

Kalaloch Lodge



Washington designated the apple as the official state fruit in 1989. There are about 175,000 acres of apple orchards in Washington State. On average, Washington state grows 125 million boxes of apples per year. At 40 lbs per box, that's 2.5 million TONS of apples! Washington Apple growers produce 6 out of every 10 apples consumed in the United States.



We believe in protecting the special places we operate in, celebrating the beauty of our national treasures and ensuring that the generations that follow us have an opportunity to experience the world the way we do today. It is this sense of stewardship that gave rise to GreenPath®, a formal, documented and comprehensive plan covering just about everything we could think of to preserve and protect our natural resources.



To reduce plastic waste, straws are available upon request. Plastic straws are one of many items that contribute to the 8 million metric tons of plastic waste impacting our oceans each year.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.(FDA Consumer Advisories 3603.11)

Nutritional information available upon request

FRUIT & SMOOTHIES

PACIFIC HEALTH BLAST SMOOTHIE

Banana, Red Dog Farm Organic Greens, Blueberry, Washington Apple, Coconut Milk

Cal 218 GF DF 🤎 🥖

FRESH	H SEASONAL	FRUIT	SALAD	BOWL	\$6
Cal 162	GF DF 🧡				+ •

\$7

GRIDDLE

With Traditional Syrup or Marionberry & Raspberry Syrup

\$9 \$7 \$2
\$9 \$7 \$2
\$9 \$7
\$8
\$9
\$4
\$3 \$9

CAGE FREE EGGS & SUCH

With Hash Browns or Seasonal Fresh Fruit Salad & Toast (Wheat, Sourdough, Rye, White, English Muffin or Gluten Free Muffin) Egg Whites Available Upon Request, No Added Charge

SIMPLY TWO EGGS VOUR WAY* GF DF \$9 Cal with Hash Browns 528 Cal with Fruit 361

LODGE BREAKFAST DF

\$12

\$13

\$20

\$15

\$13

* Two Eggs your way, choice of Chicken Apple Sausage, Hempler's Bacon or Smoked Ham Cal With Hash Browns and Bacon 1181

BUILD YOUR OWN OMELET GF DF

Three Eggs 💋 Choice of ingredients; Bacon, Ham, Tofu, Scallion, Spinach, Mushroom, Onion, Cheddar	
Cal 433-1041	
Add 2 oz. House Smoked Salmon Add 1 oz. Dungeness Crab Meat	\$7 \$5

HOUSE SPECIALTIES

DUNGENESS CRAB BENEDICT

*Two Eggs Poached 💋 Smoked Ham, English Muffin, Avocado, Hollandaise Sauce, Dungeness Crab, Hash Browns Cal 1401

SMOKED SALMON HASH GF DF

*Two EggsYour Way 💋 Hard Smoked Salmon, Potatoes, Onion, Roasted Red Bell Pepper Cal 770

HANG TOWN FRY DF

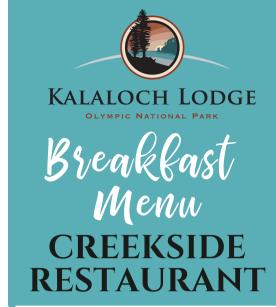
Open Faced Omelet with Fried Oysters, Hempler's Bacon, Cage Free Eggs, Onion & Bell Peppers, Hash Browns Cal 690

KALALOCH BUDDHA BOWL 🛡

Brown Rice, Black Beans, Avocado, Tempeh, Cilantro, Cheddar Cheese, *Two Eggs Your Way, Cherry Tomatoes, Kalaloch Gold Sauce (can be made vegan) Cal 540

SIDES

BREAKFAST MEATS	\$5	HOUSE SMOKED SALMON
Chicken Apple Sausage, Smoked Ham or Applewood Smoked Bacon		TOAST, BUTTER & JAM
ONE EGG	\$2	HASH BROWNS
TWO EGGS	\$3	FRESH CUT FRUIT SALAD
TOFU	\$3	BAGEL & CREAM CHEESE



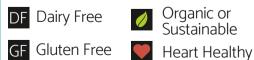
With its sweet flavor and tender, flaky meat, Dungeness crab is a favorite in restaurants throughout the country. Dungeness crabs are typically caught with crab pots or traps. These traps are designed to only capture legal-sized Dungeness crabs. This significantly reduces the accidental capture of smaller crabs and untargeted species. Since the crab pots and traps sit stationary on the seafloor until they are collected, they do not cause significant habitat damage. From our dining room windows you can sometimes see the crab boats out on the horizon.



The Kalaloch Lodge Dining Room strives to ensure that our guests are served produce and meats from local and sustainable sources. Our efforts include referencing the Seafood Watch program, purchasing only the fish that appear on the "good" list, and utilizing local "green" products in support of Slow Food.



MENU KEY



18% Gratuity will be added to parties of 6 or more

Executive Chef	F & B Manager		
John Adams, C.C.C.	Matt Miknyoczki		

\$15

\$8

\$2 \$4

\$4

\$4