

The History of **LONGMIRE** and the **NATIONAL PARK INN**

For 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 holds the concession contract under the name "Rainier Guest Services, Inc." It operates facilities in the Jackson Visitor Center, and manages the Paradise Inn, National Park Inn and Sunrise Day 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.

MOUNT RAINIER BELIEVES IN SUSTAINABILITY.

Rainier Guest Services uses sustainable choice ingredients for your enjoyment. Sustainable choice items meet one or more of the following criteria: Sustainable Seafood, Fair Trade, Seasonal, Local, Organic, and/or Hormone Antibiotic Free. Rainier Guest Services in partner with the National Parks Service is a proud steward for responsible food systems that aid in the effort to secure healthy landscapes for generations to come.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify management if you have any food allergies.



**Authorized
Concessioner**

MtRainierGuestServices.com | Reservations: (855) 755-2275

MOUNTAIN COMFORT

BREAKFAST MENU

BREAKFAST • SERVED FROM 7:00-11:00 A.M.

»» BREAKFAST ITEMS ««

Lodge Breakfast* ~ \$15.50

2 Cage Free Eggs, Breakfast Potatoes,
Choice of Toast, Choice of Smoked Bacon or Link Sausage

Mountaineer Omelet* ~ \$20.50

3 Cage Free Eggs, Ham, Sweet Peppers, Tillamook
Cheddar, Breakfast Potatoes, Choice of Toast

🌱 Cougar Rock Omelet* ~ \$20.50

3 Egg Whites, Yakima Spinach, Red Onions, Heirloom
Tomatoes, Sweet Peppers, Tillamook Cheddar,
Breakfast Potatoes, Choice of Toast

Marionberry Pancakes ~ \$14

2 Marionberry Pancakes, Butter, Maple Syrup,
Choice of Smoked Bacon or Link Sausage

🍷 Wonderland Trail Waffle ~ \$16

Crispy Waffle Topped with Strawberries or Maple Syrup,
Whipped Cream, and Butter

🍷 Avocado Toast ~ \$15.50

Whole Wheat Toast, Avocado,
Blistered Cherry Tomatoes, Micro Greens, Goat Cheese

🍷 Continental ~ \$17

Croissant, Seasonal Fruit, Granola, Yogurt

🍷 Local Steel Cut Oatmeal ~ \$9

Bob's Red Mill steel Oats, Brown Sugar,
Seasonal Dried Fruit, Milk

»» À LA CARTE ITEMS ««

Short Stack of Pancakes ~ \$8

Smoked Bacon ~ \$5.50

Link Sausage ~ \$5.50

One Cage Free Egg

Any Style* ~ \$3.

Breakfast Potatoes ~ \$4.50

Side Fruit ~ \$5.25

Cold Cereal ~ \$6.25

Toast ~ \$5

Gluten Free Toast ~ \$5.50

»» BEVERAGES ««

Caffé D'arte Locally Roasted Coffee ~ \$3.75

12oz. Latte or Cappuccino ~ \$5 • Extra Shot ~ \$1 • Add Flavor ~ \$1

Stash Tea (Earl Grey, Green, Chamomile, Orange Spice, Peppermint) ~ \$2.75

Soft Drinks (Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Mountain Dew, Lemonade) ~ \$4

Hot Chocolate ~ \$4.25 • Milk ~ \$3.25

🌱 Vegetarian 🍷 Gluten Free



Authorized
Concessioner

NATIONAL PARK INN
47009 Paradise Road E, Ashford, WA 98304

MtRainierGuestServices.com
Reservations: (855) 755-2275

MOUNTAIN COMFORT

LUNCH MENU

LUNCH • SERVED FROM 12:00 P.M. TO 3:30 P.M.

»» APPETIZERS ««

Mushroom Bruschetta ~ \$16.00

Roasted Cremini, Shiitake, Portabella Mushrooms, Charred Heirloom Tomatoes, Goat Cheese Spread, Olive Oil, Balsamic Glaze, Toasted Baguette

Steamers ~ \$22.00

Littleneck Clams, Pancetta, Lemon, Butter, White Wine, Toasted Baguette

Artisan Cheese Plate ~ \$29.00

Beecher's Flagship Cheese, Tillamook Sharp Cheddar, Brie Cheese, Grapes, Candied Walnuts, Honey, Crackers

»» SOUPS & CHILI ««

Soup of the Day

6oz. Cup ~ \$8.00 • 8oz. Bowl ~ \$10.00

Beef Chili ~ \$14.50

Onions, Cheese, Sour Cream, Cheddar Jalapeño Muffin

Vegan Lentil Chili ~ \$10.00

Green Lentils, Beyond Beef, Onions, Green Peppers, Tomatoes

»» SALADS ««

Add to Any Salad: Grilled Chicken ~ \$8.00 • Grilled Salmon ~ \$11.00 • Crispy Marinated Tofu ~ \$3.00 • Add Grilled Shrimp - \$8.00

Nisqually Greens ~ \$8.25

Spring Mix, Carrot, Heirloom Cherry Tomato, Cucumber, Raspberry Vinaigrette

Caesar Salad ~ \$14.00

Baby Arugula, Baby Spinach, Roasted Sweet Potatoes, Black Beans, Cilantro, Meyer Lemon Vinaigrette

Kale Salad ~ \$17.00

Baby Kale, Roasted Root Vegetables, Butternut Squash, Walnuts, Goat Cheese, Honey-Dijon Vinaigrette

»» BURGERS & SANDWICHES ««

Add: Cheddar ~ \$1.00 or Beecher's Flagship Cheese ~ \$4.00 • Smoked Bacon, Fried Cage-Free Egg* or Ostrom's Local Mushrooms ~ \$3.00
Gluten-Free Bread ~ \$3.00

Wagon Master Burger* ~ \$28.00

Half-Pound Wagyu Beef Patty, Lettuce, Tomato, Red Onion, Fries, Toasted Potato Bun

Forager Sandwich ~ \$20.00

Sautéed Wild Mushrooms, Shallots, Goat Cheese, Arugula, Tomato, Truffle Aioli, Toasted Ciabatta Roll, Fries

Grilled Chicken Avocado Club ~ \$25.00

Grilled Marinated Chicken Breast, Smoked Bacon, Avocado, Tomato, Swiss Cheese, Herb Aioli, Toasted Sour Dough Bread, Fries

Fish & Chips ~ \$22.00

Fried Wild Alaskan Cod, Fries, Lemon, Tartar Sauce

Banh Mi ~ \$15.00

Marinated Tofu, Pickled Daikon Radish, Pickled Carrot, Cucumber, Jalapeño, Sriracha Aioli, Fresh Cilantro, Toasted Ciabatta Roll + fries

Brie-Apple Grilled Cheese ~ \$19.00

Brie Cheese, Beecher's Cheddar, Sliced Apple, Cranberry Compote, 9-Grain Bread (add: Smoked Ham | \$4.00) + fries

Longmire Mac n' Cheese ~ \$18.00

Beecher's Flagship Cheese Sauce, Cavatappi Pasta, Toasted Herb Crumb Topping (add: Grilled Chicken | \$8.00 or Grilled Shrimp | \$8.00)

»» BEVERAGES ««

Caffé D'arte Locally Roasted Coffee ~ \$3.75

12oz. Latte or Cappuccino ~ \$5.00 • Extra Shot ~ \$1.00 • Add Flavor ~ \$1.00

Stash Tea (Earl Grey, Green, Chamomile, Orange Spice, Peppermint) ~ \$2.75

Soft Drinks (Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Mountain Dew, Lemonade) ~ \$4.00

Hot Chocolate ~ \$4.25 • Milk ~ \$3.25

 Vegetarian  Vegan  Gluten Free

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MOUNTAIN COMFORT

DINNER MENU

**DINNER • SERVED SUNDAY TO THURSDAY FROM 4:30 P.M. TO 7:00 P.M.
FRIDAY & SATURDAY FROM 4:30 P.M. TO 8:00 P.M.**

»» APPETIZERS ««

🌱 **Artisan Cheese Plate ~ \$29.00**
Beecher's Flagship Cheese, Tillamook Sharp Cheddar, Brie Cheese,
Grapes, Candied Walnuts, Honey, Crackers

Steamers ~ \$22.00
Littleneck Clams, Pancetta, Lemon, Butter,
White Wine, Toasted Baguette

🌱 **Mushroom Bruschetta ~ \$16.00**
Roasted Cremini, Shiitake, Portabella Mushrooms,
Charred Heirloom Tomatoes, Goat Cheese Spread, Olive Oil,
Balsamic Glaze, Toasted Baguette

Soup of the Day
6oz. Cup ~ \$8.00 • 8oz. Bowl ~ \$10.00

»» SALADS ««

Add to Any Salad: Grilled Chicken ~ \$8.00 • Grilled Shrimp ~ \$8.00 • Grilled Salmon ~ \$11.00 • Crispy Marinated Tofu ~ \$5.00

🌱🌱 **Nisqually Greens ~ \$8.25**
Spring Mix, Carrot, Heirloom Cherry Tomato, Cucumber,
Raspberry Vinaigrette

🌱🌱 **Winter Cobb Salad ~ \$20.50**
Baby Kale, Roasted Root Vegetables, Butternut Squash,
Sliced Avocado, Walnuts, Goat Cheese, Honey-Dijon Vinaigrette

🌱 **Cesar Salad ~ \$14.00**
Baby Arugula, Baby Spinach, Roasted Sweet Potatoes,
Black Beans, Cilantro, Meyer Lemon Vinaigrette

»» DINNER ENTRÉES ««

Bison Meatloaf ~ \$35.00
Served with Jack Daniels Bourbon Glaze, Mashed Potatoes,
Local Seasonal Vegetable

Rustic Garlic Roasted Chicken ~ \$35.00
Roasted Half Chicken, Mashed Potatoes, Sautéed Local Baby Carrots

Wagon Master Burger* ~ \$28.00
Half Pound Wagyu Beef Patty, Lettuce, Tomato, Red Onion,
Fries, Toasted Potato Bun

🌱 **Longmire Linguini ~ \$23.00**
Linguini, Sundried Tomatoes, Sautéed Shiitake Mushrooms, Artichoke, Shallots, Garlic, Lemon, Parmesan Cheese (Add clams + \$7.00)

🌱 **Longmire Mac n' Cheese ~ \$18.00**
Beecher's Flagship Cheese Sauce, Cavatappi Pasta,
Garlic-Herb Crumb Topping

Honey-Bourbon Glazed Grilled Alaskan Salmon ~ \$30.00
Garlic-Herb Orzo Pasta, Sautéed Broccoli

Longmire Traditional Pot Roast* ~ \$37.00
Slow Roasted Pot Roast, Local Seasonal Vegetables,
Garlic Whipped Potatoes, Classic Pan Gravy

»» BEVERAGES ««

Caffé D'arte Locally Roasted Coffee ~ \$3.75
12oz. Latte or Cappuccino ~ \$5.00 • Extra Shot ~ \$1.00 • Add Flavor ~ \$1.00
Stash Tea (Earl Grey, Green, Chamomile, Orange Spice, Peppermint) ~ \$2.75
Soft Drinks (Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Mountain Dew, Lemonade) ~ \$4.00
Hot Chocolate ~ \$4.25 • Milk ~ \$3.25

🌱 Vegetarian 🌱 Vegan 🌱 Gluten Free

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