

# ALL DAY MENU

## SMALL PLATES

*Snacks just for you or for the table.*

### Bacon Fat Popcorn \$4 <sup>GF</sup>

Brown sugar, cayenne, smoked sea salt

### Deviled Egg Trio \$6 <sup>GF</sup>

Sriracha-glazed bacon and aged white cheddar crumbles

### Chips and Dip \$2

House-made kettle chips and onion dip

### Candied Bacon \$6 <sup>GF</sup>

Spicy and sweet

### Roasted Beet Hummus \$11 <sup>GF</sup> <sup>V</sup>

Garden vegetables and grilled flatbread

### Charcuterie Board \$15

Chef selected charcuteries and cheeses, Marcona almonds, dried fruit, honeycomb

### Loaded Tots \$8

Tater tots, scallions, tomato, olives, and beehive cheddar and pepper jack fondue

*Add pulled pork \$3*

### RL Mini Sliders

2 RL Beef Patties – Kobe beef, cheese, sliced red onion, tomato, lettuce \$12  
2 Pulled Pork – pulled pork, shredded marinated veggies, mango guava bbq sauce \$11

### Eggs Over Purgatory \$9

Steak chili with red kidney beans, sweet potato, and fried egg. Served with cornbread and butter.

### Taco, Taco, Taco <sup>GF</sup>

Carne asada, slaw, pineapple salsa \$12

Carnitas tacos, avocado, red onion, cilantro lime crema \$12

### Grown Up Mac & Cheese \$12

Cavatappi noodles, smoked gouda, cheddar, béchamel, beer syrup

### Seasonal Quiche \$9

Seasonal vegetarian quiche, arugula salad

### Caprese Flatbread \$11

Tomato, pesto, fresh mozzarella, basil, extra virgin olive oil, aged balsamic

### Chicken and Kale Flatbread \$11

Chicken breast, braised kale, roasted red peppers, beehive cheddar, roasted garlic, chili pepper flakes

## SALADS

### Washington Pear and Apple \$9 <sup>GF</sup> <sup>V</sup>

Spring mix, diced apples and pears, sliced candied almonds, dried cranberries, lemon vinaigrette

### Cobb Salad \$9 <sup>GF</sup>

Romaine, cucumber, tomato, blue cheese, bacon, olives, avocado, boiled egg

### Classic Caesar \$9

Romaine hearts, Caesar dressing, croutons, parmesan, anchovies

*Add Protein:*

*Grilled Chicken Breast \$6, Grilled Salmon \$9*

## LARGE PLATES

*Good for one, but great for sharing.*

### RL Ultimate Burger \$14

Our 8 oz. Kobe beef burger served with lettuce, tomato, red onion, dill pickle, and french fries

*Add bacon \$1.50, cheddar cheese \$0.50*

### Epic Mac n' Cheese

### Bacon Burger \$15

Charbroiled Kobe beef burger topped with our creamy macaroni and cheese and bacon. Served with dill pickle and french fries

### The Meltdown \$11

Three cheese sourdough grilled cheese with tomato bisque

### Red Rooster Sandwich \$13

Grilled chicken breast, tomato, avocado, pepper jack cheese and sriracha aioli. Served with fries

### Wild Mushroom Polenta \$16 <sup>V</sup>

Blue corn polenta, kale, overnight tomatoes, mushrooms and local heirloom vegetables

### PNW Salmon \$26 <sup>GF</sup>

Marinated and grilled salmon, fingerling potatoes, brussel sprouts, peppers, carrots, zucchini

### Roasted Chicken \$20

Roasted chicken, farro, asparagus, green beans, red pepper, au jus

### The Picnic

Pecan wood-smoked pork ribs with mango-guava BBQ sauce served with crunchy slaw and cornbread

*Half Rack \$16*

*Full Rack \$26*

### Short Ribs \$22 <sup>GF</sup>

The ultimate comfort food served with fingerling potatoes, blistered cherry tomatoes, local heirloom vegetables

### Rib Eye Steak \$34 <sup>GF</sup>

12oz steak, roasted fingerling potatoes, local heirloom vegetables, compound butter

## SIDES

### French Fries \$4

### Sweet Potato Fries \$5

### Sautéed Kale \$6

### Roasted Veggies \$6

## SWEET TREATS

*Sweeties \$14 for flight or \$4 each*

### Chocolate and Hazelnut Mousse

### Huckleberry Cheesecake

### Berry Mousse

### Creme Brulee

### Ice Cream Sandwiches \$5

Ask your server for today's selections

### Chocolate Chip Cookie \$6

*Served warm.*

*Add scoop of vanilla ice cream \$1*

### Campfire \$8

Marshmallows, chocolate, graham crackers

# BREAKFAST MENU

## SIGNATURE BREAKFAST

If you've purchased breakfast with your room, the following options are available:

**Artisan Toasts** (Avocado, prosciutto, banana nut, ricotta and jam)

**RL Breakfast** (Two eggs any style, choice of bacon or polish sausage, with potatoes)

**Plate-sized Cakes** (two huge buttermilk pancakes served with whipped butter and maple syrup)

**Healthy Start** (Seasonal berries, granola, organic greek yogurt and agave syrup)

**Organic Steel Cut Oatmeal**   (Steel cut oats, bananas, berries, brown sugar and almond milk)

## ARTISAN TOASTS

**Avocado \$8**

Seeded wholegrain bread, smashed avocado, arugula, tomato  
*Put an egg on it: add \$2*

**Prosciutto \$10**

Sourdough bread, prosciutto, arugula, lemon olive oil  
*Put an egg on it: add 2*

**Banana Nut \$6**

Seeded wholegrain bread, almond butter, sliced bananas, chia seeds

**Ricotta and Jam \$6**

Sourdough bread, ricotta cheese, local raspberry jam, basil

## SAVORY SKILLET

*Served with Artisan bread*

**RL Breakfast \$13**

Two eggs any style served with your choice of thick cut bacon or polish sausage with our house potatoes

**Skinny Scramble \$12**

Egg whites, tomato, kale, basil, mushrooms, scallions and pepper jack cheese

**Hot Mess Scramble \$14**

Bacon, Polish sausage, cheddar cheese, tomato, mushroom, potato and peppers

**Prosciutto Benedict \$16**

Prosciutto, poached eggs, sautéed kale, black pepper hollandaise, english muffins. Served with house potatoes  
*(without Prosciutto, \$13)*

**Short Rib Hash \$14**

Braised short rib, sweet potato and scallions topped with fried eggs

**Seasonal Quiche \$9**

Served with arugula salad

## SOMETHING SWEET

**Plate-sized Cakes \$9**

Two huge buttermilk pancakes served with whipped butter and maple syrup  
*Add chocolate chips, blueberries, sliced banana, roasted pecans, or apple smoked bacon bits \$1 each*

**Organic Steel Cut Oatmeal \$7**

Steel cut oats, bananas, berries, brown sugar and almond milk

**Healthy Start \$11**

Seasonal berries, granola, organic greek yogurt and agave syrup

## PIERRE COUNTRY BAKERY PASTRIES

**Bran Muffin \$2.50**

**Very Berry Muffin \$2.50**

**Plain Croissant \$4**

*Add side of Nutella \$1*

## EXTRAS MAKES BREAKFAST BETTER.

*See right for extra choices*

## GIVE ME MORE

**Seasonal Fresh Fruit \$4**

**Daily's Bacon \$5**

**Colosimos Polish Sausage \$5**

**Artisan Toast with Butter \$4**

**House Potatoes \$4**

VICTROLA  
COFFEE ROASTERS

We've partnered with Victrola Coffee Roasters in Seattle to provide the ultimate coffee experience.

**Doppio Espresso \$2.75**

**Espresso Macchiato \$3.25**

**Americano \$3.00**

**Traditional Cappuccino \$3.75**

**Latte \$4.75**

**Mocha \$4.75**

**Cold Brew Coffee \$3.75**

## RL BLENDERS

**Greens and Things \$7**

Kale, cucumber, OJ, grapefruit and agave nectar

**Berry Tasty \$7**

Berries, banana, almond milk and Greek yogurt