



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.

House made soup & chili

Soup of the day

Cup ~ 5

Bowl ~ 7

Beef Chili

Onions, cheese, sour cream ~ 8

Appetizers

Steamers

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

Add linguine ~ 3

Pickle Fries

Battered thin pickles, dill aioli ~ 9.25

* Red Pepper Hummus

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

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

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

Lunch

Sandwiches

All sandwiches served with choice of coleslaw, steak cut fries or house-made potato chips

* Sesame Shiitake Mushroom Wrap

Sundried tomato tortilla, lettuce, tomato, red onion, wasabi aioli ~ 11

* Corned Beef and Swiss

Marbled Rye, grain mustard, lettuce, tomato, red onion ~ 13.75

* Fish & Chips

Wild Alaskan battered cod, steak fries, tartar sauce ~ 15.75

* Chicken Salad Sandwich

Sourdough bread, lettuce, tomato, red onion ~ 11.75

* Cavatappi Mac n' cheese

3 cheese gratinee, pancetta ~ 10.75

Add wild boar sausage ~ 7.25

* Open Prairie Grilled Burger*

All natural local ground beef, lettuce, tomato, red onion, brioche bun ~ 11.25

* Boca Burger

Soy burger, lettuce, tomato, red onion, brioche bun ~ 11

Add cheddar, swiss or provolone cheese ~ 1

*Add smoked bacon, fried cage free egg**

or Ostrom's local mushrooms to any burger ~ 3

Beverages

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



our health

* appetizers - under 600 calories

* lunch plates - under 1200 calories

* 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

did you know...

We care about the carbon "hoof print"

We support natural quality meat with minimal processing, no added hormones or antibiotics, and using a sustainable and humane system.

We feature local wines and artisan crafted beers from Washington and Oregon. We are endeavoring to eliminate all bottled water products to reduce the impact of plastic waste to the environment. Nothing is better than Mount Rainier's natural resource of water from the tap.