



# KALALOCH LODGE

OLYMPIC NATIONAL PARK

## STARTERS

### WASHINGTON CHEESE PLATE ..... \$15.95

Gothberg Farm's Goat Cheese, Beecher's Handmade Cheese, Mt. Townsend Creamery, Lavender Honey, Marionberry Jam, Spiced Hazelnuts, Lapanzanella Crackers // Cal 538

### BEECHER'S POUTINE ..... \$12.95

Beecher's Cheese Curd, Brown Gravy, Seasoned Sidewinder Fries // Cal 950

### DUNGENESS CRAB CAKE ..... \$18.95

Two 2oz Cakes, Smoked Jalapeño Aioli // Cal 574

### HOUSE SMOKED MAPLE SALMON ..... \$15.95

Lemon Dill Cream Cheese, Capers, Red Onion, Crackers // Cal 700

### ARTICHOKE SPINACH DIP ..... \$13.95

Seasoned House Potato Chips // Cal 734

## SOUPS

*Add a Sourdough Bread Bowl - \$3.95*

### CREEKSIDE CLAM CHOWDER

\$7.50 cup / \$8.50 bowl

Potatoes, Applewood Smoked Bacon // Cal 404/511

### VEGAN WASHINGTON LENTIL SOUP

\$5.75 cup / \$6.75 bowl (GF) (DF)

Cal 173/261

## SALADS

*Add: Grilled Chicken Breast - \$5.95 / Oregon Pink Shrimp - \$6.95 / Smoked Salmon - \$7.95*

### RED DOG FARMS ORGANIC MIXED GREENS ..... \$6.95 small / \$11.95 large (GF) (DF)

Red Dog Farm, Organic Lettuce, English Cucumber, Washington Apples, Spiced Hazelnuts, Sherry Honey Vinaigrette // Cal 249/374

### CAESAR WEDGE ..... \$6.95 small / \$11.95 large

Romaine, Sourdough Croutons, Parmesan, Classic Dressing // Cal 408/686

### ORGANIC SPINACH & BLACKBERRIES ..... \$7.95 small / \$13.95 large (GF)

Organic Spinach, Pickled Red Onion, Blackberries, Gothberg Farms Feta, White Balsamic Maple Vinaigrette // Cal 212/412

## BEVERAGES

### JUICE ... \$3.50 // No Refills

Orange, Apple, Cranberry, Tomato

### MILK ... \$2.95 // No Refills

Whole, Low-Fat or Nonfat

### ITALIAN SODA ... \$2.95 // No Refills

### HOT COCOA ... \$2.95 // No Refills

### FOUNTAIN DRINKS ... \$2.95 // Free Refills

Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Dr. Pepper, Lemonade

### RAIN FOREST ALLIANCE CERTIFIED COFFEE ..... \$3.50

Free Refills

### ORGANIC FRENCH PRESS COFFEE

4 Cup Pot \$6.95 // No Refills

8 Cup Pot \$9.95 // No Refills

### HOT OR ICED TEA ... \$2.95 // Free Refills

### SNOQUALMIE ROOT BEER ON TAP ... \$2.95 // No Refills

Executive Chef Ashley K. Miller, CEC | Sous Chef Jason Qualls | F & B Manager Matt Miknyoczki

18% Gratuity will be added to parties 6 or more | Split plate fee \$4 includes full starch and vegetables

Organic or Sustainable

Heart Healthy

(GF) Gluten Free

(DF) Dairy Free

## KALALOCH FAVORITES

### FISH AND CHIPS ..... \$15.95 2 piece / \$19.95 3 piece

Bar Hop Ale Battered Pacific Cod, Citrus Tarter Sauce, Coleslaw, French Fries // Cal 1451/1158

### CURRY CLAMS ..... \$16.95 🌿❤️ (DF)

One lb Manilla Clams, Curry Coconut Broth, Basil, Cilantro, Grilled Garlic Bread // Cal 634

### COD OR PORK TACOS ..... \$13.95 (GF)

3 Tacos, Cilantro Slaw, Flour Tortillas, Cumin Lime Crème Sauce // Cal 848

## BURGERS

*Served with your choice of a Side Salad, Cup of Fruit, or French Fries (Specialty Salads add \$1)  
Upgrade to Seasoned Sidewinder Fries or Tater Tots - \$2  
Add Mushrooms, Hempler's Bacon or Avocado - \$1.95 each*

### \*SMOKY ELK BURGER ..... \$17.95 🌿

6oz Ground Nicky Farms Elk with 20% Painted Hills Beef, Smoked Jalapeño Aioli, Pepper Jack Cheese Red Onion Bacon Jam, Lettuce, Tomato // Cal 753

### \*KALALOCH SALMON BLT ..... \$16.95 🌿

4oz Salmon Filet, Olive Rosemary Bread, Hempler's Bacon, Lettuce, Tomato, Dill Cream Cheese Spread // Cal 734

### \*PAINTED HILLS BEEF BURGER ..... \$15.95 🌿

6oz Natural Ground Chuck, Toasted Brioche Bun  
Choice of Cheddar, Swiss or Jalapeño Jack // Cal 786

### GRILLED CHICKEN SANDWICH ..... \$13.95

Grilled Chicken, Cranberry Walnut Cheese Spread, Tomato, Red Onion,  
Sliced Washington Apples, Toasted Brioche Bun // Cal 548

### VEGAN BLACK BEAN BURGER ..... \$12.95 ❤️

6oz House-Made Patty, Toasted Brioche Bun  
Choice of Cheddar, Swiss or Jalapeño Jack // Cal 569

## FEATURED BUSINESSES

### Red Dog Farm - Chimacum, WA

Featuring over 150 certified organic varieties of vegetables, berries, cut flowers and plant starts.

### Gothberg Farms - Skagit County, WA

A very small family goat dairy farm that has been proudly producing cheeses for over 10 years.



Kalaloch Lodge 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.

\*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.