



Mountaineering
Club



MENU

Fare

Shrimp Cocktail 18

rooftop spice mix, remoulade

Camp Tostada 16

marinated shrimp, pico de gallo, lemon aioli, avocado

Gravlax 18

*brined salmon, sour cream & onion puree,
pickled onion, cherry tomato*



Apple Salad Jar 13.⁵⁰

*burrata, kohlrabi, arugula, cucumber, dried cherry,
hazelnut, mint, quince vinaigrette*

Potato Chip Nachos 14

*shredded monterey jack, chili-mayo, pinto beans,
pico de gallo, pickled jalapenos, cilantro, roasted corn*

Campsite Spread 18.⁵⁰

prosciutto, pimento cheese, pickles, toast

Butter Bean Hummus 13

chile-pumpkin seed pesto, cucumber, crisps Vegan

Mountaineering Club Mezze 26

*marinated shrimp, green chile bean dip, smoked salmon pate,
tinned mussels, seakraut, pickled onions, sourdough, saltines*



Mountain Bacon Sandwich 17

slab bacon, white cheddar, spesh sauce, b&b pickle, brioche

Mushroom Grilled Cheese 17

wild mushroom, truffle, marmalade, cider onion, comte cheese

Chicken Melt 17

chicken thigh, pepper jack, cider onion, spesh sauce, brioche

Wagyu & Dungeness Dog 20.⁵⁰

*wagyu hot dog, dungeness crab, celery,
mustard remoulade, brioche*

sandwiches come with choice of potato chips or greens



Beanie Weenie 21

*andouille, butter beans, tomato, onion, garlic,
oregano, chile de arbol, artichoke heart, cornbread*

Mountaineering Club Boil 24

shrimp, corn, potato, sausage, remoulade, soaking bread



Apple Cobbler 13

oat crust, toasted caramel, pecan ice cream

RIY S'mores 13

marshmallow, chocolate, graham cracker, open flame

A 20% service charge is added to each check. 100% of this charge is pooled and distributed among front and back of house hourly employees who have made your experience possible today.

Cocktails 16

Roof of The World

*pot still rum, aleppo and red wine syrup,
bonded brandy, poached pear, lemon*

K2

*carrot, vodka, fino sherry, allspice
blackwoods amaro, angostura, bubbles*

Camino

*mezcal, campari, turmeric,
pomegranate-agave, lime*

Norgay's Knees

*roasted beet-infused himalayan & old tom gins,
tarragon honey, lemon, scarborough bitters*

Yak O. F. (\$20)

*XO armagnac, butternut squash-maple syrup,
plum, orange & angostura bitters*

Forest Floor

*sennafinne autumn amaro, cinnamon syrup,
lemon, sparkling apple cider*

Dark Wing

duck fat-washed rye, alpine amaro, marjoram

Hot Teddy

*calvados, scotch heather honey liqueur,
lemon, banane du bresil, cinnamon syrup*

Camp Warmer

*(hot) butterscotch, aged demerara rum,
clove & nutmeg spiced butter*

Hot Chockablock

*rey amargo cocoa, douglas fir, reposado tequila,
aged rum, hemp milk, vegan marshmallows*

Fizzy-Fitty Martini

*french dry gin, blanc vermouth, & orange bitters
diluted with lynwood water & carbonated*

Whidbey Island Iced Tea

*blackberry liqueur, vodka, gin, rum, tequila,
triple sec, shadow lemon, gummi blackberries*

Doomsday Device 6shot/12tall/16grande

*peated scotch whisky, white dog,
sugar-free energy drink (keto)*



When The Mountain Is Out..

shot o' ULLR & a Rainier for \$10

**available whenever Mt. Rainier is visible*



Daily Trail Soda 10

non-alcoholic for enhanced hiking

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Beer

Draught 8

Talking Cedar Pilsner *Rochester, WA*
Pike Uptown Hazy IPA *Seattle, WA*
Crucible Blood Orange Hefeweissen *Everett, WA*
Kulshan Kitten Mittens Winter Ale *Bellingham, WA*
pFriem Pumpkin Ale *Hood River, OR*
Art & Science Cider (10oz) *Sheridan, OR*

Canned & Bottled

Rainier 5
Grolsch Lager Swingtop 8
Wonderland Trail IPA 8
Bale Breaker Dormancy Stout 9
Heineken Non-Alcoholic 6

Wine

natural unless otherwise specified "N"

Sparkling

Campo Viejo Cava N (Glass) 11
Vita Vivet Cava Brut Nature 42
Tour Des Gendres Pet-Nat 52
Michael Cruse Wine "Tradition" 95
Perrier Jouet Grand Brut \$149

Rosé & Skin Contact

Domaine De La Patience Rosé (Glass) 11
La Dive Rosé 38
Meinklang Orange Mulatschak 42
Buona Notte Rosalba 52
Pet Sounds Pet Nat Rosé 55

White

Domaine De La Patience Blanc (Glass) 11
Brand Riesling Trocken 49
Via Alpina Pinot Grigio 53
Mary Taylor Anjou Chenin Blanc 45
Floréz Wines Shangra-li Sauvignon Blanc 75

Red

Domaine De La Patience Rouge (Glass) 11
Domaine Pegaz Beaujolais Villages Gamay 52
Fossil & Fawn Pinot Noir 68
Las Jaras Glou Glou 54
Cruse Wine Monkey Jacket Red Blend 55
L'Hurluberlu Cabernet Franc 53
Iruai Cosmic Cowboy Cabernet Sauvignon 49