

*Reflections*  
BAR & GRILL

***Breakfast Menu***

# Reflections

BAR & GRILL

## From The Grill

Add Your Choice of Meat for \$6

### 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

Spinach | Sautéed Onions | Mushroom | Peppers | Tomatoes | Cheddar Cheese

### GF Northwest Omelet \$19

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

### GF Meat Lovers Omelet \$19

Smoked Bacon | Maple Chicken Sausage | Ham | Tillamook White Cheddar

### GF Build Your Own Omelet \$18

Choose All Your Favorites:

Bacon | Ham | Onion | Peppers | Mushroom | Tomato | Spinach | Cheddar | Smoked Salmon \$1

## Entrées

### All American Breakfast

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

### Steak & Eggs

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

### GF Cholesterol Free Vegetable Scramble

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

### GF 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

### How Do You Benedict

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

### Smoked Salmon Lox and Bagel

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

### GF Avocado Toast

Whole Wheat Organic 24 Grain & Seed Toast |  
Smashed Avocado | Roasted Tomatoes |  
"Everything" Bagel Seasoning ..... \$16

### GF Smoked Salmon Breakfast Hash

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

An 20% 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.

## ***Beverages***

### **Mimosa**

*La Marca Prosecco | Orange Juice \$10*

### **Kir Royale**

*La Marca Prosecco | Chambord Raspberry Liqueur \$11*

### **Bloody Mary**

*New Amsterdam Vodka | Tomato Juice | Dimitri's Seasoning \$11*

## ***Sides & A la Carte***

### **Plain or Fruit Greek Yogurt**

\$3

### **Yogurt Parfait**

*Housemade Granola | Greek Yogurt | Fresh Berries*  
\$8

### **4 Strips Pecan Wood Smoked Bacon**

\$6

### **2 Chicken Maple Sausage Patties**

\$6

### **Ham Steak**

\$6

### **Snoqualmie Falls Oats Housemade Granola**

\$7

### **Fresh Fruit & Berry Plate**

\$8

### **Yukon Gold Breakfast Potatoes**

\$4

### **Three Eggs Your Way**

\$5

### **Two Eggs Your Way**

\$4

## ***Kids***

Ages 10 & Below

**\$10**

### **Choice of Two:**

Fruit Cup

Yogurt

Little Bear Pancakes

Cheesy Scrambled Eggs

Bacon

Oatmeal

Potatoes

Chicken Maple Sausage

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***Lunch and Dinner  
Menu***

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## Small Plates

### Chicken Wings

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 Torilla 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 \$8 | Salmon \$10 | 8oz Striploin \$12

### Caesar Salad

Classic Creamy Caesar Dressing | Romano  
Parmesan Blend | Housemade Garlic Herb  
Croutons ..... \$8 \$14

### GF Green Goddess Roasted Vegetable Salad

Baby Greens | Roasted Seasonal Vegetables  
| House Green Goddess Dressing ..... \$14

### Asian Chicken Salad

Grilled Chicken Breast | 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

### Italian Sausage

Red Sauce | Seattle's Uli's Italian Sausage | Mama Lil's Peppers | Mozzarella Provolone Blend ... \$16

### ☺ Margherita

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

### ☺ Wild Mushroom and Artichoke Bottom

Creamy Marcona Almond Pesto | Feta Mozzarella & Provolone Blend ..... \$14

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## 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 Salad | \$3 Caesar Salad | \$4 Cup of Chowder

### New York Steak Sandwich\*

8 oz. Striploin | Tillamook Sharp Cheddar  
| Fried Onions | Stone Ground Mustard |  
Horseradish Mayonnaise | French Sourdough  
Roll ..... \$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 | Tomato |  
Provolone | 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 | Basil Pesto |  
Balsamic Glaze | Sourdough ..... \$15  
add Grilled Chicken Breast ..... \$23

## Entrées

### GF Tomato Herb Chicken Thigh

Braised Tomato Garlic Thigh | Tri Color  
Fingerling Potatoes ..... \$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\*

Beechers Cheese Mashed Potato | Tomatillo  
& Hatch Chili Sauce ..... \$32

### New York Strip Loin\*

Broiled 10 oz. Filet | Tri Color Fingerling  
Potatoes | 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\*

Wild Rice & Lentil Blend | 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

### ☉ Portobello Mushroom Parmesan

Wild Rice & Lentil Blend | House Marinara  
..... \$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

### ☉ Beechers and Tillamook Cheese Campanelle Pasta

Beechers Marco Polo | Tillamook Medium & Sharp Cheddar..\$18  
Seasonal Roasted Vegetables & Greens .....\$24  
Garlic Herb Grilled Chicken Breast .....\$26  
Halibut, Salmon & Shrimp .....\$30

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## *Dessert Menu*

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## Sweets

### **Washington Apple Bread Pudding**

*Warm Northwest Apples & Seasonal Dried Fruit with  
Cinnamon Caramel Sauce.....\$10*  
*Make it a la mode add \$3*

### **Very Berry Cheesecake**

*All Natural Chuckanut Bay | Fresh Berries | Berry Puree*  
*\$10*

### **GF Triple Chocolate Mousse Cake**

*Chocolate Ganache Drizzle | Artisan Chocolate Garnish*  
*\$10*

### **Mango Passion Cake**

*Pineapple | Banana | Coconut | Passion Mousse .... \$10*

### **Classic Tiramisu Cake**

*Espresso Infused Vanilla Ladyfinger | Mascarpone Cream*  
*\$10*

### **GF Housemade Crème Brûlée**

*Classic Vanilla Burnt Cream | Seasonal Berries ..... \$11*

### **GF Tillamook Vanilla Bean Ice Cream**

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



*Reflections*  
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*Drink Menu*

# Reflections

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## Draft Beers

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

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

**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

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

**Voodoo Ranger Juicy Haze IPA**  
**New Belgium Brewery**  
7.5% ABV 42 IBU  
Fort Collins, CO

**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

Sam Adams Boston Lager  
Corona  
Heineken N/A

### Ciders

Seattle Semi Sweet Cider

Schilling's Grapefruit

# Reflections

## BAR & GRILL

### White Wine

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#### Chardonnay

<b>30 Degrees, Monterey, CA</b> <i>Ripe fruit character with crisp acidic structure .....</i>	\$10	\$36
<b>Chateau St Michelle ~ Mimi, Horse Heaven Hills, WA</b> <i>Lightly oaked with apple &amp; pear character and bright natural acidity .....</i>	\$12	\$44
<b>Canoe Ridge Expedition, Horse Heaven Hill, WA</b> <i>Flavors of ripe pear combine with vanilla cream &amp; honeydew melon. ....</i>	\$14	\$50
<b>Stag's Leap ~ Hands of Time, Napa Valley, CA</b> <i>Inviting aromas of pear, pineapple &amp; orange blossom with a subtle finish of oak .....</i>	--	\$60

#### Pinot Grigio

<b>Torresella, Venezia D.O.C., Venezia, Italy</b> <i>Delicate hints of citrus fruits &amp; wild berries .....</i>	\$10	\$36
<b>Kendall Jackson Vintner's Reserve, Sonoma, CA</b> <i>Apples and pears up front lead to hints of butter and vanilla sneak in on the finish. ..</i>	\$11	\$40

#### Sauvignon Blanc

<b>Emmolo, Napa, CA</b> <i>Expansive dark berry flavors w/ a fresh earthiness and smooth tannins .....</i>	\$10	\$36
<b>Kim Crawford, Marlborough, New Zealand</b> <i>Fresh juicy wine with vibrant acidity featuring tropical fruit flavors with passion fruit, melon &amp; grapefruit .....</i>	\$13	\$48

#### Other Whites

<b>Chateau St Michelle Late Harvest Riesling, Columbia Valley, WA</b> <i>Beautiful crisp character with rich flavors of ripe pear &amp; peach .....</i>	\$11	\$40
<b>Waterbrook Melange Blanc, Columbia Valley, WA</b> <i>Honeysuckle aromas lead to fresh, tropical flavors of papaya, star fruit &amp; mango .....</i>	\$11	\$40
<b>Bella Serra Moscato, CA</b> <i>Light &amp; smooth with aromas of white rose and ripe honeydew, peach &amp; tangerine ....</i>	\$12	\$44
<b>Gris Blanc Rosé, Pays d'OC, France</b> <i>A unique rosé has a slight sparkle that reveals delightful red berry scents .....</i>	\$13	\$48

#### Sparkling Wines

<b>La Marca Prosecco, Treviso, Italy</b> <i>Crisp, clean palate brings fruit notes of juicy peach, ripe pear, green apple and fresh-cut lemon .....</i>	\$10	--
<b>Piper Sonoma Brut, Sonoma, CA</b> <i>a pale gold color, petite bubbles and a rich, creamy texture .....</i>	--	\$50

## Red Wine

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### Cabernet Sauvignon

#### 30 Degrees, Paso Robles, CA

Hints of currants and dried cherries ..... \$10 \$36

#### Chateau St Michelle, Columbia Valley, WA

Inviting Cab with plenty of complexity, structure and silky tannins ..... \$12 \$44

#### 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 ..... \$14 \$50

#### Starmont, North Coast, CA

Medium bodied w/ blackberry, clove, dark chocolate and dried chili on the nose ..... -- \$70

### Merlot

#### Decoy by Duckhorn

Graceful and velvety, with balanced acidity and tannins underscoring lush layers of fruit ..... \$11 \$40

#### Chateau St Michelle, Columbia Valley, WA

Flavors of cherry, leather & spice with layers of rich dark red fruit ..... \$12 \$44

### Pinot Noir

#### Meiomi, CA

Reveals lifted fruit aromas of bright strawberry and jammy fruit, mocha, vanilla, and toasty oak ..... \$11 \$40

#### Erath, Willamette Valley, OR

Classic Oregon aromas of black cherry, plum & currant mingle with hints of anise & sandalwood ..... \$12 \$44

### Other Reds

#### Murphy-Goode Red Blend, CA

Black cherries & blueberries on the nose mix things up with raspberries and cing cherries ..... \$10 \$36

#### Banfi Centine Toscana IGT Red Blend, Tuscany, Italy

Cabernet Sauvignon, Merlot, Sangiovese Blend ..... \$10 \$36

#### 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 ..... \$13 \$48

#### Alamos Malbec, Argentina

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

#### The Prisoner Red Blend, Napa Valley, CA

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

# Reflections

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## Cocktails

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*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*