

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



vegetarian

vegan



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



signature dish



gluten free



vegetarian



vegan

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.

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

MIMOSAS | 14

Brut, choice of orange juice, grapefruit, or huckleberry



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