

Flavors of the great northwest

Wines by the glass



Chardonnay / Sageland / Washington	8
Riesling / Chateau Ste. Michelle / Washington	9
Port / Whidbey's / Washington	12
Cabernet Sauvignon / Sageland / Washington	8
Merlot / Sageland / Washington	8
Pinot Noir / Firesteed / Oregon	10

Craft Beers

Draft

Two Beers Immersion Amber, Seattle, WA	7
Elysian The Immortal IPA, Seattle, WA	7

Bottled craft

Two Beers Wonderland Trail IPA, Seattle WA	7.75
Rogue Honey Kolsch, Newport, OR	7.75
Good Life Descender IPA, Bend, OR	7.75
Deschutes Black Butte Porter, Bend, OR	7.75
Elemental Blood Orange Cider, Woodinville, WA	7.75

Classics

Budweiser, Bud Light	5.75
Rainier	5.75

Non-Alcohol

Kaliber	5.75
---------	------

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

Sharing Plates

Crab Cakes 🍷
Szechuan Aioli ~ 24

Cheese Board
Mt Townsend Creamery Artisanal Cheeses,
Apricot Mostarda, Apple Chutney,
Select Fruit, Polenta Chips ~ 20

Roasted Beets
Curried Carrot Puree, Seasonal Greens,
Parmesan Tuile ~ 10

Salmon Spread 🍷
Crudite, Polenta Chips ~ 12.25

Soups

Salmon Bisque
cup ~ 6.50 bowl ~ 8.75

Soup du Jour
cup ~ 6.50 bowl ~ 8.75

Executive Chef—Jared Warden
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.

Fresh Made Salads

Yakima Spinach

Summer Greens, Washington Apples, Blue Cheese, Candied Walnuts, Pear Vinaigrette

Full salad ~ 12.25

1/2 salad ~ 8.25

Caesar

Parmesan, Polenta Crouton, Creamy Dressing

Full salad ~ 10.75

1/2 salad ~ 7.75

tofu ~ 3.00

grilled chicken ~ 6.25

smoked salmon ~ 8.25

Mountain Greens

Blistered Tomato, Hazelnut, White Cheddar, Blackberry Vinaigrette

~ 7.75

Paradise



Spinach, Poached Pear, Chevre, Balsamic Fig Vinaigrette

~ 13.25

Skyline

Spinach, Tofu, Quinoa, Eggplant, Sesame Ginger Dressing

~ 12.75

Entrees

Bison Meatloaf



Seasonal Vegetables, Herbed Garlic Smashed Potatoes,

Bourbon Glaze

~ 24.25

Prime Rib*

Seasonal Vegetables, White Bean Ragout,

Ginger Horseradish Sauce

~ 36

Seared Chicken

Seasonal Vegetables, Grilled Spring Onion,

Roasted Shishito Demi, Quinoa

~ 23.50

Salmon *

Caramelized Cauliflower, Blackberry Hoisin

~ 31

Pappardelle

Chili Braised Elk, Roasted Mushrooms, Rapini

~ 25

Pork Medallions*

Tagarashi Spiced, Seasonal Vegetables, Roasted Brussels Sprouts, Ginger Gastrique

~ 24

Summer Vegetable Ratatouille

Eggplant, Portobello, Zucchini, Summer Squash, Roasted Red Pepper, Pomodoro, Quinoa

~ 19

Beecher's Mac & Cheese

~ 16.75

Add Crab ~ 10

Add Lobster ~ 12

Rainier Burger*



1/2# truffle oil infused ground Black Angus, cheddar cheese, grilled onions, lettuce, tomato, served on a brioche roll

~ 24.75



An 18% gratuity will be added to groups of 6 or more.

* 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