

BREAKFAST

CAGE-FREE EGGS & SUCH

Egg whites available upon request at no additional charge.

LODGE BREAKFAST* \$14.99 | 790-973 cal
two eggs your way, choice of sausage or bacon, served with breakfast potatoes or fruit, choice of toast

PACIFIC NORTHWEST BREAKFAST BURRITO  \$9.99 | 454-899 cal
scrambled eggs, potatoes, Tillamook smoked cheddar, salsa on the side

Add bacon, sausage, chorizo, ham, house-smoked salmon or avocado \$4

CREEKSIDE SANDWICH  \$7.99 | 659-982 cal
english muffin, scrambled eggs, cheese, grilled tomato

Add bacon, sausage, chorizo, ham, house-smoked salmon or avocado \$4

SIDES


CAGE-FREE EGGS*, BREAKFAST POTATOES OR FRESH FRUIT \$4.99 | 140-257 cal

BACON OR SAUSAGE \$5.99 | 129-280 cal

TOAST \$2.99 | 140-422 cal


FROM THE GRIDDLE

MARIONBERRY-STUFFED

FRENCH TOAST  \$18.99 | 903 cal
braided brioche, spiced custard, cream cheese, marionberry compote, panko, powdered sugar, whipped cream

BUTTERMILK PANCAKES  full stack (3 pancakes) \$11.99 | 358 cal
short stack (2 pancakes) \$9.99 | 248 cal
served with whipped butter, maple syrup


Add blueberries, chocolate chips or marionberry compote \$3

AVOCADO TOAST   \$13.99 | 690 cal
rustic sourdough, smashed avocado, heirloom tomatoes, olive oil

Add two eggs* \$5

CEREALS

STEEL-CUT OATMEAL   \$8.99 | 264 cal
craisins, brown sugar

COLD CEREALS  \$4.99 | 140-240 cal
your choice of cereal with your choice of milk (please ask your server for current selection)

BEVERAGES

JUICE \$3.99 *No refills*
orange, apple, cranberry, tomato

WHOLE MILK \$2.99 *No refills*

RAINFOREST ALLIANCE CERTIFIED COFFEE  \$3.99

HOT COCOA \$3.99 *No refills*
HOT OR ICED TEA \$3.99

Water & straws available by request

 Gluten-free  Dairy-free  Vegetarian  Vegan  Organic or sustainable  Heart-healthy

18% gratuity will be added to parties of 6 or more. Please notify your server if anyone in your party has food allergies.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. (FDA Consumer Advisories 3603.11). Nutritional information available upon request.

CHILDREN & LIGHT EATERS

BREAKFAST

Served only during breakfast hours // Egg whites available upon request at no additional charge

LIGHT BREAKFAST \$7.99 | 353 cal

one scrambled egg with choice of breakfast potatoes or fruit & toast

SAND DOLLAR PANCAKES \$7.99 | 111 cal

three small pancakes, whipped butter, syrup

COLD CEREALS \$4.99 | 110-269 cal

your choice of cereal with your choice of milk (please ask your server for current selection)

SMALL STEEL-CUT OATMEAL \$5.99 | 167 cal

brown sugar

SIDES

CAGE-FREE SCRAMBLED EGG, BREAKFAST POTATOES

OR FRESH FRUIT \$4.99 | 91-157 cal

BACON OR SAUSAGE \$5.99 | 129-280 cal

TOAST \$2.99 | 144-422 cal

LUNCH & DINNER

SANDWICHES

All sandwich plates are served with fresh fruit or fries

HAMBURGER \$12.99 | 750 cal

with or without cheese, homestyle burger patty, bun

GRILLED CHEESE \$8.99 | 424 cal

toasted bread, american cheese

ENTRÉES

FISH & CHIPS \$12.99 | 574 cal

two pieces of local cod, tartar sauce, fresh fruit or fries

CHICKEN TENDERS \$10.99 | 680 cal

three crispy chicken tenders, ranch dressing, fresh fruit or fries

MAC & CHEESE \$10.99 | 542 cal

house-made cheese sauce, cavatappi pasta

SPAGHETTI \$9.99 | 423 cal

marinara or buttered noodles, fresh parmesan

PIZZA \$9.99 | 493-633 cal

pepperoni or four-cheese

BEVERAGES

WHOLE MILK \$2.99

JUICE \$2.99

apple, orange, cranberry, tomato

HOT COCOA \$3.99

No refills Water & straws available by request

 Dairy-free  Vegetarian  Vegan

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LUNCH

STARTERS

WILD MUSHROOM

FLATBREAD   \$17 | 540 cal

locally sourced mushroom blend, roasted garlic & shallots, fontina, gruyère, smoked cheddar

NORTH COAST FISH TACOS (2)  \$16 | 504 cal

battered local cod, lime crema, cabbage, cilantro, red onion escabeche, guajillo salsa

SOUPS & SALADS

KALALOCH LODGE FAMOUS

CLAM CHOWDER  *Cup* \$8 | *Bowl* \$11 | 400–800 cal

ADD sourdough bread bowl \$7 | 1,242 cal

SEASONAL HOUSE SALAD   \$14 | 593 cal

baby greens, mixed berries, feta, candied almonds, honey poppyseed dressing

CLASSIC CAESAR SALAD \$14 | 686 cal

hearts of romaine, parmesan, sourdough croutons

SIDE SALAD \$8 | 374–420 cal

traditional or caesar

ADD chicken \$10 | **salmon** \$20 to any salad

ENTRÉES

CRAB MACARONI & CHEESE \$34 | 993 cal

cavatappi pasta, house cheese sauce, dungeness crabmeat, toasted sourdough breadcrumbs

PUB-STYLE FISH & CHIPS   \$25 | 1,043 cal

three pieces of Hops Valley Hefeweizen–battered local cod, coleslaw, fries, citrus tartar

GRIDDLED POLENTA CAKES   \$27 | 1,158 cal

wild mushroom ragout, goat cheese, fried sage

HANDHELDS

Served with choice of fries, side salad or fruit

ADD wild mushrooms, bacon, house-smoked salmon or avocado \$4

SUB gluten-free bun \$3

CHICKEN SANDWICH \$20 | 907 cal

grilled chicken breast, lettuce, tomato, onion, brioche bun, roasted red pepper coulis, fries, pickle spear

THE KALALOCH BURGER* \$20 | 1,043 cal

8 oz. certified angus beef, lettuce, tomato, onion, Tillamook extra-sharp white cheddar, house dressing, brioche bun, fries, pickle spear

ELK BURGER* \$27 | 1,065 cal

8 oz. elk patty, bacon & onion jam, Tillamook extra-sharp white cheddar, stone-ground mustard aioli, pretzel bun, fries, pickle spear

IMPOSSIBLE BURGER   \$19 | 744 cal

Impossible patty, Chao vegan cheese, house dressing, baby power greens, tomato, onion, pretzel bun, fries, pickle spear

BEVERAGES

TAP ROOT BEER \$4.99 *No refills*

HOT ORICED TEA \$3.99

FOUNTAIN DRINKS \$3.99

Pepsi, Pepsi Zero, Starry, Mug Root Beer, Dr Pepper, lemonade

JUICE \$3.99 *No refills*
orange, apple, cranberry, tomato

MILK \$2.99 *No refills*

COFFEE  \$3.99
Rainforest Alliance certified

HOT COCOA \$3.99 *No refills*
whipped cream optional


 Gluten-free  Dairy-free  Organic or sustainable  Vegetarian  Vegan



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DINNER


STARTERS


NORTH COAST FISH TACOS (2)  \$16 | 504 cal
battered local cod, lime crema, cabbage,
cilantro, red onion escabeche, guajillo salsa



**WILD MUSHROOM
FLATBREAD**   \$17 | 540 cal
locally sourced mushroom blend,
roasted garlic & shallots, fontina, gruyère,
smoked cheddar




ENTRÉES

GRILLED KING SALMON   \$42 | 885 cal
locally caught, roasted garlic mashed potatoes,
market fresh vegetable,
citrus vinaigrette, grilled lemon

FILET MIGNON*  \$43 | 1001 cal
8 oz. choice certified angus beef,
béarnaise butter, roasted garlic
mashed potatoes, market fresh vegetable

PAN-ROASTED CHICKEN   \$33 | 843 cal
french-cut free-range chicken breast
(*Draper Valley Farms*), natural jus,
loaded potato croquette,
market fresh vegetable



PUB STYLE FISH & CHIPS   \$25 | 1451 cal
three pieces of Hops Valley Hefeweizen-
battered local cod, coleslaw, fries, citrus tartar

**GRIDDLED POLENTA
CAKES**    \$27 | 1158 cal
wild mushroom ragout, goat cheese, fried sage

CRAB MACARONI & CHEESE \$34 | 993 cal
cavatappi pasta, house cheese sauce,
dungeness crabmeat,
toasted sourdough breadcrumbs

SOUP & SALADS

KALALOCH LODGE FAMOUS CLAM CHOWDER
 Cup \$8 | Bowl \$11 | 400-800 cal
ADD sourdough bread bowl \$7 | 1242 cal

SEASONAL HOUSE SALAD   \$14 | 593 cal
baby greens, mixed berries, feta,
candied almonds, honey poppyseed dressing

CLASSIC CAESAR SALAD \$14 | 686 cal
hearts of romaine, parmesan,
sourdough croutons

SIDE SALAD \$8 | 374-420 cal
traditional or caesar

ADD chicken \$10 | salmon \$20 to any salad

HANDHELDS

**ADD wild mushrooms, bacon,
house-smoked salmon or avocado \$4**
SUB gluten-free bun \$3

CHICKEN SANDWICH \$20 | 907 cal
grilled chicken breast, lettuce, tomato,
onion, brioche bun, roasted red pepper coulis,
fries, pickle spear

KALALOCH BURGER* \$20 | 1043 cal
8 oz. certified angus beef, lettuce, tomato,
onion, Tillamook extra-sharp white cheddar,
house dressing, brioche bun, fries, pickle spear

ELK BURGER* \$27 | 1065 cal
8 oz. elk patty, bacon & onion jam,
Tillamook extra-sharp white cheddar,
stone-ground mustard aioli, pretzel bun,
fries, pickle spear

IMPOSSIBLE BURGER   \$19 | 744 cal
Impossible patty, Chao vegan cheese,
house dressing, baby power greens, tomato,
onion, pretzel bun, fries, pickle spear

BEVERAGES

TAP ROOT BEER \$4.99 *No refills*
JUICE \$3.99 *No refills*
orange, apple, cranberry, tomato

FOUNTAIN DRINKS \$3.99
Pepsi, Pepsi Zero, Starry, Mug
Root Beer, Dr Pepper, lemonade

HOT OR ICED TEA \$3.99
COFFEE  \$3.99
Rain Forest Alliance certified

 Gluten-free  Dairy-free  Organic or sustainable  Vegetarian  Vegan

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DESSERT

WASHINGTON APPLE CRISP GF V

Snoqualmie danish vanilla ice cream

\$10

FLOURLESS CHOCOLATE CAKE GF V

marionberry compote

\$10

KING TIDE CHOCOLATE MUD CAKE V

marionberry compote

\$12

CREEKSIDE COOKIE SKILLET V

seasonal combinations, served warm with Snoqualmie ice cream

\$10

SNOQUALMIE ROOT BEER FLOAT GF V

Snoqualmie root beer and danish vanilla ice cream

\$9

SNOQUALMIE ICE CREAM V

ask your server for flavors

Single \$4 | Double \$7



GF Gluten-free V Vegetarian

CREEKSIDE
RESTAURANT

