

LUNCH

Served from 11:30 A.M. - 4:30 P.M.

V Vegetarian **G:F** Gluten Free **V** Vegan

SOUP AND CHILI

- House-Made Soup
- Cup of Soup \$5.25
- Bowl of Soup \$7.50
- House-Made Chili \$8.50
Cheese, Sour Cream & Chives, Served with Cornbread

SALADS

- Cobb Salad **V** \$15.00
Baby Lettuce, Ranch Dressing, Blue cheese, Hard-Boiled Egg, Avocado & Cherry Tomatoes
- Caesar Salad **V** \$11.00
House-made Caesar Dressing, Croutons & Parmesan Cheese
- Kale Spinach Salad **V** **G:F** \$15.00
Pumpkin Seeds, Smoked Bacon, Candied Squash & Creamy Pecorino Vinaigrette
- Mixed Greens Salad **V** \$12.00
Winter Satsumas, Sunflower Seeds, Croutons & Blackberry Vinaigrette
Half Salad \$6.75

Add Smoked Salmon \$10, Chicken \$7 or Quinoa \$5 to any salad

ENTRÉES

- B.L.A.T. \$12.50
9-Grain Bread, Smoked Bacon, Lettuce, Avocado, Tomato & Fries
Add Smoked Turkey-\$5
- Loaded Baked Potato Chili **G:F** \$13.00
A Cup of Chili With Salt-Baked Russet, Smoked Bacon, Tillamook Cheese, Chives & Sour Cream
- Elk Burger* \$19.00
Caramelized Walla Walla Onion, Tillamook Cheese, Tomato, Chili Aioli, Served with Fries
- Mac n' Cheese **V** \$11.75
Cavatappi Noodles & Creamy White Cheddar Sauce
Add Smoked Bacon \$3, Chicken \$7, or Broccoli \$3
- Fish n' Chips \$16.50
Wild Alaskan Cod Served with Fries & Tartar Sauce
- Field Grain Bowl **V** \$15.00
Quinoa, Kale Pesto, & Sautéed Garlic Kale
Add Local Tofu \$3, Chicken \$7, or Smoked Salmon \$10
- Tahoma Burger* \$12.00
Lettuce, Tomato, Onion on a Sesame Seed Bun & Served with fries
Add Cheese \$2

Ask about our daily burger special!

Sustainability & Food Culture



Rainier Guest Services is happy to provide to go orders, inclusive of compostable service ware & reusable tote for \$1.00

*Consuming raw or undercooked foods may lead to food borne illnesses especially if you have preexisting medical conditions.

Welcome to Mount Rainier National Park! We are proud to call this space our home and thank you for sharing in it with us. We respectfully acknowledge the rich history of this land and are working towards menus that give voice to our First Nation tribes as well as Eastern colonist families like the Longmire family. Rainier Guest Services in partnership with the National Parks Service, is committed to reducing our environmental footprint in hopes of securing a healthy landscape for many generations to come. From sourcing environmentally responsible proteins to featuring locally grown produce, our team is looking to create an authentic high quality dining experience for our guests.

-Claire Schneyman **Executive Park Chef**

We welcome ALL race, religions, countries, orientations, abilities & dietary needs. Please notify your server of any food allergies or ADA accommodations.