



### Appetizers

RICOTTA STUFFED TEMPURA SQUASH BLOSSOMS – \$15  
Seasonal Jam

TRUFFLE FRIES – \$12   
Truffle Salt / Parmesan / Chives

POUTINE – \$14  
Fries with Garlic Cheese Curds and Brown Gravy

BURRATA CAPRESE – \$15   
Arugula / Heirloom Cherry Tomatoes / Fresh Burrata / Basil / Balsamic Drizzle

### Salads

GARDEN – \$10    
Greens / Tomato / Cucumber / Croutons / Onion / Dressing

CHEF SALAD – \$15   
Romaine / Smoked Turkey / Bacon / Tomato / Tillamook Cheddar / Boiled Egg / Honey Mustard

SPINACH SALAD – \$15    
Roast Butternut Squash / Goat Cheese / Almond Slivers / Cranberry / Raspberry Vinaigrette  
(Add Grilled Chicken or Salmon)

### Soup

BRISKET CHILI SOUP – CUP \$8 / BOWL \$12

SOUP OF THE DAY – CUP \$8 / BOWL \$12

### Burgers/Sandwiches

ALL SANDWICHES SERVED WITH FRIES OR SALAD, SUB SOUP +\$2

CHEESEBURGER – \$21  
Tillamook White Cheddar / Lettuce / Tomato / Onion / Pickles / Summit Sauce (ADD BACON \$2 / SUB IMPOSSIBLE)

POWDER PASS BURGER – \$22  
Arugula / Goat Cheese / Caramelized Onion / Fig Jam (ADD BACON \$2 / SUB IMPOSSIBLE)

FRIED CHICKEN SANDWICH – \$22  
Fried Chicken Breast / Brussel Sprout Slaw / Pickled Jalapenos / Hot Honey

GRILLED TURKEY SANDWICH – \$21  
Smoked Turkey / Bacon / Tomato / Spinach / Smoked Gouda / Mama Lil's Aioli / Focaccia

GLUTEN FREE BUNS AVAILABLE UPON REQUEST

### Entrees

CHICKEN AND WAFFLE – \$22  
Fried Chicken Thigh / Snoqualmie Falls Waffle

SHEPHERD'S PIE – \$26  
Wild Game Stew Topped with Parmesan Mashed Potatoes

CRISPY TOFU RED CURRY – \$21  
Red Curry with Crispy Tempura Tofu/ Egg Plant/ Baby Bok Choy/ Bell Peppers/ Red Onion / Carrot/ Broccoli/ Brown Rice

LEMON HERB SALMON – \$26  
Brown Rice / Seasonal Veggies

HALIBUT AND CHIPS – \$34   
Beer Battered Halibut/ French Fries

GLUTEN FREE  VEGETARIAN  VEGAN 

20% gratuity may be added for parties of 6 or more. Two check maximum per table. Please, no split plates.

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be higher risk if these foods are consumed raw or under-cooked.