

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

WILDERNESS WINGS | 18

sticky buffalo wings , green onion, ranch

NORTHERN LIGHTS | 21

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

BACKCOUNTRY BAO WITH DUCK | 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 | 15/19

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

CABIN PEACH N BURRATA | 25

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

SUNCADIA TRAIL COBB | 26

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

sides

Wild King Salmon Filet | 17

Chicken Breast | 15

New York Strip (from Toppenish) | 26

Tofu | 15

*all proteins 6oz portion



signature dish



gluten free



vegetarian



vegan



25th Anniversary Dish

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

GRILLED PORK TENDERLOIN | 32



25th Anniversary Dish

roasted Romanesco, rhubarb ketchup, micro greens



THE SOURCE: FORAGER | 33

mushroom wellington, red pepper rouille, seasonal vegetables

THE RANGE | 40

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

COWBOY STEAK | 59

25th Anniversary Dish

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

LOBSTER MAC N CHEESE | 49

25th Anniversary Dish

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



signature dish



gluten free



vegetarian



vegan



25th Anniversary Dish

A gratuity of 20% will be added to your bill for 7 or more guests. 100% of this gratuity is paid to the employees who served you today. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.