

IN-ROOM DINING

BREAKFAST
7AM-10AM

SKAGIT SOURDOUGH TOASTS

- + BACON 4
- + SMOKED SALMON LOX 6
- + POACHED EGG 3

Whipped Ricotta and Strawberries 15
balsamic, basil, toasted almonds, pink peppercorns

Smashed Avocado 15
radish, pickled shallots, pepitas, herb salad



PLATES

Greek Yogurt and Granola 12
honey, seasonal fruit compote

Oatmeal 10
blueberries, toasted pecans, brown sugar

Marin Breakfast Sandwich* 12
omelette, white cheddar, tarragon aioli, toasted english muffin
+ bacon 4
+ canadian bacon 4
+ chicken maple sausage 4

Classic American Breakfast* 17
two eggs, choice of meat, breakfast potatoes, toast

Bagel and Lox 18
macrina bakery sesame bagel, cream cheese, capers, red onion, cucumber, dill

Turkish Eggs 20
spiced browned butter fried eggs, beet labneh, house-made pita

French Toast 18
macrina bakery cinnamon brioche, caramelized WA apples, crème fraîche, toasted hazelnuts

SCRAMBLES

THREE FREE RANGE EGGS, POTATOES, TOAST

Western 16
tillamook cheddar, ham

Greek 17
roasted tomatoes, sautéed spinach, sheep’s milk feta

Mushroom 18
foraged mushrooms, chèvre, spring onion, thyme

SIDES

Assorted Macrina Bakery Pastries 6 ea.

Applewood Smoked Bacon 5

Canadian Bacon 5

Chicken Maple Sausage 6

Veggie Sausage 6

Two Eggs 5

Breakfast Potatoes 4

Fruit Plate 7

Avocado 4

Breads 3
sourdough, wheat, english muffin, gluten-free, warm pita

Sesame Bagel 5

COFFEE AND TEA

Drip Coffee 5

Espresso 4

Latte 6

Cappuccino 6

Chai Latte 7

Matcha Latte 7

Tea 5
earl grey, breakfast, chamomile, green, peppermint



IN-ROOM DINING

ALL DAY
11AM-9PM

STARTERS

Warm Marinated Olives 8

extra virgin olive oil, citrus, bay leaf

Tzatziki 14

whipped labneh, cucumber, garlic, dill, warm pita

Fava Hummus 14

puréed yellow split peas, pickled red onion, capers, lemon, warm pita

Smoked Trout Dip* 19

crème fraîche, dill, chives, potato chips, smoked trout roe

Warm Pita Bread 6

olive oil, za'atar

Northwest Chopped Chicories 17

arugula, radicchio, frisée, local apples, dates, oregon blue cheese, pickled shallots, spiced hazelnut, honey

Little Gem Caesar* 16

radish, egg yolk, anchovy, garlic, parmigiano, olive oil croutons

Protein Add-Ons

Shawarma Spiced Chicken 8

Harissa Marinated Skirt Steak* 19

Green Garbanzo Falafel 7

Grilled Salmon Fillet 21

Fried Pacific Oysters 9

MAINS AND SIDES

Grilled British Columbia King Salmon* 42

summer vegetable ratatouille, basil pistou

Painted Hills ½ Lb. Beef Burger* 26

tillamook sharp white cheddar, walla walla onions, house-made pickles, secret sauce; house fries or salad

Beef Short Rib Sugo 29

pasta casalinga rigatoni, tomato, fennel soffrito, summer savory, pecorino

House Fries 10

crispy fried WA potatoes, sheep's milk feta, oregano

DESSERT

Flourless Chocolate Torte 10

whipped cream, sea salt

Yogurt and Vanilla Bean Panna Cotta 10

strawberry-rhubarb compote

Loukoumades 10

honey, cinnamon syrup

Ice Cream & Sorbet 8

seasonal sorbet, vanilla, chocolate, pistachio

+ affogato 4

+ sea salt and EVOO 2

KIDS

Grilled Cheese 8

with house chips

House Burger 10

with house chips

add cheese +2

Pasta with Cheese & Butter 8

Pasta with Red Sauce 8

Veggies and Hummus 7

Fruit Bowl 8

