

# THE HISTORY OF LONGMIRE AND THE NATIONAL PARK INN

**F**or James Longmire, the sight must have been awesome as he approached Mount Rainier on a crisp morning in 1883. Imagine steam vapor billowing about the ferns and evergreens of the ancient forest, revealing the location of mineral hot springs and a place of amazing beauty. Longmire and his partner, William Packwood, had been exploring this area to develop a main route from Puget Sound to Mount Rainier by following ancient Native American trails. The discovery of the hot springs was too good to pass up. He filed a claim, constructed a rudimentary trail and handcrafted a small cabin. His family, who had traveled west on the Oregon Trail 30 years earlier, joined him to build and operate the first tourist Inn on Mount Rainier. The rustic accommodations were regularly filled within the first few years of operation.

By the summer of 1890, “Longmire Springs” offered a small two-story hotel of split cedar, with five small guest rooms upstairs and a lower floor lobby. Several bathhouses were built by digging out the springs and sinking tubs into the ground. In addition to the mineral baths, reputed to have curative powers by the local Indians, guests enjoyed mud baths and sulfur plunges.

James Longmire died in 1897. Two years later, Mount Rainier was established as a national park. In 1906, the Longmire family faced their first competition with the construction of the National Park Inn, a three-story hotel that would accommodate 60 guests. In 1907, the first vehicles were allowed in the park at a toll charge of an extravagant \$5.00 per vehicle. Automobile stages were introduced in 1910 to carry tourists in comfort.

1916 saw the formation of the Rainier National Park Company and the construction of the Paradise Inn

began. RNPC obtained a 20 year concession contract and purchased the Longmire family buildings for \$12,000. The company intended to market the hot springs, but was prohibited by the Park Service when the waters were tested and proved to have no medicinal value. RNPC decided to burn down the old Longmire Springs Hotel and moved an annex next to the National Park Inn. Fire completely destroyed the original National Park Inn in 1926, but the annex was untouched. That annex exists today as the National Park Inn.

Rainier National Park Company sold their interests to the federal government in 1940, but retained the right to lease all business opportunities until 1968 when the corporation was dissolved. In 1973, Government Services, Incorporated obtained the contract to operate the concessions in Mount Rainier National Park. This same company, now known as Rainier Guest Services, runs the facilities in the Paradise Inn, Jackson visitor Center, National Park Inn and Sunrise Lodge.

The National Park Inn underwent renovation in 1936 and 1990. The Longmire area was declared a National Historic Landmark District in 1987. Today, the National Park Inn offers 25 guest rooms, casual dining restaurant, guest lounge and country store. Open year round, visitors from around the world stay at the Inn to enjoy spectacular views, hiking, cross-country skiing, snowshoeing and legendary hospitality.

Longmire has undergone tremendous changes since that chilly morning in 1883. Gone are the bath houses, wagon trails and antiquated facilities. But the lush vegetation, stunning vistas, abundant wildlife and majestic splendor of Mount Rainier still endures.

# NATIONAL PARK INN

## ◦ DINNER ◦

MOUNT RAINIER

SERVED DAILY

Starting 5:00 P.M.

### HOUSEMADE SOUP

#### Soup of the Day

Cup .....	\$5.25
Bowl .....	\$7.50

### APPETIZERS

#### Artichoke and Goat Cheese

Flatbread .....	\$12.50
Naan bread, artichoke, spinach, goat cheese, mozzarella and grilled caramelized onions	

#### Crab Crostini .....

	\$17.00
Crab, red bell pepper, chives, Parmesan cheese, remoulade served on crostini	

#### Street Tacos .....

	\$13.50
chicken carnitas, lettuce, tomato, queso fresco, and avocado ranch drizzle	

#### Baked Brie and Jam .....

	\$13.50
Served warm with local apricot jam and crostini	

### SALADS

#### Nisqually Greens .....

	\$6.75
Spring mix, carrot, heirloom grape tomato, cucumber, blackberry vinaigrette	

#### Classic Caesar .....

	\$11.00
Crisp romaine, shaved Parmesan, garlic croutons, creamy Caesar dressing	

#### Spinach Salad .....

	\$12.50
Fresh avocado, feta cheese and pistachios served with a roasted shallot Champagne vinaigrette	

#### ADD ONS

Chicken .....	\$6.25
Smoked Salmon .....	\$8.25
Crispy Tofu .....	\$3.00

### ENTRÉES

All dinners served with choice of soup du jour or Nisqually greens

#### 10 oz. Ribeye Steak | \$42.00

Roasted potatoes, grilled mushrooms, seasonal vegetables

#### Wagon Master Burger\* | \$23.50

Half pound Wagyu beef patty, sautéed mushrooms, lettuce, tomato, red onion and fries, served on a brioche bun

#### Pork Medallions | \$24.25

Garlic-herb pork medallions served on great Northern white beans with bell peppers, onions and grape tomatoes, served with seasonal

#### Hazelnut Apricot Glazed Chicken | \$23.50

Grilled chicken breast topped with a hazelnut-apricot glaze, wild rice, seasonal vegetables

#### Cedar Plank Red Trout\* | \$26.25

Wild rice, seasonal vegetables, white wine butter sauce

#### Stuffed Poblano | \$18.00

Poblano pepper stuffed with wild rice, black beans, roasted corn in a marinara sauce

#### Longmire | \$17.75

Linguini tossed with sundried tomatoes, sautéed shiitake mushrooms, grilled artichoke, shallots, garlic, lemon and Parmesan cheese

Add Clams \$6.00

#### ADD TO ANY PASTA

Grilled Chicken .....	\$6.25
Smoked Salmon .....	\$8.25

\* 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.

#### 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.

## BEVERAGES

Freshly Brewed Coffee.....	\$3.25
12 oz. Latte or Cappuccino.....	\$4.25
Extra Shot.....	\$1.00
Add Flavor .....	\$0.50
Stash Tea .....	\$2.75
Earl grey, green, orange spice, peppermint	
Hot Chocolate.....	\$3.50

Milk .....	\$3.25
Soft Drinks .....	\$3.25
Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Mt. Dew, Lemonade	
Blackberry Lemonade.....	\$4.25
Freshly Brewed Iced Tea .....	\$3.25

## BEER

### MICRO

Good Life Descender IPA .....	\$7.75
Rogue Honey Kolsch .....	\$7.75
Wonderland Trail IPA .....	\$7.75
Elemental Blood Orange Cider.....	\$7.75
Deschutes Black Butte Porter .....	\$7.75
Not Your Father's Root Beer .....	\$7.75

### DOMESTIC

Bud.....	\$5.75
Bud Light .....	\$5.75
Rainier .....	\$5.75

### ALCOHOL-FREE

Kaliber.....	\$5.75
--------------	--------

## CAMPFIRE CUPS

Glacier Coffee.....	\$9.00
coffee liqueur   brandy   coffee   whipped cream	
Summit Kiss .....	\$9.00
orange liqueur   brandy   almond liqueur   hot chocolate   whipped cream	
Nisqually Nudge.....	\$9.00
coffee liqueur   crème de cacao   brandy   coffee whipped cream	
Kautz Mudflow.....	\$9.00
orange liqueur   Irish cream   amaretto coffee whipped cream	
Camp Muir.....	\$9.00
peppermint schnapps   crème de menthe hot chocolate   whipped cream	

## WINE BY THE GLASS

Chardonnay .....	\$8.00
Sageland   Washington	
Riesling .....	\$9.00
Chateau Ste. Michelle   Washington	
Port.....	\$12.00
Whidbey's   Washington	
Cabernet Sauvignon .....	\$8.00
Sageland   Washington	
Merlot .....	\$8.00
Sageland   Washington	
Pinot Noir .....	\$10.00
Firesteed   Oregon	