



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

PUMPKIN PUNCH SMOOTHIE GF DF ♥ 🌿 **\$7**
Banana, Kale, Pumpkin, Flax and Chia Seeds,
Washington Apple, Pumpkin Pie Spice and Soy Milk
Cal 218

FRESH SEASONAL FRUIT SALAD BOWL **\$6**
Cal 162 GF DF ♥

GRIDDLE

With Traditional Syrup or Marionberry & Raspberry Syrup

GLUTEN FREE VEGAN MULTIGRAIN PANCAKES GF 🌿 **\$9**
Full Stack of Three Pancakes Cal 558 **\$7**
Short Stack of Two Pancakes Cal 372 **\$2**
Add Blueberries

BUTTERMILK SOURDOUGH PANCAKES **\$9**
Full Stack of Three Pancakes Cal 358 **\$7**
Short Stack of Two Pancakes Cal 248 **\$2**
Add Blueberries

OLYMPIC GRILLED TOAST
Whole Grain Bread, Cinnamon Egg Batter, Roasted Apples
Three Pieces of Toast Cal 697 **\$9**
Two Pieces of Toast Cal 503 **\$7**

CEREALS

STEEL CUT OATMEAL GF DF ♥ **\$8**
With your choice of Oven Roasted Apples,
Dried Cranberries or Thompson Golden Raisins
Cal 156 - 264

OVERNIGHT OATS GF DF ♥ **\$9**
Coconut Milk, Chia and Flax
Seeds, House-Made Pumpkin Butter
Cal 250

COLD CEREALS **\$4**
Choice of Milk and Cereal
Please ask your server for current selection
Cal 140 - 240 🌿

BEVERAGES

Water and Straws Available By Request
JUICE (NO REFILLS) **\$3** **RAIN FOREST ALLIANCE CERTIFIED COFFEE** **\$3** **\$9**
Orange, Apple, Cranberry, Tomato (FREE REFILLS) 🌿
HOT OR ICED TEA (FREE REFILLS) **\$3** **ORGANIC FRENCH PRESS COFFEE (NO REFILLS)** **\$9**
HOT COCOA (NO REFILLS) **\$3**
MILK (NO REFILLS) **\$3** 8 Cup Pot **\$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 🌱 **YOUR WAY*** GF DF \$9
Cal with Hash Browns 528
Cal with Fruit 361

LODGE BREAKFAST DF 🌱 \$14
* 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 \$14
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

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 GF DF \$17
*Two Eggs Your Way 🌱 Hard Smoked Salmon,
Potatoes, Onion, Roasted Red Bell Pepper
Cal 770

HANGTOWN FRY DF \$16
Open Faced Omelet with Fried Oysters, Hempler's Bacon,
Cage-Free Eggs, Onion & Bell Peppers, Hash Browns
Cal 690

KALALOCH BUDDHA BOWL ❤️ \$15
Brown Rice, Black Beans, Roasted Squash, Tempeh,
Cilantro, Cheddar Cheese, *Two Eggs Your Way, Cherry
Tomatoes, Becker's Gold Sauce. (Can be made vegan.)
Cal 540

SIDES

BREAKFAST MEATS \$5	HOUSE SMOKED SALMON \$8
Chicken Apple Sausage, Smoked Ham or Applewood Smoked Bacon	TOAST, BUTTER & JAM \$2
ONE EGG \$2	HASH BROWNS \$4
TWO EGGS \$3	FRESH CUT FRUIT SALAD \$4
TOFU \$3	BAGEL & CREAM CHEESE \$4



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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

DF Dairy Free 🌱 Organic or Sustainable
GF Gluten Free ❤️ Heart Healthy

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

Executive Chef Sous Chef
John Adams, C.C.C. Neil Moroney