



Welcome to Paradise Inn
Sunday Brunch

Beverages

Fresh Brewed Coffee ~ 3

Hot Chocolate ~ 3.25

Stash Tea ~ 2.75

Iced Tea ~ 3

Milk ~ 3.25

Juice ~ 3.75

Apple, Orange, Tomato

Sparkling Mineral Water ~ 4

Fountain Drinks ~ 3.25

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

Beer and Cocktails

Draft Beer ~ 7

Harmon Amber or Blonde

Domestic Beer ~ 5.75

Rainier, Coors Light

Non-Alcoholic Beer ~ 5.75

Kaliber

Northwest Micro Brew ~ 7.75

*Alaskan Amber, Wonderland Trail IPA, Moose Drool Brown
Ale, Deschutes Black Butte Porter, Rogue Honey Kolsch*

Bloody Mary ~ 9

Mimosa ~ 9

Cocktails available, please ask your server

Sharing Plates

Watermelon

*Watermelon, prosciutto, roasted tomato,
pistachio pesto ~ 11*

Cinnamon Roll

Served warm with icing ~ 7.50

Tillamook Cheddar Johnnycakes

Sharp cheddar corn meal cake, corn salad ~ 10

Truffle Deviled Eggs

Truffle infused deviled eggs, parmesan crisps ~ 10

Salads

Mountain Greens

*Field greens, heirloom tomatoes, crumbled white
cheddar Tillamook cheese, chopped hazelnuts,
blackberry vinaigrette ~ 7.50*

Paradise 🍷

*Poached pear, chevre served on a bed of field greens
with figs and balsamic vinaigrette ~ 13*

Roasted Beets

*Roasted beets, parmesan crisps, carrot butter, mustard
seed, baby kale and balsamic reduction ~ 10*

Sides

Thick Cut Bacon ~ 5.75

Sausage Link ~ 4.75

One cage free egg any style ~ 3

Breakfast Potatoes ~ 4

Eggs Benedict

Classic

English muffin, Canadian bacon, poached eggs,
Hollandaise, breakfast potatoes ~ 14

Crab Cake 🍷

English muffin, crab cake, poached eggs,
Hollandaise, breakfast potatoes ~ 19

Ratatouille

English muffin, onion zucchini, eggplant,
bell pepper, tomato, garlic, herbs, poached eggs,
Hollandaise, breakfast potatoes ~ 14

(Almost) Traditional Breakfast

Vintage

Two fried eggs, thick cut bacon, breakfast
potatoes, toast ~ 12

Portabella Egg White Frittata

Portabella, baby kale, tomato jam, breakfast potatoes
~ 12

Apple Huckleberry Waffle

Applesauce Waffle, huckleberry,
apple butter ~ 14

Northwest Berry French Toast

French Toast, Grand Marnier infused berries,
meringue ~ 13

Continental

Croissant, fresh fruit, yogurt, granola,
butter, jam ~ 13

Quiche

Mile High

Prosciutto, bell pepper, onion, cheddar,
breakfast potatoes ~ 12

Caprese

Tomato, basil, spinach, mozzarella,
breakfast potatoes ~ 10.50

Entrees

Prime Rib and Avocado Toast

Baguette, shaved prime, avocado, chimichurri ~ 18

Chef's Salmon du jour 🍷

Salmon fillet, roasted fingerling potatoes, vegetable of
the day, Chef's sauce of the day ~ 16.75

Rainier Burger*

1/2# truffle oil infused ground Black Angus, cheddar,
grilled onions, lettuce, tomato, brioche roll, fries ~ 24

Crab Cake BLT 🍷

Dungeness and Jonah crab cake, lettuce, tomato,
bacon, cilantro aioli, focaccia roll, fries ~ 26

Tofu Banh Mi

Sesame marinated tofu, carrot, cucumber, jalapenos,
french roll, fries. ~ 12

Executive Chef—Adam White

Executive Sous Chef—Bill Bateman

Chef's Choice 🍷

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. We feature local wines and artisan crafted beers from Washington and Oregon.