

forager's picks

FIREWATCH OVERNIGHT OATS | 18

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

LOOKOUT PEAK BOWL | 20

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

PROTEIN ADVENTURE | 23

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

mountain mains

TACKLEBOX | 25

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

LOCOMOTIVE MOCO | 25

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



HUCKLEBERRY HIKE | 26

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

MINER'S BREAKFAST | 26

2 eggs your way, smokey bacon or chicken sausage, country style red potatoes, griddled Washington sweet onions, fresh herbs, choice of whole wheat or sourdough

STAMPEDE BENI

English muffin, house hollandaise, poached egg, wilted spinach, smoked paprika, country style red potatoes, griddled Washington sweet onions, fresh herbs, with choice of: Chorizo 27, Steelhead 29, Avocado & Tomato 25 

BANANA FOSTER FRENCH TOAST | 24

thick cut brioche, maple, brûlée banana, whipped brown sugar cinnamon butter, powdered sugar



signature dish



gluten free



vegetarian



vegan

mountain mains

SUNCADIA SUNRISE OMLETE | 25

fontina cheese, portabella mushrooms, basil, nutmeg crème fraîche, avocado, country style red potatoes with griddled Washington sweet onions, fresh herbs

HUEVOS RANCHEROS | 25

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

HOUSEMADE HASH | 31

burnt ends elk hash, potatoes, onion, pepper, mushroom, green onion, over easy egg

COUNTRY BREAKFAST | 39

10oz NY Steak, country style red potatoes with griddled Washington sweet onions, fresh herbs, two eggs your way

sides

TOAST | 5

FRUIT CUP | 9

EGGS (2) | 10

COUNTRY STYLE RED POTATOES GRIDDLED WASHINGTON SWEET ONIONS, FRESH HERBS | 10

CHICKEN SAUSAGE (2) | 12

PANCAKES | 13

SMOKEY BACON (4) | 14

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

TIMBER & SMOKE BRUSSELS | 15

bacon balsamic brussel sprouts, candied walnuts

PNW CALAMARI CRISP | 16

Blue Corn Fried Calamari, Roast Poblano Tartar Sauce, Salsa Verde, Cilantro, Lime

MT. BAKER BANH MI | 18

blackened shrimp or chicken banh mi, pickled daikon radish and carrots, lemon garlic aioli, hoagie roll, cucumbers, jalapeno, cilantro

TIMBERLAND BREAD & BUTTER SPREAD | 18

rotating flavored butter board, house bread

WILDERNESS WINGS | 19

sticky buffalo wings , green onion, ranch

NORTHERN LIGHTS | 22

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

BACKCOUNTRY BAO WITH DUCK | 23

5 spice duck , Korean BBQ sauce, cilantro, cucumber, carrot, jalapeno

ROSLYN RIDGE NACHOS | 25

tortilla chips, braised sonoran chicken, Beecher's cheese sauce, red onion, green onion, salsa verde, cilantro crema, cotija

LOBSTER MAC N CHEESE | 27

lobster and red shrimp, Beecher's white cheddar, cavatappi pasta, bread crumb crust

SALISH SEA | 29

mussels, clams, white wine bone broth, sweet onion, garlic, lemon, butter, house bread, parsley

SAVORY SOURCE SMORES| 32

assortment of alpine delicacies including house bread and crackers, brie, raclette, prosciutto, seasonal pate or rilette, salami, plum jam, dijon, pickles

ELK POUTINE | 38

bbq elk poutine, fries, caramelized Washington sweet onions, mushroom gravy, cheese curds, chive, rosemary, thyme, fried egg



signature dish



gluten free



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forager's picks

ALPINE CAESAR | 16/20

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

SUNCADIA TRAIL COBB | 27

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

sides

Wild King Salmon Filet | 18

10oz New York Strip | 32

Chicken Breast | 16

Tofu | 16

from the pot

Tomato Soup, From the Sea Chowder or Soup Of The Day | 10/16

mountain mains

ROSLYN PORTOBELLO RUBEN | 19

marble rye, smoked gouda, sauerkraut, garden aioli, choice of tallow house cut fries or garden salad



ST. HELENS STYLE | 27

crispy fried buttermilk chicken, pickles, shaved iceberg lettuce, garden aioli, sesame-umami-chili oil, seasoned brioche bun with choice of tallow house cut fries or garden salad

WEST FORK FALAFEL | 23

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

HARVEST POT PIE | 24

warm seasonal pot pie, fresh ragout, flaky pastry crust



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mountain mains

MOUNTAINEER | 24

garlic and rosemary roast beef, swiss cheese, creamy horseradish, caramelized onion, toasted roll, house au jus, choice of tallow house cut fries or garden salad

LOCOMOTIVE MOCO | 25

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

ALASKAN FISH N CHIPS | 26

battered cod, remoulade, tallow hand cut fries or garden salad

SASQUATCH BURGER | 28

double smash angus patty, cheddar, garden aoli, iceberg, tomato, red onion, pickle, brioche bun choice of tallow house cut fries or garden salad

THE STOMPER | 30

double smash angus patty, black garlic aoli, iceberg, tomato, bacon, Colby jack cheese, Swiss cheese, caramelized onion, brioche bun choice of tallow house cut fries or garden salad

BLACK N' BLUE SALAD | 33



8oz blackened steak bites, spinach, roast balsamic onions, tomato, Rouge creamery Oregonzola, bleu cheese dressing

lunch 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

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Brut, choice of orange juice, grapefruit, or huckleberry



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rotating flavored butter board, house bread

WILDERNESS WINGS | 19

sticky buffalo wings , green onion, ranch

NORTHERN LIGHTS | 22

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

BACKCOUNTRY BAO WITH DUCK | 23

5 spice duck , Korean BBQ sauce, cilantro, cucumber, carrot, jalapeno

ROSLYN RIDGE NACHOS | 25

tortilla chips, braised sonoran chicken, Beecher's cheese sauce, red onion, green onion, salsa verde, cilantro crema, cotija

LOBSTER MAC N CHEESE | 27

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SALISH SEA| 29

mussels, clams, white wine bone broth, sweet onion, garlic, lemon, butter, house bread, parsley

SAVORY SOURCE SMORES| 32

assortment of alpine delicacies including house bread and crackers, brie, raclette, prosciutto, seasonal pate or rillette, salami, plum jam, dijon, pickles

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the source



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DINNER

forager's picks

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

PROTEIN ADVENTURE | 23

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

SUNCADIA TRAIL COBB | 27

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

sides

Wild King Salmon Filet | 18

10oz New York Strip | 32

Chicken Breast | 16

Tofu | 16

mountain mains

PASTA TOSS | MP

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

ALASKAN FISH N CHIPS | 26

battered cod, remoulade, tallow hand cut fries or garden salad

TRAILBLAZER ROMANESCO | 27

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

SASQUATCH BURGER | 28

double smash angus patty, cheddar, garden aoli, iceberg, tomato, red onion, pickle, brioche bun choice of tallow house cut fries or garden salad

THE STOMPER | 30

double smash angus patty, black garlic aoli, iceberg, tomato, bacon, Colby jack cheese, Swiss cheese, caramelized onion, brioche bun choice of tallow house cut fries or garden salad



signature dish



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the source

DINNER

mountain mains

COAL COUNTRY CHICKEN | 33

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

ROASTED PORK TENDERLOIN | 35

pistachio pork tenderloin, yam mash, bacon and balsamic brussels sprouts, honey mustard, petite greens

COLCHUCK DUCK | 39

seared five spice duck breast, parsnip puree, root vegetable & smoked potato medley, huckleberry gastrique



THE SOURCE: FORAGER | 37

portobello wellington, mushroom duxcells, golden puff pastry, sauteed swiss chard, slivered garlic, thyme, vegetable demi-glace

DIVER CAUGHT SCALLOPS | 41

celery root gratin, roast carrot puree, lemon-brown butter, toasted hazelnuts, chives

WILD SALMON RISOTTO | 43

white wine bone broth, extra virgin olive oil, broccolini, grilled lemon, fresh herbs

THE RANGE | CHOICE OF

petite 6oz beef tenderloin | 55

12 oz cascade cut beef tenderloin | 68

20oz cowboy ribeye | 92

served with sea salt smoked potatoes, seasonal vegetables, matre d' butter, fresh herbs



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the source

DINNER