

Basecamp Menu

Shareables

Chicken Wings 12

Your choice of Plain, Sweet BBQ, Spicy honey glaze, Buffalo or Blackberry BBQ sauce
Served with carrots & celery and Ranch or Blue Cheese to dip

Fried Brussels 17

Crispy fried brussels sprouts with lemon & parmesan cheese, served with a garlic aioli

Steamed Mussels 17

1lb of mussels steamed in garlic, white wine and butter, served with garlic toast points and lemons

Herb Truffle Fries 12

A gourmet twist on the classic french fry, finished with truffle oil, garlic, parmesan, and parsley

Salmon Cakes 17

Two 3oz cakes served on a bed of lettuce with tartar sauce, garlic aioli, pickled red onions, and a lemon wedge

Shrimp Cocktail 17

Jumbo shrimp with tail-on, perfect for dipping in our house made cocktail sauce

Charcuterie board 20

A delightful assortment of cured meats and artisan cheeses with a side of pita

Hummus & Pita 15

House made with chickpea & roasted garlic, served with crispy seasonal veg

Coconut Shrimp 15

6 coconut battered shrimp with sweet chili dipping sauce

Handhelds Served with Fries, Salad or Chips

Wild Reserve Burger 21

8oz house blend of elk, bison, wagyu, and boar, topped with arugula, tomato, pickles, swiss cheese, green onion garlic bacon aioli, and blackberry BBQ

Cooked to medium. Crafted for a balanced flavor profile.
Modifications respectfully limited.

BYOB Burger 17

Build Your Own Burger

7 oz. angus beef burger with lettuce, tomatoes, pickles and house pub sauce

Add Sautéed Onions 2 / Bacon 2.50 / Cheese 2

Blue cheese, Tillamook cheddar, Smoked Gouda, Pepper Jack or Swiss

Reuben 19

House corned beef, swiss cheese, saurkraut and thousand island dressing on marbled rye bread

Grilled Chicken Caesar Wrap 17

Grilled chicken, crisp romaine, shaved parmesan, and house Caesar dressing, wrapped in a warm flour tortilla

Garden

House Salad 12

Mixed greens, cucumbers, cherry toms and lemon vinaigrette
Add Grilled Chicken 11 / Blackened Salmon 15 / Shrimp 13

Caesar Salad 15

Crisp romane tossed in a classic caesar dressing
Add Grilled Chicken 11 / Blackened Salmon 15 / Shrimp 13

Gorge Harvest Bowl 15

Mixed grains with cucumber, cherry tomatoes, pickled onions, olives, feta, shredded carrots, and sliced avocado, tossed in a light lemon vinaigrette

Add Grilled Chicken 11 / Blackened Salmon 15 / Shrimp 13

Grilled Cauliflower 19

Grilled cauliflower topped with arugula, capers, cherry tomatoes, and pickled onions, romesco and lemon vinaigrette

Pacific Crest Dining Room

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.

20% automatic gratuity will be added for parties of 7 or more.

20% automatic gratuity will be added on take out orders.