

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

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 rillette, 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

the source



signature dish



gluten free



vegan



vegetarian

DINNER

forager's picks

ALPINE CAESAR | 16/20

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



signature dish



gluten free



vegan



vegetarian

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.

the source

DINNER