

Reflections

BAR & GRILL

From The Grill

Add Your Choice of Meat for \$5

Three Buttermilk Pancakes

Hot & Fluffy Buttermilk or Blueberry Pancakes |
Butter & Maple Syrup \$16

Nutella & Peanut Butter French Toast

Sourdough Bread | Strawberries and Banana |
Nutella & Peanut Butter Ganache \$18

Coconut & Corn Flake French Toast

Coconut Milk Battered Bread | Butter & Maple
Syrup \$16

Brioche & Buttermilk French Toast

Mixed Berry Compote | Seasonal Fresh Berries |
Sliced Banana \$18

Three Egg Omelet

GF Garden Omelet \$18

Fresh Garden Vegetables | Sautéed Onions | Mushroom | Peppers | Tomatoes | Cheddar Cheese

GF Northwest Omelet \$19

Pacific Northwest Smoked Salmon | Roasted Tomato | Chives | Capers | Tillamook White Cheddar

GF Build Your Own Omelet \$18

Choose All Your Favorites:

Bacon | Ham | Onion | Peppers | Mushroom | Tomato | Spinach | Cheddar

Entrées

All American Breakfast

Two Eggs Cooked Your Way | Breakfast Potatoes |
Choice of Bacon, Maple Chicken Sausage or Ham |
Choice of Toast \$20

How Do You Benedict

Two Poached Eggs | Hollandaise Sauce | Choice of
Canadian Bacon, Smoked Salmon or Spinach w/
Mushrooms & Caramelized Onions \$19

①GF Cholesterol Free Vegetable Scramble

Roasted Tomato | Asparagus | Spinach | Mushroom
| Green Onion \$17

①GF Yukon Potato & Vegetable Hash

Asparagus | Mushroom | Bell Pepper | Arugula |
Tillamook White Cheddar Cheese | Two Eggs Your
Way \$17

Croissant Sandwich

Pecan Wood Smoked Bacon and Ham Scramble |
Tillamook Sharp White Cheddar | Breakfast Potatoes
..... \$17

Steak & Eggs

8 oz Strip Loin | Two Eggs Your Way | Breakfast
Potatoes \$21

Smoked Salmon Lox and Bagel

Northwest Smoked Salmon Lox | Cream Cheese |
Capers | Sliced Tomato | Red Onion \$18

GF Smoked Salmon Breakfast Hash

Smoked Salmon | Potato & Bell Pepper Hash |
Avocado | Arugula | Cilantro-Lime Sour Cream |
Two Eggs Your Way \$18

An 18% service charge will be added to parties of six (6) or more persons.

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

Sides & A la Carte

Plain or Fruit Greek Yogurt
\$3
Yogurt Parfait
<i>Housemade Granola Greek Yogurt Fresh Berries</i>
\$8
Yukon Gold Breakfast Potatoes
\$4
Three Eggs Your Way
\$5
Toast
\$3

Snoqualmie Falls Oats Housemade Granola
\$7
<i>Add Seasonal Berries \$2.50</i>
Fresh Fruit & Berry Plate
\$8
4 Strips Pecan Wood Smoked Bacon
\$6
2 Chicken Maple Sausage Patties
\$6
Ham Steak
\$6

Kids

Ages 10 & Below

\$9

Choice of Two:

Fruit Cup	Bacon
Yogurt	Oatmeal
Little Bear Pancakes	Potatoes
Cheesy Scrambled Eggs	Chicken Maple Sausage

Beverages

Cup of Coffee, Tea, Hot Chocolate	Bottle Water
\$4.25	\$4
Pot of Coffee	Perrier
\$10	\$5
Soda	Juice
<i>Coca Cola, Diet Coke, Sprite, Lemonade, Ginger Ale, Coke Zero</i>	<i>Orange, Apple, Cranberry, Tomato, Clamato, Grapefruit</i>
\$4.25	\$4.50

An 18% service charge will be added to parties of six (6) or more persons.

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

Reflections

BAR & GRILL

Small Plates

Chicken Wings

Teriyaki Orange Ginger Wings or
Sweet & Spicy Wings \$14

Lobster and Salmon Fritters

Two Tempura-Battered Fritters | Sweet
Chili & Miso Aioli | Asian Slaw \$15

Ahi Tuna Ceviche Stuffed

Avocado*

Warm Corn & Flour Tortilla Chips \$15

Northwest Crab Cakes

Twin Crab Cakes with Three-Mustard Lime
& Thyme Aioli \$16

Coconut Prawns

Sweet Orange Chili Sauce \$16

♥ Loaded Avocado Hummus

Mediterranean Vegetable and Feta Cheese
Salad | Warm Pita Chips \$12

Soups & Salads

Add To Any Salad: Chicken Breast \$7 | Salmon \$10 | 8oz Striploin \$12

Caesar Salad

Classic Creamy Caesar Dressing | Romano
Parmesan Blend | Housemade Garlic Herb
Croutons \$7 \$13

GF Green Goddess Roasted Vegetable Salad

Baby Greens | Roasted Seasonal Vegetables
| House Green Goddess Dressing \$14
add Citrus Herb Braised Chicken Thigh \$21

Asian Chicken Salad

Braised Chicken Thigh | Sweet & Sour
Vegetables | Sesame Orange Vinaigrette \$19

GF Grilled Seafood Salad*

Grilled Prawns | Grilled Salmon | Romaine
| Cucumbers | Tomatoes | Toasted
Pumpkin Seeds | Avocado Lime Vinaigrette
\$24

Seasonal Mixed Green Salad

Grape Tomato | Red Onion | Shredded
Carrots | Your Choice Dressing \$8

Smoked Salmon & Clam Chowder

Cup \$8 Bowl \$11

Soup Of The Day

Cup \$6 Bowl \$8

Pizza

12" Rustic Crust - Gluten Free Crust Available

Pepperoni and Three Cheese

Classic Red Sauce | Fresh Herbs | Mozzarella-Provolone-Tillamook Cheddar \$15

Grilled Chicken

Creamy House Pesto | Caramelized Onion | Mozzarella Provolone Blend | Grape Tomato \$15

Black Forest and Capicola Ham

Red Sauce | Roasted Tomato | Pinenuts | Mozzarella Provolone Blend | Fresh Basil \$16

♥ Margherita

Red Sauce | Fresh Mozzarella | Basil | Finish Olive Oil \$12

♥ Roasted Vegetable

Red Sauce | Mozzarella Provolone Blend | Fresh Arugula \$13

An 18% service charge will be added to parties of six (6) or more persons.

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

Handhelds

Choice of Side: Seasoned Sidewinder Fries | Sweet Potato Fries | Housemade Coleslaw | Onion Rings
Or Substitute: \$1 Cup of Today's Soup | \$2 Side Green or Caesar Salad | \$3 Cup of Chowder

New York Steak Sandwich*

8 oz. Striploin | Tillamook Sharp Cheddar
| Fried Onions | Stone Ground Mustard |
Horseradish Mayonnaise | Rustic Ciabatta
Bread \$20

Reflections Grilled Cheese

Boursin | Provolone | Beecher's Cheese |
Avocado | Pecan Wood Smoked Bacon |
Grilled Rustic Sourdough \$15

Avocado Turkey Club

Smoked Turkey Breast | Pecan Wood
Smoked Bacon | Avocado | Provolone
Cheese | Mayonnaise | Toasted Whole
Wheat \$16

Lamb Burger*

Curry & Herb Northwest Raised Lamb |
Roasted Tomato | Fresh Mozzarella |
Citrus Mayonnaise | Brioche Bun | Garden
Burger Substitution Available \$19

Bacon Cheese Burger*

Cheddar | Pecan Wood Smoked Bacon |
Grilled Mushrooms & Onions | Mayonnaise
| Brioche Bun | Garden Burger Substitution
Available \$18

Ⓢ Avocado Caprese Sandwich

Fresh Mozzarella | Tomato | Fresh Basil |
Pesto | Balsamic Glaze | Sourdough ... \$15
add Grilled Chicken Breast \$22

Entrées

GF Garlic Herb Chicken Thigh

Braised Lemon Rosemary Boneless Thigh |
Browne Rice Pilaf | House Chimichurri \$29

GF Apple & Berry Baked Salmon*

Roasted Northwest Apple | Seasonal Berry
Basil Butter | Arugula Spinach and Herb
Green Risotto \$35

GF Northwest Seafood Paella*

Halibut | Salmon | Prawns | Fish Saffron
Fumet | Bomba Rice | Seasonal Vegetables
\$35

Pan-Fried Pork Chop*

Poblano Chili Mashed Potato | Tomatillo &
Hatch Chili Sauce \$32

New York Strip Loin*

Broiled 10 oz. Filet | Roasted Pepper &
Peppadew Mashed Potato | Red Wine &
Grain Mustard Demi Glaze \$38

Fish & Chips

Mac & Jack's Amber Ale Beer Batter |
Grain Mustard & Caper Tartar Sauce
Salmon...\$21 Halibut...\$25 Combo...\$22

Orange Sesame Baked Halibut*

Brown Rice Stir Fry | Sweet & Sour
Vegetables | Soy Miso Glaze \$37

GF Seasonal Fish of the Day

Tomato Saffron Herb Baked Fresh Fish |
Arugula Spinach & Herb Green Risotto \$35

ⓈGF Creamy Vegetable Brown Rice Pilaf

Seasonal Grilled Vegetables | Tomato Herb
Braised Greens \$24

Grilled Rib-Eye Steak*

12 oz. Cut | Roasted Garlic, Fresh Herb &
Beechers Cheese Mashed Potato | Chateau
St Michelle Cabernet, Truffle Salt &
Rosemary Jus \$39

Ⓢ House Beechers and Tillamook Mac N' Cheese

Beechers Marco Polo | Tillamook Medium & Sharp Cheddar..\$18
Seasonal Roasted Vegetables & Greens\$24
Lemon Rosemary Braised Chicken\$26
Shrimp and Smoked Salmon.....\$30

An 18% service charge will be added to parties of six (6) or more persons.

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

Reflections

BAR & GRILL

Sweets

Washington Apple Bread Pudding

Warm Northwest Apples & Seasonal Dried Fruit |
Cinnamon Caramel Sauce \$9

Very Berry Cheesecake

All Natural Chuckanut Bay | Fresh Berries | Strawberry
Puree \$9

GF Triple Chocolate Mousse Cake

Chocolate Canache Drizzle | Artisan Chocolate Garnish
\$9

Dulce de Leche Cake

Caramel Sponge Cake with Sweet Caramel Mousse \$9

Red Velvet Cake

Rich Cream Cheese Filling | White Chocolate Sauce . \$9

Classic Tiramisu Cake

Espresso Infused Vanilla Ladyfinger | Mascarpone Cream
\$9

Tillamook Vanilla Bean Ice Cream

Northwest Creamery All Natural Ice Cream
1 Scoop \$4.00 2 Scoops \$7.00

Reflections

BAR & GRILL

White Wine

Chardonnay

Columbia Crest Two Vines, Columbia Valley, WA		
<i>Fresh & vibrant with bright apple and pear</i>	<i>\$8.75</i>	<i>\$32</i>
Chateau St Michelle Mimi, Horse Heaven Hills, WA		
<i>Lightly oaked with apple & pear character and bright natural acidity</i>	<i>\$11</i>	<i>\$40</i>
Carmel Road, Monterey, CA		
<i>Non-Oaked with notes of mango, Asian pear, vanilla bean & tangerine.</i>	<i>\$11</i>	<i>\$40</i>
Stag's Leap Hands of Time, Napa Valley, CA		
<i>Inviting aromas of pear, pineapple & orange blossom with a subtle finish of oak</i>	<i>--</i>	<i>\$60</i>

Pinot Grigio

Hogue, Columbia Valley, WA		
<i>Melon, stone fruit & fresh herbal aromas</i>	<i>\$9</i>	<i>\$35</i>
La Crema, Monterey, CA		
<i>Notes of white peach, nectarine, gala apple & rich acidity</i>	<i>\$11</i>	<i>\$40</i>

Sauvignon Blanc

Hogue, Columbia Valley, WA		
<i>Fresh inviting grapefruit, fresh cut grass & lime aromas</i>	<i>\$9</i>	<i>\$35</i>
Kim Crawford, Marlborough, New Zealand		
<i>Fresh juicy wine with vibrant acidity featuring tropical fruit flavors with passion fruit, melon & grapefruit</i>	<i>\$13</i>	<i>\$48</i>

Other Whites

Chateau St Michelle Late Harvest Riesling, Columbia Valley, WA		
<i>Beautiful crisp character with rich flavors of ripe pear & peach</i>	<i>\$10</i>	<i>\$38</i>
Waterbrook Melange Blanc, Columbia Valley, WA		
<i>Honeysuckle aromas lead to fresh, tropical flavors of papaya, star fruit & mango</i>	<i>\$10</i>	<i>\$38</i>
Bella Serra Moscato, CA		
<i>Light & smooth with aromas of white rose and ripe honeydew, peach & tangerine</i>	<i>\$10</i>	<i>\$38</i>
Gris Blanc Rosé, Pays d'OC, France		
<i>A unique rosé has a slight sparkle that reveals delightful red berry scents</i>	<i>\$13</i>	<i>\$48</i>

Sparkling Wines

Cupcake Prosecco, Italy		
<i>Aromas of white peach, grapefruit & honeydew followed with creamy ripe lemon and a toasted brioche finish</i>	<i>\$10</i>	<i>--</i>
Domaine St Michelle Brut, Columbia Valley, WA		
<i>Delicate aromas of green apple, bright citrus notes with a persistent bubble and balanced acidity</i>	<i>--</i>	<i>\$44</i>

Red Wine

.....

Cabernet Sauvignon

Columbia Crest Two Vines, Columbia Valley, WA

Aromas of strawberry, cherry & cola are accompanied by notes of luscious berry sweetness on the soft palate \$8.75 \$32

Chateau St Michelle, Columbia Valley, WA

Inviting Cab with plenty of complexity, structure and silky tannins \$11 \$40

Canoe Ridge Expedition, Columbia Valley, WA

Spiced floral & blackberry aromas lead to layered, juicy flavors of red currant, smoky plum, savory cherry and a hint of chocolate \$12 \$44

Decoy Limited, Napa Valley, CA

Classic flavors of blackberry, boysenberry, cassis & dark chocolate with silky tannins -- \$65

Merlot

Columbia Crest Two Vines, Columbia Valley, WA

Plush and balanced, showcasing aromas of cola, cream soda & caramel leading into expressions of vanilla, strawberry jam & subtle cocoa \$8.75 \$32

Chateau St Michelle, Columbia Valley, WA

Flavors of cherry, leather & spice with layers of rich dark red fruit \$11 \$40

Northstar, Columbia Valley, WA

Rich concentrated aromas of cherry, raspberry and vanilla that lead into flavors of spice and chocolate -- \$60

Pinot Noir

Carmel Road, Monterey, CA

Bright cherry aromas that are layered with notes of wild strawberries and black tea . \$8.75 \$32

Erath, Willamette Valley, OR

Classic Oregon aromas of black cherry, plum & currant mingle with hints of anise & sandalwood
\$11 \$40

Other Reds

The Pundit Syrah, Columbia Valley, WA

Soft and velvety with notes of black raspberry, dried earth, smoked meat and blue fruit \$12 \$44

Clos du Bois Zinfandel, Sonoma County, CA

Full bodied and fruit forward with soft supple tannins and flavors of juicy blackberry & hints of toasted oak \$11 \$40

The Prisoner Red Blend, Napa Valley, CA

An innovative blend of Zinfandel, Cabernet Sauvignon & Petit Syrah -- \$80

Canoe Ridge Expedition Red Blend, Columbia Valley, WA

Spiced floral aromas lead to layered juicy flavors of red currant & smoky plum with a velvety finish \$12 \$44

Alamos Malbec, Argentina

Fruit forward & medium bodied w/ soft tannins and smooth finish \$11 \$40

Reflections

BAR & GRILL

Cocktails

.....

Available after 3pm

Crowned Jewel Mule

Ketal One Vodka | Ginger Beer | Cranberry Juice | Orange Bitters | Lime Juice
\$14

Margarita

Blanco Tequila | Cointreau | Sour | Lime Juice | Simple Syrup
\$11

Rye Old Fashioned

Knob Creek Rye | Simple Syrup | Orange Bitters
\$16

Seattle's Dark & Stormy

Kraken Dark Spiced Rum | Lime Juice | Fever-Tree Ginger Beer
\$14

Boulevardier

Four Roses Small Batch Bourbon | Campari | Martini & Rossi Sweet Vermouth
\$15

Vesper's Perfect Gasp

Hendrick's Gin | Ketal One Vodka | Lillet Blanc | Sweet Vermouth & Bitters
\$17

Meza-Politan

Gracias A Dios Mezcal | Cointreau | Lime Juice | Cranberry Juice
\$14

Blueberry Tea

Disaronno Amaretto | Grand Marnier | Hot Lemon Water
\$11

Island Breeze

RumHaven Coconut Rum | Vodka Citron | Cranberry Juice | Triple Sec | Lime
\$13

Reflections

BAR & GRILL

Draft Beers

African Amber
Mac & Jack Brewery
5.2% ABV 30 IBU
Redmond, WA

Haystack Hefeweizen
Snoqualmie Brewery
5.3% ABV 20 IBU
Snoqualmie, WA

Blonde Bombshell
Cascade Lakes Brewery
4.0% ABV 26 IBU
Redmond, OR

Negra Modelo
5.3% ABV 20 IBU
Mexico City, Mexico

Michelob Ultra
2.6 carbs 95 calories
St. Louis, MO

Wonderland Trail IPA
Two Beers Brewing Company
7.1% ABV 84 IBU
Seattle, WA

Black Butte Porter
Deschutes Brewery
5.2% ABV 30 IBU
Bend, OR

RPM IPA
Boneyard Brewery
6.5% ABV 50 IBU
Bend, OR

Bottle Beers

Domestic

Coors Light
Rainier

Miller Lite
Bud Light

Imports & Micros

Blue Moon
Heineken
Lagunitas IPA

Fat Tire Amber
Corona
Heineken N/A

Ciders

Seattle Semi Sweet Cider

Schilling's Grapefruit



Chef Jonah's Seasonings

Truffle and Espresso Salt Steak Seasoning

Perfect for seasoning Beef, Lamb and Pork

Northwest Seafood Seasoning

Great for Seafood or as a citrus enhancement

Handcrafted All Purpose Blend

In addition to all purpose, try it on Potatoes or Rice

\$6.00 each or

\$15.00 for the
set of all
three

Our House Made Seasonings can be purchased at our Restaurant and Market