



flavors of the great northwest

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

Craft Beers

Draught

Tacoma's Harmon Brewery / seasonal brew	6.75
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Bottled craft

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

Classics

Coors Light	5.75
Rainier	5.75

Non-Alcohol

Kaliber	5.75
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campfire cups

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



Small Plates

Calamari Strips

Crisp fried, spicy rouille sauce, lemon and chive ~ 12.25

Van Trump Crudité

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

Caprese Salad

Heirloom tomato, mozzarella, basil, balsamic ~ 10

Northwest Smoked Salmon Dip

Smoked salmon dip, pita chips ~ 11.50

Soups

Ivar's Clam Chowder

cup ~ 6 bowl ~ 8.25

House Made Soup du Jour

cup ~ 6 bowl ~ 8.25



did you know...

Mount Rainier believes in sustainability! To secure a healthy landscape for generations to come, we foster a "farm to plate" philosophy that promotes fresh, high quality foods from local farms. We buy local foods, as the seasons allow, to bring you the freshest menu selections.

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.

Dinner

Salads

Paradise Salad

Field greens, carrots, tomato, cucumbers, blackberry vinaigrette ~ 7.25

Yakima Spinach Salad

Washington apples, blue cheese, candied walnuts, pear vinaigrette ~ 12

Caesar Salad*

Crisp romaine, shaved parmesan, garlic croutons, creamy Caesar dressing ~ 10.50

Add to any salad above:

grilled chicken ~ 6.25

smoked salmon ~ 8.25

Entrees

Bourbon Buffalo Meatloaf

Paradise Inn Signature buffalo meatloaf, served with mashed yukon gold potatoes, local seasonal vegetables, brushed with Jack Daniels BBQ sauce ~ 22.50

Prime Rib*

Roasted 8 oz Prime Rib, USDA choice, mashed yukon gold potatoes, local seasonal vegetables, creamy horseradish sauce ~ 31

Northwest Hazelnut Chicken*

Hazelnut encrusted chicken breast, mashed yukon gold potatoes, local seasonal vegetables, maple dijon glaze ~ 22

Red Trout*

Red trout, served with caper butter sauce & toasted almonds, seasoned brown rice, local seasonal vegetables ~ 26.50

Pacific Northwest Salmon *

Seared local wild Northwest salmon fillet, served with a blackberry & ginger glaze, seasoned brown rice, local seasonal vegetables ~ 29.50

* Portobello Napoleon

Portobello, eggplant and summer squash gently layered with roasted red pepper, balsamic glaze, mozzarella ~ 16.25

* Lobster Macaroni and Cheese

Cavatappi pasta, gruyere, sharp cheddar and lobster with toast points and lemon ~ 18

* 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
