

Appetizers

RICOTTA STUFFED TEMPURA SQUASH BLOSSOMS – \$15 Blackberry Habanero 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 / 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

ULI'S GOULASH - \$22

Uli's Sausage / Tomato / Onion / Bell Pepper / Butternut Squash / Zucchini / Topped with 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 (B) VEGETARIAN (P) VEGAN (V)