolate sauce.
- COOKIE SKILLET** \$8.25  
Soft baked chocolate chunk cookie, vanilla ice cream and salted caramel.
- BUTTERFINGER BROWNIE** \$8.75  
Oven-warmed homemade Butterfinger brownie, topped with vanilla ice cream. Finished with caramel drizzle and Butterfinger pieces.

*artisan meats, accompanied by assorted olives and crackers.*  
**BABY BACKS** \$11.25  
*Applewood smoked baby back ribs glazed with our house-made BBQ sauce. Served on a bed of coleslaw.*  
**CHEESY BREAD** \$11.25  
*Wood fired pizza dough topped with herb oil, house cheese blend, parmesan and oregano. Your choice of dipping sauce.*

**CHOP'D N TOSSED**  
**ADD CHICKEN OR BLACKENED**

**CHICKEN +\$5 AS A WRAP +\$2**  
**BOILER HOUSE (GF)**  
*Spring greens, romaine lettuce, red bell peppers, carrots, onions and cucumbers with gorgonzola ranch.*

**CITRUS ALMOND SALAD**  
*Spinach and arugula, almonds, beets, goat cheese with an orange honey vinaigrette.*

**THAI SALAD**  
*A blend of spinach and romaine, tossed in peanut sauce with red bell peppers, carrots and onions. Topped with signature Thai herbs and candied cashews.*

**STRAWBERRY BASIL**  
*Spring greens, baby arugula, onions, strawberries & maple basil balsamic vinaigrette. Finished with gorgonzola.*

**BOILER ROOM CAPRESE** \$11.00  
*Fresh mozzarella, tomatoes and basil tossed in balsamic vinegar and olive oil. Finished with sea salt, pepper, balsamic reduction and pesto.*

**CLASSIC CAESAR**  
*Fresh romaine hearts tossed in house Caesar. Topped with parmesan and homemade croutons.*

**GREEK SALAD**  
*Cucumbers, tomatoes, onions, olive oil and balsamic vinegar set on spinach and romaine. Finished with feta cheese. Add gyro meat & tzatziki*

**CASA BLANCA** \$19.25  
*Parmesan cream, shaved prosciutto, crimini mushrooms, finished with fresh arugula and white truffle oil.*

**PESTO PIE** \$19.25  
*House cheese blend, marinated artichokes, onions, peppadews, thin sliced tomatoes and basil pesto.*

**THAI ME UP** \$19.25  
*Peanut ginger sauce, chicken breast, house cheese blend, red bell peppers & serrano peppers. Finished with fresh basil, cilantro, sesame seeds and sriracha.*

**CHICKEN BACON** \$19.25  
**ARTICHOKE**

*Parmesan cream, chicken breast, KC bacon, marinated artichokes, onions, parmesan, finished with chives.*

**CRIMINILICIOUS** \$17.25  
*Herb oil, crimini mushrooms, smoked mozzarella and parmesan. Finished with rosemary and white truffle oil.*

**LOADED BAKER** \$18.25  
*Yukon gold potatoes, white cheddar, mozzarella, and KC bacon. Finished with sour cream, chives and black pepper*

**CARNIVORE** \$20.25  
*Pomodoro sauce, pepperoni, KC Bacon, prosciutto, prime rib, house cheese blend and parmesan cheese.*

**CHICKEN ALFREDO** \$18.25  
*Parmesan cream, chicken breast, whole roasted garlic & parmesan. Finished with mixed herbs and black pepper.*

**BBQ CHICKEN** \$19.25  
*House-made BBQ sauce, white cheddar, mozzarella, chicken breast, KC bacon, onions, smoked mozzarella and cilantro.*

**THE GREEK GOAT** \$19.25  
*Olive oil, house cheese blend, marinated artichokes, olives, whole roasted garlic, spinach, peppadews and goat cheese.*

**BOILER REDUCTION** \$18.75  
*Olive oil, fresh mozzarella, italian sausage and caramelized onions. Finished with mixed herbs and white balsamic reduction.*

**FIREBALL** \$19.25  
*Pomodoro sauce, italian sausage, pepperoni, KC bacon, house cheese blend, peppadews, serrano peppers and parmesan. Finished with sriracha.*

**MAC 'N CHEEZA** \$19.25  
*Parmesan cream, white cheddar & mozzarella blend, KC bacon & cavatappi pasta. Finished with chives.*

**ROOT BEER FLOAT** \$6.75  
*A&W Root Beer Poured Over Creamy Vanilla Ice Cream. - Delicious!*