

## STARTERS

- SMOKED TROUT RILLETTES** ..... \$24  
 Flaked Smoked Trout, Crème Fraîche, Dill, Lemon, Pickled Onion,  
 Table Crackers  
*Contains Fish, Dairy, Gluten*
- ROGUE RIVER BLUE PLATE** ..... \$29  
 Rotating Selection of Local Cheese, Fruits and Artisanal Cured Meats,  
 Honey, Candied Pecans  
*Contains Dairy*
- CRISPY POLENTA & ROGUE BRIE** V, GF ..... \$18  
 Crisped Ground Polenta, Molten Brie, Parsley Oil, Crispy Garlic,  
 Pickled Onion  
*Contains Dairy*
- CALAMARI FRITTI** ..... \$19  
 Buttermilk Brined Calamari Steak, Herbed Caper Chimichurri  
*Contains Shellfish, Gluten, Dairy*
- LEMON BUTTER WINE CLAMS & MUSSELS** GF ..... \$26  
 Garlic, Butter, Oregon Sourced White Wine, Capers, Parsley  
*Contains Shellfish, Dairy*
- ALPINE SPINACH GRATIN** ..... \$22  
 Spinach, Artichoke, Parmesan, Mozzarella, Crostini  
*Contains Dairy, Gluten*
- LEMON PEPPER WINGS** ..... \$21  
 Crispy Wings, Lemon Pepper Seasoning  
*Contains Dairy*

## SOUP & SALADS ADD TO ANY SALAD: CHICKEN +\$5 • SHRIMP +\$9 • SALMON\* +\$9 • TOFU\* +\$5

- SOUP OF THE DAY** ..... \$6 Cup | \$8 Bowl  
 Chef's Daily Creation  
*Ask for Allergen Details*
- THE GARFIELD** V, VG OPTION ..... \$13  
 Field Greens, Shaved Carrots, Cucumber, Pickled Onion,  
 Choice of Dressing
- PEYTON MARKET SALAD** V, GF ..... \$19  
 Field Greens, Feta, Candied Pecans, Pears, Champagne Vinaigrette  
*Contains Tree Nuts, Dairy-Free Upon Request*
- THE RIM CAESAR SALAD** V ..... \$22  
 Fresh Romaine, House Caesar Dressing, Brioche Croutons, Fresh Parmesan  
*Contains Eggs, Dairy, Gluten-Free without Croutons*

Please note there will be an automatic 20% service charge added for all parties of 6 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised that our kitchen handles all major food allergens, including milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soy. Please inform our staff of any food allergies.

## MAINS

- HERB-RUBBED SEA BASS À LA PLANCHA** GF .....\$40  
Grilled Rosemary & Garlic Rubbed Bass, Fennel Citrus Relish,  
Vanilla Orange Butter  
*Contains Tree Nuts, Fish, Dairy*
- COUNTRY NATURAL RIBEYE** GF .....\$58  
Grilled 14 oz Ribeye Served Medium Rare, Crispy Truffled Potato Crisps,  
Butter-Wilted Spinach, Beer Salt Finish  
*Contains Dairy*
- HERITAGE PORK OSSO BUCO** GF .....\$40  
Red Wine Braised Pork Shank, Lemon Pepper Gremolata,  
Shaved Fennel & Arugula Salad  
*Contains Dairy*
- CANARD À L'ORANGE**.....\$45  
Seared Brown Butter Duck, Sweet Chili Orange Glaze, Scallions  
*Contains Dairy, Gluten*
- THE LODGE HOUSE NY STRIP** GF .....\$52  
Grilled 12 oz Strip, Bacon Bits, Marionberry Red Wine Demi Glace,  
Bleu Cheese  
*Contains Dairy*
- GRILLED CHICKEN FETTUCCINE ALFREDO** .....\$32  
Grilled Chicken, Pasta, House Parmesan Alfredo, Buttered Spinach,  
Brioche Crouton  
*Contains Dairy, Gluten*
- EGGPLANT NAPOLEON STACK** v .....\$28  
Crisp Eggplant, Mozzarella, Balsamic, Tomato, Basil, Pesto, Truffled Brie  
*Contains Gluten, Dairy*

GF GLUTEN-FREE • V VEGETARIAN • VG VEGAN

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## LODGE FAVORITE COCKTAILS

<b>BLOOD ORANGE MULE</b> <i>Bright · Zesty · Refreshing</i> .....	\$17
Vodka, Blood Orange, Lime, Ginger Beer	
<b>MAZAMA MARGARITA</b> <i>Sweet · Oaky · Gently Complex</i> .....	\$17
Reposado Tequila, Orange Liqueur, Lime, Salt, Marionberry	
<b>WHISKEY SOUR</b> <i>Smooth · Balanced · Citrus-Forward</i> .....	\$15
Bourbon, Fresh Lemon, Simple Syrup	
<b>ESPRESSO MARTINI</b> <i>Rich · Velvety · Lightly Sweet</i> .....	\$17
Vodka, Coffee Liqueur, Crème de Cacao	
<b>CUCUMBER COLLINS</b> <i>Crisp · Cooling · Effervescent</i> .....	\$15
Vodka, Cucumber, Lime, Soda	
<b>ELDERFLOWER LEMON FIZZ</b> <i>Light · Floral · Refreshing</i> .....	\$16
Gin, Elderflower, Lemon, Soda	
<b>SINGLE-BARREL OLD FASHIONED</b> <i>Bold · Refined · Spirit-Forward</i> .....	\$18
Single-Barrel Bourbon, Demerara, Bitters	
<b>RAINIER RUM PUNCH</b> <i>Fruity · Bright · Easy-Drinking</i> .....	\$17
Rum, Marionberry, Lime, Orange	
<b>CASCADE BITTER SPRITZ</b> <i>Bitter · Complex · Herbal</i> .....	\$17
Amaro, Grapefruit, Soda	

## FREE-SPIRITED *Non-Alcoholic Cocktails*

<b>BLOOD ORANGE MULE</b> .....	\$10
Blood Orange, Lime, Ginger Beer	
<b>CUCUMBER MINT COOLER</b> .....	\$10
Cucumber, Lime, Mint, Soda	
<b>MARIONBERRY LEMON SPRITZ</b> .....	\$10
Marionberry, Lemon, Sparkling Water	

## CANNED ALL SELECTIONS | \$7.5

<b>MODELO ESPECIAL PILSNER-STYLE LAGER</b> Mexico City, MX • 4.4%
<b>FREIGHT LAGER</b> Astoria, WA • 4.7%
<b>ARCH ROCK PORTER</b> Gold Beach, OR • 5.8%

## DRAFT BEER ALL SELECTIONS | \$7.5

<b>BONEYARD RPM INDIAN PALE ALE</b> Bend, OR • 6.5%
<b>CALDERA ASHLAND AMBER</b> Ashland, OR • 5.6%
<b>AVID BLACKBERRY HARD CIDER</b> Bend, OR • 6.2%
<b>SUNRIVER RIPPIN PALE ALE</b> Sunriver, OR • 6.0%

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## SPARKLING & ROSÉ

### ARGYLE VINTAGE SPECIAL SELECT BRUT

WILLAMETTE VALLEY, OR \$18 | \$72  
*Fine Bubbles • Green Apple • Toasted Brioche*

### PIPER-HEIDSIECK CUVÉE BRUT NV

CHAMPAGNE, FRANCE \$18 | \$72  
*Bright Citrus • Brioche • Elegant Finish*

### IRVINE & ROBERTS SPECIAL SELECT ROSÉ OF PINOT NOIR

ROGUE VALLEY, OR \$15 | \$60  
*Wild Strawberry • Watermelon • Crisp Minerality*

### TUALATIN SPARKLING MUSCAT

OREGON \$14 | \$56  
*Floral Aromatics • Peach • Light Sweetness*

## RICH & ELEGANT WHITES

### CRATER LAKE CHARDONNAY

OREGON \$13 | \$52  
*Golden Apple • Citrus • Soft Oak Finish*

### ADELSHEIM WILLAMETTE VALLEY CHARDONNAY

WILLAMETTE VALLEY, OREGON \$16 | \$64  
*Golden Apple • Vanilla • Elegant Oak*

### WILLAMETTE VALLEY VINEYARDS RIESLING

WILLAMETTE VALLEY, OR \$13 | \$52  
*Apricot • Honey • Balanced Sweetness*

### SWEET CHEEKS RIESLING

WILLAMETTE VALLEY, OR \$12 | \$48  
*Stone Fruit • Honey • Bright Acidity*

### EOLA HILLS RIESLING

OREGON \$13 | \$52  
*Peach Blossom • Citrus • Refreshing Finish*

### PINE RIDGE CHENIN BLANC + VIOGNIER

CALIFORNIA \$14 | \$56  
*White Peach • Floral Aromatics • Silken Texture*

## BOLD REDS & CABERNET

### CRATER LAKE CABERNET SAUVIGNON

OREGON \$14 | \$56  
*Blackberry • Cedar • Smooth Tannins*

### BOOKWALTER FORESHADOW CABERNET SAUVIGNON

COLUMBIA VALLEY, WA \$16 | \$64  
*Black Cherry • Cedar • Rich Finish*

### GREENWING CABERNET SAUVIGNON

COLUMBIA VALLEY, WA \$18 | \$72  
*Black Cherry • Espresso • Bold Finish*

### DUCKHORN VINEYARDS CABERNET SAUVIGNON

NAPA VALLEY, CA \$24 | \$36  
*Dark Currant • Vanilla • Structured Tannins*

### FIGGINS FIGLIA 2022

WALLA WALLA VALLEY, WA \$22 | \$88  
*Currant • Herbs • Elegant Texture*

## SPECIALTY REDS & OLD WORLD CLASSICS

### EOLA HILLS TEMPRANILLO

UMPQUA VALLEY, OR \$16 | \$64  
*Red Cherry • Leather • Earthy Spice*

### SEGHESSIO ZINFANDEL

SONOMA COUNTY, CA \$15 | \$60  
*Blackberry • Spice • Bold finish*

### G.D. VAJRA BAROLO ALBE

PIEDMONT, ITALY | \$110  
*Rose Petal • Cherry • Structured Tannins*

## CRISP & REFRESHING WHITES

### CRATER LAKE SAUVIGNON BLANC

WILLAMETTE VALLEY, OR \$13 | \$52  
*Lime zest • Grapefruit • Mountain-Fresh Acidity*

### SWEET CHEEKS SAUVIGNON BLANC

WILLAMETTE VALLEY, OR \$13 | \$52  
*Fresh Grapefruit • Lime Zest • River Stone Minerality*

### KING ESTATE SAUVIGNON BLANC

OREGON \$15 | \$60  
*Tropical fruit • Fresh herbs • Vibrant Citrus Finish*

### CRATER LAKE PINOT GRIS

WILLAMETTE VALLEY, OR \$13 | \$52  
*Pear • Honeysuckle • Fresh Acidity*

### DUCK POND PINOT GRIS

WILLAMETTE VALLEY, OR \$12 | \$48  
*Pear • Melon • Clean Alpine Finish*

### LEFT COAST PINOT BLANC

WILLAMETTE VALLEY, OR \$13 | \$52  
*Lemon Blossom • Green Apple • Crisp Minerality*

## OREGON PINOT NOIR COLLECTION

### CRATER LAKE PINOT NOIR

WILLAMETTE VALLEY, OR \$15 | \$60  
*Cherry • Forest Floor • Silky Texture*

### ARCHERY SUMMIT PINOT NOIR SELECT

DUNDEE HILLS, OR \$18 | \$72  
*Cherry • Earth • Velvet Tannins*

### TRISAETUM PINOT NOIR WV SELECT

WILLAMETTE VALLEY, OR \$17 | \$68  
*Red Berry • Forest Floor • Refined Acidity*

### IRVINE & ROBERTS ESTATE SPECIAL SELECT PINOT NOIR 2022

ROGUE VALLEY, OR \$19 | \$76  
*Raspberry • Tea Leaf • Elegant Acidity*

## MERLOT, SYRAH & RED BLENDS

### EOLA HILLS MERLOT

OREGON \$15 | \$60  
*Plum • Cocoa • Soft Finish*

### GRAVEL BAR MERLOT

COLUMBIA VALLEY, WA \$16 | \$64  
*Black plum • Herbs • Velvety Tannins*

### EOLA HILLS SYRAH

OREGON \$15 | \$60  
*Black Pepper • Dark Berries • Smoky Finish*

### DUNHAM CELLARS THREE LEGGED RED

COLUMBIA VALLEY, WA \$14 | \$56  
*Dark Fruit • Cocoa • Smooth Texture*

## SAKE SELECTIONS

*Featuring Oregon-Crafted Sake, Inspired by Traditional Japanese Brewing*

### MOMOKAWA DIAMOND JUNMAI GINJO SAKE

OREGON \$12 | \$48  
*Melon • Pear • Smooth Texture*

### MOONSTONE ASIAN PEAR SAKE

OREGON \$12 | \$48  
*Fresh Pear • Light Sweetness • Delicate Finish*

### TOZAI SNOW MAIDEN NIGORI SAKE

JAPAN \$14 | \$28 (300ML)  
*Creamy Texture • Coconut • Rice Sweetness*

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