

Dinner Menu

Starters

Fried Brussels Sprouts 17

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

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

Hummus & Pita Bread 15

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

Steamed Mussels 17

1lb steamed in white wine, butter, lemon juice, garlic, chili flakes, and shallots, served with garlic points and a lemon wedge

Soup & Salad

Soup of the Day 12

Chef's daily selection, made fresh with seasonal ingredients, served in a bowl

Caesar Salad 15

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

House Salad 12

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

Roasted Beet Salad 15

Roasted beets over mixed greens with shallot vinaigrette, balsamic reduction, truffle goat cheese mousse, and candied nuts

Entrees

Chicken Marsala 28

Pan-fried chicken with mushrooms in a savory marsala wine cream sauce, served with roasted potatoes and seasonal vegetables

Grilled Ribeye 47

Flame-grilled and richly marbled for bold, juicy flavor topped with chimichurri sauce, served with au gratin potatoes and grilled seasonal vegetables

Porterhouse Pork Chop 43

Grilled 16oz bone-in chop topped with a creamy Cajun sauce, served with au gratin potatoes and seasonal vegetables

Grilled Coho Salmon 32

Perfectly cooked salmon served with roasted potato and white wine capers beurre blanc sauce

Fish and Chips 31

Two 10oz - 12oz fried haddock fillets with house tartar, slaw and fries

Seafood Linguini 37

Shrimp and mussels in a creamy parmesan wine sauce, topped with grated parmesan, a fresh lemon wedge, and local microgreens.
Substitute gluten-free tortellini 2

Grilled Cauliflower 19

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

Pacific Crest Dining Room

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

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Cocktails

Huckleberry Spritz 14

44 North Huckleberry Vodka, sour lime juice, house-made simple syrup, dark cherry and pomegranate juice to enhance the flavor and color of this berry-good cocktail

Salty Dog 13

Tart pink and white grapefruit juice mixed with our premium Japanese vodka "HAKU" served over ice with a salted rim. Easy to make, easy to drink, easy to repeat

Angels Old Fashioned 18

Angel's Envy Kentucky Bourbon gently stirred with chocolate and orange bitters. Served over a large ice cube, taking you one sip closer to heaven

Funny Business 14

A Bee's Knees with an elevated twist. Fresh lemon juice, house made honey syrup, Prairie Gin, and tart pomegranate juice shaken until chilled. Tangy, sweet, and herbal, perfect at the bar, by the fire, or in your balcony jacuzzi

Tommys Margarita 16

Patron Reposado Tequila with tart lime juice, naturally sweetened with house-made Agave syrup. Bright and fresh, the perfect happy hour beverage.

Dark & Stormy 14

Spicy and tangy Cock and Bull ginger beer combined with Havana Club Dark Rum. Add a touch of lime juice for brightness to finish this basic yet delicious cocktail

Matt's Hard Lemonade 13

44 North Huckleberry vodka, Fresh Lemon juice, house simple all topped off with locally brewed Two Towns Marionberry Cider. Sweet and Sour just like its creator

Golden Goose 15

A spiced twist on the Gold Rush with cinnamon, nutmeg, and cardamom, balanced by local honey and fresh lemon juice, finished with Johnnie Walker Scotch

Gold Rush 14

Fresh Pressed Lemon juice, house-made honey syrup and Knob Creek 9yr. Shaken till chilled and served on the rocks for a refreshingly strong whiskey-forward cocktail

Basil Daze 16

Fresh basil muddled with house simple syrup and tart lime juice, finished with Tanqueray No. 10 for a crisp herbal take on the classic Gimlet

Double Espresso Martini 15

House made espresso liquor combined with premium dark Puerto Rican Rum along with freshly pulled espresso. SHaken until frothy

Crowd Pleaser 14

Tangy and sweet house made Passion Fruit puree Local 44 North Nectarine Vodka, acidic Pineapple juice and the classic Italian aperitif Aperol. Finished with sparkling mineral water. A sour, juicy and fruity beverage to enjoy in the sun or rain

Mocktails

Dry Spell 7

Sweet and tangy house made passion fruit pure along with acidic pineapple and tart lime juice. Shaken till cold and foamy, served over ice

Copper Mule 6

Tangy and spicy Cock n' Bull ginger beer, fresh lime juice with tart and bitter cranberry juice. Poured over ice, for a refreshing NA twist on the moscow mule

Sparkling Jasmine Tea 4

House made naturally sweetened Jasmine tea concentrate served over ice with sparkling mineral water. A sweet and sober way to stay cool

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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

Handhelds

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

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Glass

WHITE

Airfield, Chardonnay - 13
Airfield, Sangiovese Rosé - 13
Compton Family, Pinot Gris - 16

RED

Airfield, Cabernet Sauvignon - 13
Lobo Hills, Right Bank Blend - 16
Ken Wright Cellars, Pinot Noir - 16

Bottle

RED

2022 Isenhower Cellars, Malbec - 64
2022 Lobo Hills, Right Bank Blend - 60
2022 Airfield Estate, Cabernet Sauvignon - 50
2024 Ken Wright Cellars, Willamette Valley Pinot Noir - 60
2021 Cória Estate, Pinot Noir - 60

WHITE

2023 Lobo Hills, Sauvignon Blanc - 60
2023 Compton Family Wines, Pinot Gris - 59
2022 Airfield Estate, Chardonnay - 50

ROSE

2025 Airfield Estates, Sangiovese Rosé- 50

BUBBLES

NV Six Peaks, Blanc de Blanc - 68
NV Dibon, Cava Brut - 50
NV Dibon, Cava Rosé - 48

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BREAKFAST MENU

SWEET

Acai Bowl 15

Brazilian organic acai sorbet with fresh berries and granola

Pancakes 15

Three fluffy buttermilk pancakes
Filled with baked-in blueberries 20

Brioche French Toast 17

Two large slices of brioche bread, gently soaked in a custard-like batter & pan-fried until golden brown
Stuffed with seasonal fruit or cheesecake filling 20

Garden Parfait 11

Greek yogurt, seasonal fruit compote, GF granola, with a touch of lavender simple syrup, topped with mint and fresh fruit.

SAVORY

Eggs Benedict 23

Poached Egg, topped with hollandaise and Canadian bacon served with hash browns
with Salmon add 2
Make it Florentine 23 (Sub Canadian Bacon add Spinach)

Biscuits and Gravy 17

Two house made gravy over fluffy biscuits

Omelet

French - Light and fluffy folded omelet with a goat cheese filling 17
Veggie - Bell pepper, spinach, mushroom and tomato 19
Denver - Ham, cheese and bell pepper 19

Soft Scramble 13

Silky soft-scrambled eggs folded with goat cheese mousse, finished with chives and microgreens, served on toasted ciabatta with seasonal fruit.


Traditional Breakfast Plate 15

Served with bacon, hashbrown, & an English muffin


Steak and Eggs 19

8oz NY Strip, 2 eggs, and your choice of toast

Hash Breakfast Bowls

Cascade Carnivore - Diced potatoes, bell peppers, onions, bacon, sausage and 2 eggs 13
Forest Forager - Diced potatoes, bell peppers, onions, spinach and mushrooms 10 
Easy Riser - Diced potatoes, bell peppers, onions, sausage gravy and 2 eggs 12

Breakfast Sandos Served With Seasonal Fruit

The Gouda Life - Sliced gouda, egg, bacon, pepper jam, and avocado sandwich in a croissant 13
The BEC - Bagel, egg, and cheese with your choice of bacon or sausage 12
Early Bird Melt - Flaky butter croissant with ham, Swiss cheese, and garlic aioli. 12
Avocado Toast - Thick sliced sourdough, packed with avocado, lightly seasoned with lemon zest, sea salt, and pepper. 11 

SIDES

Two Eggs 6

Hash Browns 5

Single Pancake 5

English Muffin 3

Smoked Salmon 11

Side of Fruit 7

Ham, Bacon, or Chicken Sausage 6

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Dessert

Tiramisu

Classic Italian dessert made with layers of espresso-soaked ladyfingers, whipped mascarpone cream, and a dusting of rich cocoa powder 13

Basque Cheesecake

Rich, creamy, crustless soufflé-style cheesecake topped with berry compote, seasonal berries, and house-made whipped cream 14

Chocolate Molten Lava Cake

Moist dark chocolate cake filled with a dark chocolate truffle. Topped with house whip and seasonal berries 15

French Vanilla Crème Brûlée

A rich, silky custard infused with French vanilla, crowned with a perfectly caramelized sugar crust. Crack through the top to reveal a timeless, indulgent treat 14

Ice Cream

Choose from Vanilla, Chocolate or Mocha Almond Fudge 8

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