

forager's picks

SMOOTHIES | 17

TRIPLE BERRY BLAST: honey yogurt, banana, strawberry, blueberry, raspberry, chia seeds

FOREST FUSION: honey yogurt, banana, spinach, cucumber, green apple, chia seeds

Peanut Butter Supreme: honey yogurt, banana, peanut butter

*add supplement protein powder \$2

FIREWATCH OVERNIGHT OATS | 17

chilled rolled oats, almond milk, honey, berries, chia seeds

LOOKOUT PEAK BOWL | 19

honey Greek yogurt, house granola, banana, berries, green apple, honeycomb

PROTEIN ADVENTURE | 22

spinach, quinoa, edamame, roasted garbanzo bean, black beans, marinated tofu, tahini green goddess dressing

mountain mains

TACKLEBOX | 24

house cured steelhead, avocado, dill cream cheese, shaved onions, tomatoes, spinach, choice of sourdough or whole wheat toast



LOCOMOTIVE MOCO | 24

angus beef patty, steamed jasmine rice, brown gravy, wild mushrooms, caramelized onion, over easy egg, chives, house made kimchi

HUCKLEBERRY HIKE | 25

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

MINER'S BREAKFAST | 25

2 eggs your way, pecan wood bacon or chicken sausage, croissant, rosemary red potatoes

STAMPEDE BENI

English muffin, house hollandaise, poached egg, wilted spinach, smoked paprika, rosemary red potatoes, with choice of: Chorizo 26, Steelhead 28, Avocado & Tomato 24 



signature dish



gluten free



vegetarian



vegan

25th ANNIVERSARY

SPECIAL

BANANA FOSTER FRENCH TOAST | 23

thick cut brioche, BSB maple syrup, brûléé banana, whipped brown sugar cinnamon
butter, powdered sugar

SUNCADIA SUNRISE | 24

fontina cheese, portabella mushrooms, basil, nutmeg crème fraîche, avocado, rosemary
red potatoes

HUEVOS RANCHEROS | 24

crispy blue tortillas, house made salsa, two eggs over easy, avocado cream, refried
bean, chorizo, cotija, cilantro

sides

CHICKEN SAUSAGE (2) | 11

PECAN WOOD BACON (4) | 13

ROSEMARY RED POTATOES | 8

EGGS (2) | 9

TOAST | 4

FRUIT CUP | 8

PANCAKES | 12

breakfast pours

COFFEE | 5 JUICE | 6 TEA | 5 SAN BENEDETTO STILL & SPARKLING WATER | 8

FARMSTEAD BLOODY MARY | 19

Wheatly vodka, Flithy bloody mary mix, olives, cornichons, salted rim

MIMOSAS | 14

Brut, choice of orange juice, grapefruit, or huckleberry

MOUNTAIN COFFEE | 14

Bailey's, coffee, whipped cream



signature dish



gluten free



vegetarian



vegan

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gather & graze

CHEF'S CHIP N DIP | 17

chef's choice of chips and rotating dip

TIMBERLAND BREAD & BUTTER SPREAD | 18

rotating flavored butter board, ciabatta bread

LODGE WINGS | 18

sticky buffalo wings , green onion, ranch

NORTHERN LIGHTS | 21

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

WILD QUACK BAO BUNS | 22

Duck confit, Korean BBQ sauce, house made kimchi, cilantro, cucumber, carrot, jalapeno

ROSLYN RIDGE NACHOS | 24

tortilla chips, BBQ pulled pork, Beecher's cheese sauce, red onion, green onion, salsa verde, cilantro crema, cotija

BACKROAD LUNCHABLE | 32

Glondo's cured meats and artisanal cheese, seasonal fruit, nuts, seasonal jam with crackers

forager's picks

ALPINE CAESAR | 14/18

romaine, house made croutons, shaved parmesan, Caesar dressing, lemon wedge

CABIN PEACH N BURRATA | 24

arcadian mix, crispy prosciutto, black walnut, poppyseed dressing, basil, crostini

SUNCADIA TRAIL COBB | 25

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

sides

Wild King Salmon Filet | 16

Chicken Breast | 15

New York Strip (from Toppenish) | 26

Tofu | 15

*all proteins 6oz portion



signature dish



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from the pot

Tomato Bisque, From the Sea Chowder or Soup Of The Day | 9/15

mountain mains

TEANAWAY TURKEY MELT | 18/24

housed smoked turkey breast, seasonal jam, green apple, brie cheese, cheesy crust
sourdough bread, choice of house salad or ranch seasoned fries



WOLF PACK ASADA TORTA | 19/29

marinated steak, refried black beans, lettuce, tomato, jalapeno, avocado, cilantro
crema, queso fresco, telera roll, choice of house salad or house ranch seasoned fries

WEST FORK FALAFEL | 22



grilled naan bread, arcadian mix, tomato, cucumber, Mama Lil's hummus, tahini, green goddess
dressing

LOCOMOTIVE MOCO | 24

angus beef patty, steamed jasmine rice, brown gravy, wild mushrooms, caramelized onion,
sunny side egg, chives, house made kimchi

SASQUATCH BURGER | 27

double smash angus patty, black garlic aioli, lettuce, tomato, bacon, Colby jack cheese,
caramelized onion, brioche bun choice of house salad or ranch seasoned fries

25th ANNIVERSARY
SPECIAL

DEEP FRIED SOFTSHELL CRAB | 20

lemon pepper breading, frisee, remoulade, smoked paprika

KOLSCH LAGER FISH N CHIPS | 24

Local lager battered cod, remoulade, house ranch seasoned fries

BLACK N' BLUE SALAD | 32



petite 8oz herb rubbed Toppenish flat iron steak, spinach, fire roasted balsamic onions,
tomato, Rouge creamery oregonzola, balsamic drizzle

lunch pours

COFFEE | 5 JUICE | 6 TEA | 5 SAN BENEDETTO STILL & SPARKLING WATER | 8



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mountain mains

PASTA TOSS | MP

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

TRAILBLAZER ROMANESCO | 26

Harissa marinated Romanesco steak, Mama Lil's hummus, chimichurri, toasted pine nuts

SASQUATCH BURGER | 27

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

COAL COUNTRY CHICKEN | 28

smoked smashed potatoes, carrots, white wine caper butter sauce, cracked pepper

THE SALMON RUN | 32

blackened wild king salmon, sautéed seasonal vegetables, red pepper rouille, microgreens



THE SOURCE: FORAGER | 33

mushroom wellington, red pepper rouille, seasonal vegetables

THE RANGE | 40

12 oz Toppenish New York Strip, chimichurri, ranch seasoned fries

25th ANNIVERSARY SPECIAL

COWBOY STEAK | 59

16oz Toppenish bone-in rib eye steak, ancho butter, black beans, johnny cakes

GRILLED PORK TENDERLOIN | 32

roasted Romanesco, rhubarb ketchup, micro greens

LOBSTER MAC N CHEESE | 49

Beecher's white cheddar, orecchiette pasta, bread crumb crust



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