



# MT. RAINIER

***Paradise Inn at Mount Rainier National Park***

## SUNDAY BRUNCH MENU

July 30<sup>th</sup> - September 17<sup>th</sup> | 7:00 A.M. - 2:00 P.M.

### BEVERAGES

Fresh Brewed Coffee \$3

Hot Chocolate \$3.25

Stash Tea \$2.75

Milk \$3.25

Juice \$3.75

Sparkling Mineral Water \$4

Soft Drinks \$3.25

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

### BEER & COCKTAILS

Draft Beer \$7

*Harmon Amber or Blonde*

Domestic Beer \$5.75

*Rainier, Coors Light*

Non-Alcoholic Beer \$5.75

*Kaliber*

Northwest Micro Beer \$7.75

*Alaskan Amber, Wonderland Trail IPA,  
Moosedrool Brown Ale,  
Deschutes Black Butte Porter*

Bloody Mary \$9

Mimosa \$9

*\* Cocktails available, please ask your server*

### SHARING PLATES

Watermelon \$11

*Watermelon, prosciutto, and roasted tomato  
with pistachio pesto*

Cinnamon Roll \$7.50

*Served warm with icing*

Tillamook Cheddar Johnnycakes \$10

*Sharp Cheddar corn meal cake with corn salad*

Truffle Deviled Eggs \$10

*Truffle infused deviled eggs with Parmesan crisps*

### SALADS

Mountain Greens \$7.50

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

Paradise\* \$13

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

Roasted Beets \$10

*Roasted beets with Parmesan crisps, carrot butter,  
mustard seed, baby kale, and balsamic reduction*

### SIDES

Thick Cut Bacon \$5.75

Sausage Link \$4.75

One Cage Free Egg, Any Style \$3

Breakfast Potatoes \$4

## EGGS BENEDICT

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### Classic \$14

*English muffin, Canadian bacon, poached eggs, and Hollandaise with breakfast potatoes*

### Crab Cake\* \$19

*English muffin, crab cake, poached eggs, and Hollandaise with breakfast potatoes*

### Ratatouille \$14

*English muffin, onion zucchini, eggplant, bell pepper, tomato, garlic, herbs, poached eggs, and Hollandaise with breakfast potatoes*

### *The Almost*

## TRADITIONAL BREAKFAST

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### Vintage \$12

*Two fried eggs, thick cut bacon, and breakfast potatoes, served with toast*

### Portabella Egg White Frittata \$12

*Portabella, baby kale, and tomato jam, served with breakfast potatoes*

### Apple Huckleberry Waffle \$14

*Applesauce Waffle, huckleberry, apple butter*

### Northwest Berry French Toast \$13

*French toast, Grand Marnier infused berries, meringue*

### Continental \$13

*Croissant, fresh fruit, yogurt, granola, butter, jam*

### *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.

## QUICHE

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### Mile High \$12

*Prosciutto, bell pepper, onion, and Cheddar, served with breakfast potatoes*

### Caprese \$10.50

*Tomato, basil, spinach, mozzarella, served with breakfast potatoes*

## ENTRÉES

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### Prime Rib and Avocado Toast \$18

*Baguette, shaved prime, avocado, chimichurri*

### Chef's Salmon Du Jour\* \$16.75

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

### Rainier Burger \$24

*½ lb truffle oil infused ground Black Angus, Cheddar, grilled onions, lettuce, tomato, brioche roll, fries*

### Crab Cake BLT\* \$26

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

### Tofu Banh Mi \$12

*Sesame marinated tofu, carrot, cucumber, jalapeños, French roll, fries*

## CHEF'S CORNER

### EXECUTIVE CHEF

**Adam White**

### Executive Sous Chef

**Bill Bateman**

*\* Chef's Choice*

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.**