

The background is a solid orange color. In the upper right quadrant, there are several white, abstract, organic shapes. One is a small, rounded, teardrop-like shape. Another is a larger, more complex shape with a curved top and a pointed bottom. A third is a large, smooth, oval shape. A fourth is a curved, crescent-like shape at the very top right.

the
source

PLATES AND POURS

BREAKFAST

A decorative border at the bottom of the page, consisting of a dense, repeating pattern of small orange and white specks, creating a textured, marbled effect.

from the forest

ORCHARD PARFAIT | 19

yogurt, berries, honeycomb, house made granola, green apple, banana

WOODLAND FRUIT | 18

fresh cut melons, berries, granola, honey ricotta

PROTEIN ADVENTURE | 21

hardboiled egg, quinoa, edamame, roasted garbanzo bean, candied sweet potatoes, spinach, marinated feta, green goddess

forged in fire

MINER'S BREAKFAST | 24

2 eggs your way, bacon or sausage, potatoes, Washington apple turnover

SUNCADIA SUNRISE | 23

smoked wild mushroom omelet: Beecher's white cheddar, spinach

ELK BISCUITS N GRAVY | 21

creamy white gravy, two eggs

from the sea

TACKLE BOX | 23

avocado, dill cream cheese, fried capers, shaved onion and tomato, greens from the garden, house cured steelhead, whole wheat toast

EXIT 80 | 24/26

english muffin, hollandaise, poached eggs, smoked paprika, choice of house-traditional Canadian bacon, avocado and tomato or cured steelhead



signature dish



gluten free



vegetarian



vegan

the sweet patch

EARLY BIRD CROISSANT | 18

Canadian bacon and egg, potatoes

NORTHWEST TOAST BRULEE | 22



thick cut brioche, strawberries, pastry cream burnt sugar



THE SOURCE : HUCKLEBERRY HIKE | 24



huckleberry pancakes with huckleberry syrup, powdered sugar, freshly whipped cream

SMOOTHIES | 17



Berry Bliss : honey yogurt, banana, strawberry, blueberry, raspberry, blackberry chia seeds

Forest Fusion : honey yogurt, banana, spinach, cucumber, green apple, chia seeds

sides

CHICKEN SAUSAGE (2) | 11

BACON (4) | 11

CROISSANT | 11

EGGS (2) | 9

TOAST | 4

FRUIT CUP | 8

PANCAKES | 12

POTATOES | 7



signature dish



gluten free



vegetarian



vegan

breakfast pours

COFFEE | 4 JUICE | 6 TEA | 4 TOPO CHICO | 6

FARMSTED BLOODY MARY | 19

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

MOUNTAIN COFFEE | 14

Bailey's, coffee, whipped cream

MIMOSAS | 14

Brut, choice of orange juice, grapefruit, or huckleberry

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



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the
source

PLATES AND POURS

LUNCH

The bottom of the page features a horizontal band with a dense, grainy texture. The texture consists of small, irregular white and light green speckles on a dark green background, creating a noisy, organic appearance.

sides + snacks : 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

HAY CREEK GARDEN FLAT BREAD | 18

pita pocket, cucumber, tomato, lettuce, bell pepper, dill cream cheese

BLACK AND BLUE BRUSSELS SPROUTS | 16

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

WILD FIRE 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



signature dish



gluten free



vegetarian



vegan

shareables : from the elements

THREE LITTLE BIRDS | 16

jumbo wings with bbq, garlic aioli, 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 with crackers

CHEF'S CHOICE DIP | 17

chef's choice of chips and rotating dip

WONDERER | 17

crostini, chef choice rotating toppings

JUNK DRAWER CALAMARI | 22

artichokes, banana peppers, remoulade



THE SOURCE : COAL MINER | 26

brisket burnt ends with huckleberry teriyaki sauce, cabbage salad

MAC DADDY MAC N CHEESE | 25

Beachers flagship, gemelli, bacon, bread crumb crust, hot cast iron



forged in fire

SANDWICHES: half sandwiches available as indicated

KACHEESE | 11/16 

grilled cheese on sourdough with garlic aioli, cheddar, swiss, gruyere, tomato jam

PNW PASTRAMI | 19/26

cabbage salad, crispy onion, pickles, swiss cheese, wholegrain mustard aioli, sourdough

ROPE RIDER | 18/26

crispy pork belly, baguette, arugula, mozzarella, tomato, pickled red onion

SASQUATCH | 26

double smash Angus patty, black garlic aioli, lettuce, tomato, bacon, crispy onion strings, colby jack cheese, egg kaiser bun



THE SOURCE: SALM-GYRO | 27

pita pocket, blackened salmon, tzatziki, hummus, lettuce, tomato, cucumber, pickled red onion

SOUPS: CUP 9 | BOWL 15

TOMATO BISQUE 

FROM THE SEA CHOWDER

SOUP DE JOUR



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
Spottswode Cabernet: 298
Figgins Estate Red Blend: 210



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

TOFU 6oz | 15

NEW YORK STRIP 6oz | 18

BROCCOLINI | 12

CHICKEN BREAST 6oz | 15



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



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
Spottswode Cabernet: 298
Figgins Estate Red Blend: 210

happy hour + late night

Half off from 4-5pm and 1 hour before closing

THREE LITTLE BIRDS | 16



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

TIMBERLAND BREAD & BUTTER SPREAD | 18

rotating flavored butter board, toasted bread

CHEF'S CHOICE DIP | 16

chef's choice of chips and rotating dip

BLACK AND BLUE BRUSSELS SPROUTS | 15



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

WONDERER | 17

crostini, chef choice rotating toppings

the
source
PLATES AND POURS

 vegetarian

 gluten free

 vegan

0.0% spirits

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DRY & DAPPER | 18

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

N/A BLOODY MARY | 18

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

N/A SPEAKEASY | MV

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MANGO CREAMSICLE | 10

mango puree, coconut cream, soda water

cocktails

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Bulleit Bourbon, Angostura bitters, smoked cherrywood demerara simple syrup

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Belvedere vodka, Pioneer espresso, Giffard Vanille de Madagascar

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spiced rum, cider, whip topping, carmel drizzle

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Spottswoode Cabernet: 298

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the
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PLATES AND POURS

white wine

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red wine

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