

KITCHEN + BAR

BRUNCH FAVORITES

GRANOLA, FRUIT AND YOGURT | 8

Honey Greek yogurt and fresh fruit

OATMEAL | 8

Brown sugar and golden raisins

AVOCADO TOAST | 17

Sourdough toast topped with crushed avocados, cherry tomatoes, feta cheese, and balsamic glaze served with two farm-fresh eggs

CARNITAS HUEVOS RANCHEROS | 18

Pork carnitas, two farm-fresh eggs, avocado, black bean salsa, queso fresco, corn tortilla and Chipotle hollandaise

CHICKEN AND WAFFLES | 17

Pure maple syrup, sweet cream butter and pepper jam

CORNED BEEF SKILLET | 16

Corned beef hash served golden brown in a skillet, topped with cheddar cheese, two eggs, green onions and choice of toast

GRIDDLE AND GRILL

Served with two farm-fresh eggs and choice of bacon or sausage.

BUTTERMILK PANCAKES | 14

Sweet cream butter and pure maple syrup

HUCKLEBERRY PANCAKES | 15

Sweet cream butter and pure maple syrup

BREAD PUDDING FRENCH TOAST | 14

Moist brioche bread pudding seared to perfection and topped with seasonal berries and whipped cream

BELGIAN WAFFLE | 14

Sweet cream butter and pure maple syrup

WILD BERRY WAFFLE | 15

Malted Belgian waffle, seasonal mixed berries, whipped cream, butter and pure maple syrup

BRUNCH CLASSICS

TRADITIONAL EGGS BENEDICT | 16

English muffin, ham, poached egg and hollandaise

COUNTRY BENEDICT

Biscuit, sausage patty, poached egg and country gravy

STEAK AND EGGS | 20

8-ounce New York strip, toast and two farm-fresh eggs

COUNTRY FRIED STEAK | 20

Breaded 6-ounce steak topped with sausage gravy and served with two eggs and your choice of toast

ALL-AMERICAN BREAKFAST | 15

Two farm-fresh eggs, toast and choice of bacon or sausage

BISCUITS AND GRAVY | 15

Two buttermilk biscuits, sausage gravy and eggs

À LA CARTE

Biscuits and Gravy (1) | 8 Seasonal Fruit | 4 Short Stack | 8 Toast | 3 Single Egg | 3 Bacon | 5 Sausage | 5 Hash Browns | 4 Ham Steak | 6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs might increase your risk of foodborne illness. 18% gratuity will be added to parties larger than eight, with the preference of one check for the table.



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Served with hash browns and toast

VEGGIE | 15 Tomato, onion, peppers, spinach and cheddar cheese

TRADITIONAL | 15 Choice of ham, bacon or sausage and cheddar cheese

CHILI CHEESE | 15 PNW Chili and Cheddar

peppers, and spinach

FULLY LOADED | 18 Ham, bacon, sausage, cheddar cheese, tomato, onion,



All salads available as a wrap.

ADD PROTEIN TO ANY SALAD CHICKEN | 6 • SHRIMP | 12 **STEAK | 16 • SALMON | 16**

CAESAR SALAD | 13

Chopped romaine served with creamy garlic dressing, shaved Parmesan cheese and croutons

PACIFIC NORTHWEST SALMON SALAD | 18

Smoked salmon with frequla, corn, tomatoes, pepitas, feta cheese, dried cranberries and pesto ranch

THREE PEAKS LOUIE SALAD | 20

Shrimp, avocado, asparagus, tomato, cucumber, hard-boiled egg and Louie dressing

CHOPPED SALAD | 16

Sliced chicken breast, bacon, blue cheese crumbles, onion, cherry tomato, egg, croutons and blue cheese dressing

BEVERAGES

Pepsi, Diet Pepsi, Pepsi Zero, Starry, Mountain Dew, Wild Cherry Pepsi, Mug Root Beer, Lemonade, Dr. Pepper, Iced Tea | 3

Flavored Lemonade & Iced Tea | 4 Strawberry, raspberry, mango, peach, wildberry, huckleberry

Fresh Brewed Coffee | 3

Art of Tea Hot Tea | 3

MIMOSA FLICHT Ask your server about rotating flavors

SIGNATURES

Served with your choice of soup or salad.

PERFECTLY SEARED SALMON | 32

Pan-seared salmon accompanied by fregula sautéed with broccolini in garlic butter and parmesan

HOUSE-MADE MAC AND CHEESE | 18

Cavatappi pasta, house-made cheese sauce, applewood-smoked bacon, bread crumb topping

NDHELDS Served with french fries or tots

Upgrade to a side salad, cup of soup | 2

CLASSIC CHEESEBURGER | 18

House ground 8oz patty, house spread, lettuce, tomato, onion, and cheddar

BLT-A | 15

Applewood-smoked bacon, tomatoes, lettuce, avocado spread and mayonnaise on sourdough bread

TURKEY CLUB | 17

Hand-carved roasted turkey, applewood-smoked bacon, lettuce, tomato and mayonnaise on sourdough bread

REUBEN | 17

House brined corned beef served on toasted rye, topped with Russian dressing, sauerkraut, and Swiss cheese.

FRENCH DIP | 17

House-roasted and hand-sliced roast beef, caramelized onion, sauteed mushroom, and Swiss served on a butter-toasted ciabatta hoagie