



KALALOCH LODGE
OLYMPIC NATIONAL PARK

BREAKFAST

CREEKSIDE RESTAURANT

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

BERRY BLAST SMOOTHIE GF DF \$7

Banana, Kale, Mixed Berries, Flax Seeds,
Washington Apple, Soy Milk
Cal 218

BREAKFAST SPLIT \$10

Banana, Berries, Greek Yogurt, House-Made Hemp
Granola, Honey

Cal 218 GF

STEEL CUT OR OVERNIGHT OATS GF DF \$9

Cal 156 - 264

GRIDDLE

With Traditional Syrup or Marionberry & Raspberry Syrup

GLUTEN-FREE VEGAN MULTIGRAIN PANCAKES GF DF

Full Stack of Three Pancakes	Cal 558	\$11
Short Stack of Two Pancakes	Cal 372	\$9
Add Blueberries		\$2

BUTTERMILK SOURDOUGH PANCAKES

Full Stack of Three Pancakes	Cal 358	\$11
Short Stack of Two Pancakes	Cal 248	\$9
Add Blueberries		\$2

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 **YOUR WAY*** GF DF \$10

Cal with Hash Browns 528
Cal with Fruit 361

LODGE BREAKFAST DF \$14.50

* 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 \$15

Three Eggs Choice of ingredients;
Bacon, Ham, Tofu, Scallion, Spinach,
Mushroom, Onion, Cheddar

Cal 433-1041

Add 2 oz. House Smoked Salmon	\$7
Add 1 oz. Dungeness Crab Meat	\$5

BEVERAGES

Water and Straws Available By Request

JUICE (NO REFILLS) \$3 **RAIN FOREST ALLIANCE** \$3

Orange, Apple, Cranberry, Tomato
CERTIFIED COFFEE

HOT OR ICED TEA (FREE REFILLS) \$3 (FREE REFILLS)

MILK (NO REFILLS) \$3 **HOT COCOA (NO REFILLS)** \$3

HOUSE SPECIALTIES

DUNGENESS CRAB BENEDICT

\$20

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

SMOKED SALMON HASH

\$17

*Two Eggs Your Way  Hard Smoked Salmon, Potatoes, Onion, Roasted Red Bell Pepper
Cal 770

TREE OF LIFE BOWL

\$15

Brown Rice, Black Beans, Avocado, Broccoli, Cilantro, Cheddar Cheese, Tofu Scramble, Cherry Tomatoes, Becker's Gold Sauce
Cal 556

KALALOCH BREAKFAST BUFFET

ADULTS - \$20, CHILDREN - \$9, SENIORS - \$11

Scrambled Eggs, Chef Dorinda's Daily Scramble, Premium Bacon, Chicken Sausage, Breakfast Potatoes, Breakfast Pastries, French Toast or Flap Jacks, Cold Cereals, Steel Cut Oats, Smoked Salmon, Yogurt, Fresh-Cut Fruit
Includes your choice of one beverage:
Milk, Juice, Tea or Drip Coffee

SIDES

BREAKFAST MEATS \$5

Chicken Apple Sausage, Smoked Ham or Applewood Smoked Bacon

ONE EGG \$2

TWO EGGS \$3

TOFU \$3

HOUSE SMOKED SALMON \$8

TOAST, BUTTER & JAM \$2

HASH BROWNS \$4

FRESH CUT FRUIT SALAD \$4

BAGEL & CREAM CHEESE \$4



KALALOCH LODGE
OLYMPIC NATIONAL PARK

BREAKFAST

CREEKSIDE RESTAURANT

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

 Dairy Free  Organic or Sustainable
 Gluten Free  Heart Healthy

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

Executive Chef John Adams, C.C.C. Sous Chef Adam Worl
F&B Manager Christy Ford