

STARTERS

- SMOKED TROUT RILLETTES**\$24
 Flaked Smoked Trout, Crème Fraîche, Dill, Lemon, Pickled Onion,
 Table Crackers
Contains Fish, Dairy
- 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**\$22
 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
- BUTTERMILK ONION RINGS** ^V\$16.00
 Thick-Cut Sweet Onions, Hand-Battered, Sriracha Aioli
Contains Dairy, Gluten
- 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 Option Available
- THE RIM CAESAR SALAD** ^V\$22
 Fresh Romaine, House Caesar Dressing, Brioche Croutons, Fresh Parmesan
Contains Egg, Dairy, Gluten-Free without Croutons

GF GLUTEN-FREE • V VEGETARIAN • VG VEGAN

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.

ENTRÉES SERVED WITH FRIES & PICKLES | SUB FRUIT \$3 • ONION RINGS \$4 • SALAD \$5

OLD MAN OF THE LAKE GF OPTION \$28
Grilled Bison, Swiss, Crispy Onions, Arugula, Balsamic Glaze
Contains Dairy

THE RIM HOUSE BURGER GF OPTION \$20
Certified Angus Beef Patty, Cheddar, Lettuce, Tomato, Onion
Avocado Mayo
Contains Dairy

CHIPOTLE BLACK BEAN BURGER V, VG OPTION \$17
Chipotle Black Bean Patty, Roasted Pepper Relish, Tomato,
Onion, Feta
Contains Dairy, Gluten

BLACK FOREST TURKEY BACON CLUB \$18
Triple Decker Bread, Bacon, Tomato, Lettuce, Avocado Mayo
Contains Gluten

WILD MUSHROOM & CHEESE MELT V \$19
Wild Mushrooms, Crispy Onion, Feta, Swiss, Sourdough,
Herb Garlic Aioli
Contains Dairy, Gluten

CURRIED CHICKEN & BACON CIABATTA \$16
Grilled Ciabatta, Cold Curried Chicken Salad, Apple Chutney,
Bacon, Tomato, Arugula
Contains Gluten

MAZAMA GOLD FISH & CHIPS \$26
Ale-Battered Pacific Cod, Fries, House Tartar Sauce,
Creamy Coleslaw
Contains Gluten, Fish

STEAK FRITES GF \$24
8 oz Grilled Striploin, Beer Salt Fries, Herbed Garlic Butter

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LODGE FAVORITE COCKTAILS

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

FREE-SPIRITED *Non-Alcoholic Cocktails*

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

CANNED ALL SELECTIONS | \$7.5

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

DRAFT BEER ALL SELECTIONS | \$7.5

BONEYARD RPM INDIANA PALE ALE
Bend, OR • 6.5%
CALDERA ASHLAND AMBER
Ashland, OR • 5.6%
AVID BLACKBERRY HARD CIDER
Bend, OR • 6.2%
SUNRIVER RIPPIN PALE ALE
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 | \$96
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

SEGHEISIO 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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