



»» BEVERAGES ««

Prohibition Era created an environment that was divided socially on whether drinking should be legal within the states. Venture capitalists seized the opportunity to make a dollar with the often disastrous operations of producing illegal booze. Often produced in remote locations in the woods during nighttime, this liquor was given the name “Moonshine.”

This season, we are proud to introduce our premier Paradise Pale Ale! It's a collaboration with 10 Barrel Brewery and only available at the Paradise Inn Hotel and 10 Barrel pub in downtown Portland. The Paradise Pale Ale is crafted using Skagit Valley malt, Yakama Valley Cascade hops, and Oregon-grown Yeast to deliver you a true taste of the Pacific Northwest. In the 1900s, the lager-style beers reigned supreme as they were cheap to produce and the ingredients could be “sparged” (rinsed) during the brewing process multiple times.

A popular nomenclature of the time, “The Bee’s Knees,” refers to something being “cool.” Many younger persons congregated at speakeasies to dance and drink in protest of the government ban on liquor. We added our Fireweed Honey to our cocktail inspired by this phrase; Fireweed grows on the base of Mount Rainier. We think our cocktail is “The Bee’s Knees!”

Urban areas were known for the production of illegal alcohol. Many apartments and home operations utilized the porcelain bathtubs in their production of illegal liquor, giving birth to the name “Bathtub Gin.” We add Northwest native blackberries to recreate our version of a “Bathtub Gin.”

»» FOOD ««

Bison in a Blanket - Bison is the symbol of National Park Service nationwide. The number of free-ranging bison in America in the 1900s was down to about 85. Bison were the main food source for Native Tribes. Colonizing settlers arrived in the United States, and they over harvested bison in an attempt to kill off the Native Tribe population. Today – thanks to our Park Service and conservatism across the land – the Bison population is back to healthy numbers and, once again, is an available food source to all people.

Nisqually Smoked Salmon - The Nisqually Indian Tribe of Washington has always been a fishing group. The salmon has been a mainstay of their diet and the foundation of their cultural heritage. The Nisqually Tribe is the prime steward of the Nisqually River fisheries’ resources and operates two fish hatcheries: one near Clear Creek and the other by Kalama Creek. As part of their sacred right to this land, the tribe has the right to harvest and sell salmon. We proudly support their efforts and hope you do as well by trying our smoked salmon appetizer.

Chop Suey Chicken Wings - Just like European immigrants, the early 1900s brought a large population of Asian settlers to the American West with the promise of the gold rush and the hope of prosperity. The 1920s embraced the food styles of Asian settlers. As the love for “Americanize Asian” food rose, so did the concern for their social climate. What is now known as “Nativism,” such events like the anti-Asian labor trials were held in both Seattle and Tacoma. In 1913, the “Alien Land Laws” were passed which stripped new Asian settlers of their land and job opportunities.

Local Meat and Cheese Plates – Curing and preserving foods using salts and aging is an Old World Tradition that was a part of every culture in the 1900s. Curing meats and cheeses help to preserve foods and prevent food spoilage. Extending shelf life and preventing food spoilage is a vital part of survival in the winter months; it also made it easier to transport foods to the top of Mount Rainier.