

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 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

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

DEEP FRIED SOFTSHELL CRAB | 21 25th Anniversary Dish

lemon pepper breading, frisee, remoulade, smoked paprika

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

KOLSCH LAGER FISH N CHIPS | 25 25th Anniversary Dish

local lager battered cod, remoulade, house ranch seasoned fries

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

BLACK N' BLUE SALAD | 32 25th Anniversary Dish

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



signature dish



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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.