



# mountain comfort

Mount Rainier believes in sustainability.

To secure a healthy landscape for generations to come, we offer a “farm to fork” philosophy that promotes fresh, high quality foods from local farms. We buy local foods as the season permits, to bring you the freshest menu selections. All of our seafood comes from responsibly managed, local, sustainable sources.

## Wines by the glass

Chardonnay / Sageland / Washington	8
Riesling / Chateau Ste. Michelle / Washington	9
Port / Whidbey's / Washington	11
Cabernet Sauvignon / Sageland / Washington	8
Merlot / Sageland / Washington	8

## Beer

### Micro

Alaskan Amber	7.75
Trailhead ISA	7.75
Wonderland Trail IPA	7.75
Moose Drool Brown Ale	7.75
Deschutes Black Butte Porter	7.75

### Domestic

Coors Light	5.75
Rainier	5.75

### Alcohol Free

Kaliber	5.75
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## Campfire Cups

Glacier coffee / coffee liquor, brandy, coffee, whipped cream	9
Summit Kiss / orange liquor, brandy, amaretto, hot chocolate, whipped cream	9
Nisqually Nudge / coffee liquor, crème de cocoa, brandy, coffee, whipped cream	9
Kautz Mudflow / almond liquor, irish cream, amaretto coffee, whipped cream	9
Camp Muir / peppermint schnapps, crème de menthe, hot chocolate, whipped cream	9

\*Cocktails available, please ask your server.



## Appetizer

### \* Red Pepper Hummus

Roasted red pepper hummus, crisp vegetables, pita bread ~ 10.25

### Steamers

Littleneck clams, pancetta, lemon, butter, white wine, crusty baguette ~ 15.25

Add linguine ~ 3

### House Made Soup of the day

Cup ~ 5      Bowl ~ 7

## Salads

### \* Nisqually Greens

Spring mix, carrot, heirloom grape tomato, cucumber, blackberry vinaigrette ~ 6.50

### \* Classic Caesar\*

Romaine, parmesan crisps, pecorino ~ 10.25

### \* Spinach Salad

Blue cheese, red onion, candied walnuts, dried cranberries, lemon vinaigrette ~ 13.50

*Add to any salad:*

*grilled chicken ~ 6.25*

*smoked salmon ~ 8.25*

*wild boar sausage ~ 7.25*



## our health

\* appetizers - under 600 calories

\* entrees - under 1200 calories



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## Dinner Plates

All dinners served with choice of the daily soup or Nisqually greens

### \* Pot Roast

Home-style pot roast, red skinned mashed potatoes, seasonal vegetables, house made gravy ~ 23

### \* Wagyu Beef Burger \*

Half pound Wagyu beef patty, sautéed shiitake mushroom, lettuce, tomato, red onion, steak fries, served on a brioche bun ~ 22.50

### \* Pan Seared Alaskan Halibut \*

Alaskan Halibut, wild rice, heirloom tomatoes ~ 32.75

### Cedar Plank Red Trout\*

Wild rice, seasonal vegetables, lemon vinaigrette ~ 25

### Crispy Buttermilk Chicken\*

Pan seared buttermilk encrusted chicken breast, red skinned mashed potatoes, seasonal vegetables, country style biscuit ~ 20.50

### Hearty Bison Stew

Slow simmered bison and beef, yukon potatoes, carrots and onions, country style biscuit / 20.75

### \* Bone in Pork Chop\*

Mustard seed caviar, red skinned mashed potatoes, seasonal vegetables ~ 25.50

### \* Pesto Primavera

Sautéed fresh seasonal vegetables with house-made pesto served over penne pasta ~ 17.75

*Add to any salad or pasta:*

*grilled chicken ~ 6.25*

*smoked salmon ~ 8.25*

*wild boar sausage ~ 7.25*

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## Beverages

### Mountain Sweets

Chef's blackberry cobbler a la mode ~ 7.50

Flourless Chocolate Torte ~ 8.25

Gluten Free

New York Style Cheesecake ~ 8.25

Topped with blackberry sauce

Lahar Sundae ~ 6.75

Ice Cream Sundae ~ 6.25

Seattle's Best coffee ~ 3

12 oz. latte or cappuccino ~ 4

Extra shot ~ 1

Add flavor ~ .50

Stash tea ~ 2.75

Earl grey, green, orange spice, peppermint

Hot Chocolate or Milk ~ 3.25

Soft drinks ~ 3.25

Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Mt. Dew, Lemonade

Blackberry Lemonade ~ 4.25

Fresh Brewed Iced Tea ~ 3

\* Consuming raw or undercooked meats / poultry / seafood / shellfish / eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLEASE NOTIFY MANAGEMENT IF YOU HAVE ANY FOOD ALLERGIES

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