

cocktails

BROWN SUGAR HARVEST MULE | 17

Wheatley Vodka, brown sugar syrup, apple cider, Fever Tree ginger beer

PEAR PRESSURE | 18

Hendricks Gin, pear puree, simple syrup, lemon juice, and soda water

BONFIRE CIDER | 18

Lalo tequila, apple cider, agave, lime juice, cinnamon

MAPLE LODGE OLD FASHIONED | 20

Redemption Rye, maple syrup, Angostura bitters

FIZZY OASIS | 20

Oasium Hendricks Gin, grapefruit juice, simple syrup, soda water

THE GREAT WHITE PUMPKIN | 21

Wheatley Vodka, Kahlua, pumpkin pie sauce, cream

GOLDEN EMBER | 21

Kraken Spiced Rum and hot apple cider

PIONEER ESPRESSO MARTINI | 22

Titos Vodka, Pioneer espresso, St. Elder Coffee Liqueur
make it pumpkin \$3

0.0% spirits

CRANMARY SPRITZ | 14

Seedlip Spice 94, cranberry, 7-up, lime

HUCKLEBERRY SOUR | 18

Seedlip Grove 42 N/A spirit, lemon juice, grenadine, huckleberry, egg white

CASCADIA CACTUS | 18

prickly pear puree, Seedlip Notas De Agave, sweet & sour, simple syrup

GOLDEN DRIFT | 19

Seedlip Spice 94, muddles oranges, Fever Tree ginger beer

white wine

CHARDONNAY

Benzinger Running Wild: 15 / 55
Bookwalter Double Plot: 20 / 65
Flaneur Willamette Valley: 70
Bergstrom: 135

ROSÉ

DeLille Estate Rose: 15 / 55
Les Sarrins Cote De Provence: 50
M. Chapoutier Belleruche Rose: 15/55
Flowers: 80

SPARKLING WINE

Mionetto Prosecco: 15/ 45
Mionetto N/A: 20 / 110
Moet & Chandon: 45
Duval-Leroy Brut Rose: 180

SAUVIGNON BLANC

Whitehaven: 15 / 50
Metier Sauv Blanc: 15 / 60
Duckhorn Sauv Blanc: 20/65
The Federalist: 40
Whitehall Lane: 70

PINOT GRIS

Wine by Joe: 15 / 45
Pighin Fruili Grave: 15/55
Terlato: 15/55
Bollini Vigneti Delle Dolomiti: 18/65

RIESLING

Schmitt Sohne Riesling: 15 / 45
Charles Smith Kungfu Girl: 35
Cote Bonneville Riesling: 70

red wine

CABERNET SAUVIGNON

Paso D'Oro: 20 / 65
Justin: 20 / 75
Efeste Lil Mama: 80
Leviathan: 100

SYRAH

Dusted Valley Syrah: 15 / 45
Bookwalter Readers Syrah: 20 / 60
Ex Umbris: 65
Language of Yes Syrah: 115

PINOT NOIR

Francois Labet: 15 / 60
Stoller Dundee Hills: 20 / 70
Northern Gateway: 85
Jonive: 135

RED BLENDS

Ilama Malbec: 15 / 40
Metier Red Blend: 15 / 55
M. Chapoutier Belleruche 15/55
Pendulum: 50
DeLille D2 Red Blend: 25 / 70
Caymus Walking Fool: 100

MERLOT

Canoe Ridge Merlot: 15 / 65
Montes Alpha: 15/65
North Star Merlot: 75
St Francis Reserve: 105

interesting wine

Whitehall Lane Merlot: 110
Tenuta de Arceno Chianti: 115
Klipsun Red Blend: 120
Bookwalter Suspense Cabernet franc: 130
Pago Del Cielo Celeste: 135
Canvasback Cabernet Sauvignon: 140
Wilson Daniels Ca’Marcanda Promis: 150
Efeste Big Papa Cabernet Sauvignon: 160
Goleneye Pinot Noir: 190
Antinori Badia a Passignano Sangiovese: 190
Figgins Estate Red Blend: 210
Veuve Cliquot Brut: 230
Spottswoode Cabernet: 300
Leonetti Cabernet Sauvignon: 350

dessert

SCOOP OF THE WEEK | 12
composed bowl of seasonal ice cream or sorbet

NORTHWOODS COBBLER | 14
elderberry-apple cobbler, oatmeal crust, vanilla ice cream, whipped cream, sea salt caramel, confectioners sugar

CAMPFIRE SKILLET COOKIE | 15
daily warm cookie and ice cream

COLCHUCK CAKE | 16
rotating cheesecake flavors, ask your server

THE SOURCE: BONFIRE S’MORES | 18
table-top bonfire, seasonal marshmallow, rich chocolate and a flight of graham crackers

gather & graze

TIMBER & SMOKE BRUSSELS | 14
bacon balsamic brussel sprouts, candied walnuts **HH**

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 **HH**

WILDERNESS WINGS | 19
sticky buffalo wings , green onion, ranch **HH**

NORTHERN LIGHTS | 22 🍷
hummus, guacamole, tzatziki, cucumber pico, roasted garbanzo beans, carrot, celery, pita chips **HH**

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 **HH**

LOBSTER MAC N CHEESE | 27
lobster and red shrimp, Beecher’s white cheddar, cavatappi pasta, bread crumb crust

SUNCADIA TRAIL COBB | 27 🍷
romaine, cherry tomatoes, hardboiled egg, grilled chicken, avocado, bacon bits, gorgonzola, house blue cheese dressing or strawberry vinaigrette

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

SALISH SEA | 29
mussels, clams, white wine bone broth, sweet onion, garlic, lemon, butter, house bread, parsley

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

SAVORY SOURCE SMORES | 32
assortment of alpine delicacies including house bread and crackers, brie, raclette, prosciutto, seasonal pate or rillettes, salami, plum jam, dijon, pickles

ALL DAY
MENU

 signature dish  gluten free  vegetarian  vegan

HH Half off from 4-5pm and late night options 1 hour before closing
A gratuity of 20% will be added to your bill for parties of 10 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.