



KALALOCH LODGE

OLYMPIC NATIONAL PARK

FRUIT & SMOOTHIES

PACIFIC HEALTH BLAST SMOOTHIE \$7 🌿 ❤️ (GF) (DF)

Banana, Red Dog Farm Organic Greens, Blueberry, Washington Apple, Soy Milk // Cal 218

FRESH SEASONAL FRUIT SALAD BOWL \$6 ❤️ (GF) (DF) // Cal 162

GRIDDLE

With Traditional Syrup or Marionberry & Raspberry Syrup

ORGANIC GLUTEN FREE BUCKWHEAT-WALNUT PANCAKES

\$9 full stack of 3 pancakes / 7 short stack of 2 pancakes 🌿 (GF) // Cal 726/522

Add Blueberries - \$2

BUTTERMILK SOURDOUGH PANCAKES

\$9 full stack of 3 pancakes / 7 short stack of 2 pancakes // Cal 358/248

Add Blueberries - \$2

OLYMPIC GRILLED TOAST

\$9 three pieces of toast / 7 two pieces of toast

Whole Grain Bread, Cinnamon Egg Batter, Roasted Apples // Cal 697/503

CEREAL

STEEL CUT OATMEAL \$8 ❤️ (GF)(DF)

Choice of Oven Roasted Apples, Dried Cranberries or Thompson Golden Raisins // Cal 156-264

GRANOLA & GREEK YOGURT \$9 ❤️

Almonds, Hazelnut & Seasonal Fresh Fruit // Cal 370

KASHI NATURAL CEREALS \$4

Choice of Milk and Cereal. Please ask your server for current selection // Cal 140-240

Executive Chef John Adams - Sous Chef Jason Qualls

18% Gratuity will be added to parties 6 or more | Split Plate Fee \$4 includes full Starch and Veg

 Organic or Sustainable

 Heart Healthy

(GF) Gluten Free

(DF) Dairy Free

CAGE FREE EGGS & SUCH

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

***SIMPLY TWO EGGS YOUR WAY \$9** 🌱 (GF) (DF)

// Cal with Hash Browns 528 / with Fruit 361

LODGE BREAKFAST \$12 🌱 (DF)

*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 \$13 🌱 (GF) (DF)

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 \$15 🌱 (GF) (DF)

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

HANG TOWN FRY \$13 (DF)

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

SIDES

Breakfast Meats \$5

Chicken Apple Sausage, Smoked Ham or
Applewood Smoked Bacon

ONE EGG \$2

TWO EGGS \$3

TOAST, BUTTER & JAM \$2

HASH BROWNS \$4

FRESH CUT FRUIT SALAD..... \$4

BAGEL & CREAM CHEESE \$4

TOFU \$3

BEVERAGES

Water Available By Request

JUICE \$3

Orange, Apple, Cranberry, Tomato // No Refills

HOT OR ICED TEA \$3

Free Refills

HOT COCOA \$3

No Refills

MILK \$3

Whole, Low-Fat or Nonfat // No Refills

SNOQUALMIE ROOT BEER ON TAP \$3

No Refills

RAIN FOREST ALLIANCE CERTIFIED COFFEE 🌱

\$3 // Free Refills

ORGANIC FRENCH PRESS COFFEE 🌱

4 Cup Pot **\$7** // No Refills

8 Cup Pot **\$9** // No Refills

FOUNTAIN DRINKS \$3

Free Refills

*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.