



the
source

PLATES AND POURS

DINNER



from the garden

ALPINE CAESAR | 13/17

romaine, shaved Parmesan, croutons, house-made Caesar dressing, lemon wedge

EVERGREEN | 20

baby kale, marinated feta, quinoa, pinenuts, dried cranberries, green apple, apple cider vinaigrette

SUNCADIA TRAIL COBB | 24

romaine, cherry tomatoes, hardboiled egg, grilled chicken, avocado, bacon bits, gorgonzola, blue cheese dressing

PANZANELLA AVALANCHE | | 24

arugula, prosciutto, goat cheese crumbles, pistachio, red wine vinaigrette, croutons

snacks + sides : from the farm

BLACK AND BLUE BRUSSELS | 16

deep fried Brussels, blue cheese, black walnuts, balsamic glaze

WILDFIRE FRIES | 18

waffle fries, buffalo sauce, bacon bits, black olives, green onions, tomatoes, cotija, pepper flakes

add-ons

SALMON FILET 6oz | 15

NEW YORK STRIP 6oz | 18

CHICKEN BREAST 6oz | 15

TOFU 6oz | 15

BROCCOLINI | 12



signature dish



gluten free



vegetarian



vegan

forged in fire



THE SOURCE: FORAGER | 32



mushroom wellington, creamy pesto sauce, smoked rainbow potatoes, broccolini

PASTA TOSS | MP

it's a secret... ask your server!

THE RANGE | 39

12 oz New York Strip, chimichurri, waffle fries

FARM HOUSE CHICKEN PICATTA | 27

smoked rainbow potatoes, bacon, capers, sauteed rainbow carrots

SASQUATCH | 26

double smash angus patty, black garlic aioli, lettuce, tomato, bacon, Colby jack cheese, egg kaiser bun

CASCADIA CURRY | 25



crispy breaded tofu, coconut curry sauce, rainbow carrots, smoked petite potatoes

from the sea

GORGE-OUS SALMON | 28



skin on salmon in tarragon marinated, celeriac mash potato, broccolini, mustard velouté sauce

JUNK DRAWER CALAMARI | 22



artichokes, banana peppers, remoulade



signature dish



gluten free



vegetarian



vegan

shareables : from the elements

THREE LITTLE BIRDS | 16

jumbo wings with bbq, garlic parmesan, buffalo, carrot & celery sticks

NORTHERN LIGHTS | 20

hummus, guacamole, tzatziki, cucumber pico, roasted garbanzo beans, carrot, celery, pita chips

TIMBERLAND BREAD & BUTTER SPREAD | 18

rotating flavored butter board, toasted bread

BACKROAD | 20

Glondo's cured meats and chef choice cheese

CHEF'S CHOICE DIP | 17

chef's choice of chips and rotating dip

WONDERER | 17

crostini, chef choice rotating toppings



THE SOURCE : COAL MINER | 26

brisket burnt ends with huckleberry teriyaki, cabbage salad

MAC DADDY MAC N CHEESE | 25

Beachers Flagship, Gemelli, bacon, bread crumb crust, hot cast iron



signature dish



gluten free



vegetarian



vegan

lunch + dinner pours

COFFEE | 4

JUICE | 6

TEA | 4

TOPO CHICO | 6

SODA | 6

cocktails

BANNISTER'S SMOKED OLD FASHIONED | 18

Bulleit bourbon, Angostura bitters, smoked cherrywood demerara simple syrup

PIONEER ESPRESSO MARTINI | 18

Belvedere vodka, Pioneer espresso, Giffard Vanille de Madagascar

509 AMERICANO | 14

choice of hot or cold, Liqueur 43, Pioneer espresso, whip topping

MINERS MULE | 16

Belvedere vodka, lime juice, huckleberry syrup, soda water

HOT SPICED CIDER | 14

spiced rum, cider, whip topping, carmel drizzle

APPLE CIDER MULE | 16

Belvedere vodka, cider, ginger beer, apple slice

PICKLE-TINI | 16

Belvedere vodka or Hendricks gin, pickle juice

FARMSTEDBLOODY MARY | 19

Tito's vodka, Cutwater bloody mary mix, olives, cornichons, salted rim



0.0% spirits

PUMPKIN NON-TINI | 15

pumpkin, Pioneer espresso, half & half

CRANBERRY MARGARITA | 14

Dromme Calm (non-alcoholic spirit), water, orange juice, cranberry, lime juice, salt rim

AUTUMN MIMOSA | 19

Pathfinder (non-alcoholic spirit), orange juice, grapefruit juice, Joyus Sparkling (non-alcoholic sparkling wine)

HUCKLEBERRY SOUR | 16

Dromme Awake (non-alcoholic spirit), lemon juice, grenadine, huckleberry, egg white

DRY & DAPPER | 18

Pathfinder (non-alcoholic spirit), demerara syrup, bitters

N/A BLOODY MARY | 18

Roots Bianco, (non-alcoholic spirit), Cutwater bloody mary mix, olives, cornichons, salted rim

N/A SPEAKEASY | MV

it's a secret... ask your server!

MANGO CREAMSICLE | 12

mango puree, coconut cream, soda water

white wine

CHARDONNAY

Browne Family: 21 / 79

Flaneur Willamette Valley: 72

Dumol Wester Reach: 165

Bookwalter Double Plot: 18 / 64

Flowers: 98

Ramey: 108

SAUVIGNON BLANC

Whitehall Lane: 68

Whitehaven: 14 / 50

Three Brooms: 47

Efeste Feral: 72

Metier Sauv Blanc: 15 / 54

white wine (continued)

ROSÉ

Julia Dazzle: 14 / 50
Tirridis Sparkling: 42
Rhody: 56
DeLille Estate Rose: 15 / 55

OTHER WHITES

Portlandia Pinot Gris: 11 / 38
Boomtown Pinot Gris: 49
Schmitt Sohnoe Riesling: 35
Cote Bonneville Riesling: 70
Evergreen Pinot Gris: 42

SPARKLING WINE

Josh Prosecco: 12 / 42
Tirridis Blanc de Blanc Brut: 11 / 38
Duval-Leroy Brut Rose: 180
Efeste Angie Blanc de Blanc: 122
Joyus N/A: 112

red wine

CABERNET SAUVIGNON

Efeste Lil Mama: 80
Browne Family Skull & Chain: 84
Justin: 16 / 72
Paso D'Oro: 68
Palencie Monarcha: 51

PINOT NOIR

Northern Gateway: 84
Cline Pinot Noir: 16 / 58
Jonive: 134
Stoller Dundee Hills: 85

SYRAH

Dusted Valley Syrah: 45
Bookwalter Readers Syrah: 17 / 60
Language of Yes Syrah: 112

red wine (continued)

OTHER REDS

Ilama Malbec: 11 / 40
Klinker Brick Old Ghost Zinfandel: 108
Efeste Final Final blend: 98
Canoe Ridge Merlot: 62
L'Ecole No 41 Merlot: 90
Sant' Angelus Scarlett: 126
Graham's Ruby Port: 55
DeLille D2 Bordeaux Red Blend: 22 / 79
Metier Red Blend: 16 / 55
Fattoria Le Pupille Morellino Di Scansano: 79

interesting wine

Leonetti Cabernet Sauvignon: 342
Feather Long Shaow Cabernet Sauvignon: 185
Bookwalter Suspence Cabernet franc: 126
Efeste Big Papa Cabernet Sauvignon: 159
Mount Peak Zinfandel: 124
Whitehall Lane Merlot: 108
Chester Kidder: 210
Golen Eye Pinot Noir: 190
Pago Del Cielo Tempranillo: 132
Antinoi Badia a Passignano Sangiovese: 190
Spottswoode Cabernet: 298
Figgins Estate Red Blend: 210