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MISSION STATEMENT

At Altitude Restaurant, we are committed to delivering a memorable dining experience that transcends borders and celebrates both American and global culinary traditions. Nestled in the heart of our golf and ski resort, we blend local ingredients with international flavors, crafting innovative dishes that delight.

Our mission is to create a welcoming atmosphere where guests can savor the art of fusion American cuisine while enjoying friendly and hospitable service. We strive to be a place of connection, celebration, and adventure, inviting everyone to fill your belly in this mountain haven. Our menu is a celebration of hearty, soul nourishing dishes that evoke nostalgia and warmth, crafted with love.



FALL-WINTER OPERATING HOURS

BREAKFAST, LUNCH, & DINNER

SUNDAY - THURSDAYS

7AM - 9PM

FRIDAY & SATURDAYS

7AM - 10PM

HAPPY HOUR (MON - SUN): 3PM - 6PM

INDUSTRY NIGHT (MONDAYS) 3PM - 9PM

WWW.MTHOOD-RESORT.COM

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FEEDBACK & SUGGESTIONS

THANK YOU FOR DINING WITH US! IF YOU LOVED YOUR VISIT,
PLEASE CONSIDER LEAVING US A REVIEW ON:
GOOGLE, YELP, OR TRIPADVISOR!



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Altitude Breakfast Menu

Yogurt Parfait - 6

Creamy yogurt layered with granola and fresh seasonal fruit.
A light and refreshing breakfast option.

**Early Bear Breakfast - 8

Rise and Shine with our Early Bear Breakfast: a hearty feast of savory ham, perfectly scrambled eggs, and melted cheese all nestled between warm, toasty bread.

Garden Bliss Breakfast Bowl - 10

A vibrant medley of quinoa, roasted sweet potatoes, and sautéed kale, topped with creamy avocado and a sprinkle of sunflower seeds. This nourishing bowl bursts with fresh flavors and energizing goodness.

**Stacked Morning Magic - 13

Build-Your-Own Stack Adventure: Choose your canvas - fluffy pancakes, golden waffles, or decadent French Toast - then layer with sweet cinnamon goodness and toppings galore for a personalized breakfast masterpiece.

**Mountain Monte Cristo - 14

Freshly sliced Turkey, Ham, Swiss, and Cheddar sandwiched between two pieces of Golden French toast dusted with powdered sugar. Served with Breakfast Au jus.

**Classic Mt. Hood Oregon Resort Breakfast Plate - 15

A delightful spread of two eggs any style, served with crispy hash browns, & choice of protein. Accompanied by fresh fruit & toast or a biscuit (gluten-free toast available +1) to kickstart your day in mountain paradise.

**Baja Bliss Hash Stack - 15

Dive into a flavorful fiesta with our crispy corn tortillas layered high with succulent Baja-style pulled chicken, smoky poblano, and sweet corn. Browned with perfectly poached eggs, drizzled in creamy hollandaise, and accented with roasted red peppers, fresh scallions, and a splash of salsa.

Breakfast Beverage Bar

Coffee or Hot Herbal Tea - 2.50
Soda - 3
Juice - 3
Milk - 3

Alcoholic Beverages

Bloody Mary Sunshine - 8
Morning Classic Mimosa Magic - 8
Cranberry Kiss Mimosa - 8
Apple Cinnamon Bellini - 8

Zero Proof Delights

Apple Cider Spritz - 8
Cucumber Mint Refresher - 8
Ginger-Lemon Sparkler - 8

Items Below Served with
Choice of Breakfast Potatoes, Fresh Fruit or
Green Salad

Vegan Breakfast Forest Fresh Burrito - 12

A wholesome mix of scrambled tofu, black beans, sautéed peppers, onions, and avocado, wrapped in a warm tortilla. Served with salsa on the side.

**Welches Sunrise Burrito - 13

Fuel your day with a delicious mix of scrambled goodness and savory sausage, black beans, sautéed veggies, creamy avocado all in portable package. Served with pico de gallo.

**Pine Grove Delight Omelet - 14

A savory blend of earthy mushrooms & creamy goat cheese folded into fluffy eggs, delivering a delightful taste of Oregon's natural county in every bite!

**Zesty Avocado Toasty Bliss - 14

Creamy avocado spread on toasted whole-grain bread (GF +1), one egg cooked any style, topped with juicy cherry tomatoes, hint of spice, and sprinkled with roasted pumpkin seeds.

**Sunrise Splendor Benedict - 15

A delightful combination of two poached eggs and savory Canadian bacon on toasted muffins, finished with a luscious hollandaise sauce to brighten your morning. (GF +1)

**Coastal Breeze Benedict - 16

Two poached eggs with sliced avocado, chorizo patties on top of toasted English muffin finished with hollandaise and a siracha drizzle. (GF +1)



Morning Accents

Toasty Delights - 2 (two slices of toast of your choice)

Sourdough, Whole Wheat, English Muffin, Gluten Free +1

**Double Delight: Two Eggs, Any Way You Crave - 4

Seasonal Fruit Medley - 4

Starch Sensations - 4

Hash Browns or Country Style Potatoes

**Protein Pairings - 5

Two Pieces of Breakfast Meat:

Bacon, Pork/Chicken +1/Veggie Sausage +1, Ham, Chorizo

Granola or Oatmeal Bowl - 5

Heart-healthy grains served with toppings like nuts and honey.

Vegetable Fritters - 6

Made with local vegetables, adding a savory and healthy option.

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Altitude Restaurant Menu

Soup

****Daily Soup Special – cup 6, bowl 9**

Ask for today's selection (served with a bread sticks)

Welches Woods Lentil Elixir (VG, V, GF) – cup 6, bowl 9

A blend of earthy mushrooms and tender lentils simmered to perfection. This rich, velvety soup is infused with aromatic herbs, creating a comforting dish that is both nourishing and delicious.

****Chowder on the Greens – cup 7, bowl 10**

Experience the perfect blend of tradition and local flavor with our Oregon Coast Clam Chowder! This creamy bowl of goodness features tender clams, hearty potatoes, and savory bacon, all simmered to perfection. Topped with fresh herbs and served with oyster crackers.

Salads

Beet the Mountain Blues Salad (VG, GF) - 13

Brighten your day with an uplifting salad of earthy roasted beets paired with peppery arugula, tossed in a light citrus vinaigrette, and topped with candied walnuts and crumbled blue cheese. (**vegan upon request**)

Pearfectly Berry & Nutty Salad (VG, GF) - 13

A delightful combination of fresh pears, succulent berries, crumbled blue cheese, and crunchy candied walnuts, tossed in a zesty dressing.

****Mountain Caesar Salad with Grilled Lemon Chicken - 16**

Featuring perfectly grilled chicken kissed by lemon, tossed with crisp romaine and creamy dressing.

****Welches Cobb Salad - 16**

A hearty medley of mixed greens topped with tender grilled chicken, crispy bacon, creamy avocado, vibrant cherry tomatoes, tangy blue cheese, and perfectly quartered hard-boiled eggs. Drizzled with a zesty homemade dressing, this colorful and nutritious salad captures the essence of mountain freshness in every bite.

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Starters

Brussels Gone Wild (VG, V, GF) - 9

Delight in our Crispy Garlic Brussels Sprouts, perfectly roasted to golden perfection and tossed with a savory garlic infusion. Complemented by a drizzle of zesty Sriracha Aioli that adds fiery kick.

Mushroom Medley Delight (VG) - 10

Delectable stuffed mushrooms filled with sauteed spinach, crumbled feta cheese, and chopped sun-dried tomatoes, offering a burst of Mediterranean flavor that complements Oregon's fresh produce.

Oregon Trail Bruschetta (VG) - 10

Relish the creamy indulgence of burrata paired with sweet, roasted tomatoes and vibrant basil pesto atop toasted artisan bread.

****Summit Shells Crab Cakes - 12**

Golden and crisp, it captures the essence of Oregon's coastal treasures, bringing a taste of the ocean to the mountains. Each bite bursts with fresh herbs and rich garlic, perfectly complemented by a tangy aioli.

****Alpine Brie Bliss Crostini (servings of 4) - 15**

Artisanal crostini, topped with luscious slices of creamy Brie and delicate prosciutto, all kissed with a rich balsamic glaze. Each bite combines the saltiness of the prosciutto with the smooth, buttery flavor of the Brie, balanced perfectly by the sweet tang of the glaze.



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Altitude Lunch Entrées

Sandwiches

Oregon Garden Veggie Delight (VG, V) - 12

This colorful medley features a luscious spread of creamy avocado and zesty hummus, layered with crisp cucumbers, sweet bell peppers, and hearty shredded carrots.

Nestled between slices of our freshly baked whole grain bread, each bite bursts with the freshness of baby spinach and a sprinkle of pumpkin seeds for that perfect crunch.

Drizzled with a tangy balsamic glaze and garnished with fragrant herbs.

(Gluten Free +1)

****Wy'East Buffalo Wrap - 13**

Experience the bold flavors of our Buffalo Wrap, where tender, spicy buffalo chicken meets crisp lettuce, ripe tomatoes, and creamy ranch dressing, all wrapped in a warm, soft tortilla. Each bite is a delightful fusion of heat and freshness, making it the perfect handheld meal for those craving a little kick!

****Chipotle Turkey Club Bliss - 15**

Spice up your lunch with our Chipotle Turkey Club, a bold twist on a classic favorite! Savory slices of turkey meet smoky chipotle mayo, complemented by crispy bacon, fresh avocado, and crisp lettuce. All this deliciousness is layered between toasted artisan bread, giving you a taste of Oregon's vibrant flavors in every bite.

(Gluten free +2)

****Maple Bacon BLT - 14**

This sweet and savory masterpiece combines crispy bacon glazed with a hint of maple syrup, complemented by heirloom tomatoes and crunchy romaine lettuce.

Nestled in a toasted brioche bun and finished with a smoky chipotle mayo.

(Gluten Free +1)

****The Birdie Wrap - 14**

Take a swing at flavor with our Avocado Chicken Caesar Wrap—a hole-in-one choice for a refreshing and satisfying bite on the course! Grilled chicken, fresh romaine lettuce, and juicy cherry tomatoes are tossed in a zesty Caesar dressing, then wrapped in a soft spinach tortilla. But that's not all—this wrap features avocado slices for an unexpected crunch and creaminess that takes it to the next level.

Finished with a sprinkle of Parmesan cheese and a hint of lemon.

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Burgers

****Mt. Hood Resort Classic Burger - 14**

A tribute to classic flavors, this juicy beef patty is perfectly grilled to your liking, nestled between a toasted brioche bun. Topped with melted cheddar cheese, fresh lettuce, ripe tomato, and tangy special sauce, each bite delivers a delightful burst of taste. Accompanied by a side of golden, crispy fries or a fresh garden salad, our burger is the ultimate comfort food. (Gluten Free Bun +2)

****Cascade Chipotle Bison Treats (servings of 3) - 14**

Elevate your dining experience at Mt. Hood Oregon Resort with our Chipotle Bison Sliders, crafted from premium, lean bison infused with smoky Chipotle spices. Nestled between soft, toasted buns, each slider is topped with zesty garlic aioli, fresh greens, caramelized onions, and ripe tomatoes, offering a harmonious blend of vibrant tastes.

Sides

Herb Infused Rice - 4

Enhance your meal with our fragrant blend of fluffy long grain rice delicately seasoned with a medley of fresh herbs & spices.

Balsamic Beet Slaw - 5

Shredded beets mixed with cabbage and carrots, dressed with a balsamic vinaigrette, showcasing the root vegetables.

Herbed Garlic Parmesan Fries - 6

Crispy fries tossed in garlic butter, finished with fresh herbs like thyme and parsley, and sprinkled with grated Parmesan.

Sweet Potato Fries with Cinnamon Sugar - 6

Crispy sweet potato fries tossed in a blend of cinnamon and sugar, served with a side of honey or maple dipping sauce.

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Altitude Dinner Menu

Entrees

Bigfoot Buddha Bowl (VG, V, GF) - 12

The ultimate in nourishment with our Bigfoot Buddha Bowl, a vibrant medley of quinoa, roasted seasonal vegetables, crisp greens, and creamy avocado, all drizzled with balsamic glaze.

Pacific Northwest Stuffed Peppers (VG, GF) - 14

Dive into our Pacific Northwest Stuffed Peppers, a local favorite that captures the essence of Oregon's vibrant flavors! These colorful bell peppers are lovingly filled with a hearty mix of rice, sautéed mushrooms, fresh spinach, and a blend of artisan cheeses, all seasoned with fragrant herbs. Topped with a zesty tomato sauce and baked to perfection.

Wine Pairing Recommendation: King Estate Oregon Sauvignon Blanc (DRY)

****Slopeside Seafood & Chips - 15**

Dive into the ultimate taste of the coast with our mouthwatering Fish and Chips! Wild caught Cod, lightly battered and fried to golden perfection, served alongside crispy, golden fries and our signature tartar sauce. Perfect for fueling your day on the greens or the slopes!

****Citrus Herb Baked Cod with**

Rustic Roasted Potatoes & Seasonal Vegetables (GF) - 18

Savor our *Citrus Herb Baked Cod*, delicately topped with zesty lemon and garlic, baked to flaky perfection. Accompanied by golden roasted potatoes and fresh seasonal vegetables.

Wine Pairing Recommendation: Eola Hills Winery Willamette Valley Pinot Gris (DRY)

****Mountain View Sirloin Steak Delight with**

Seasonal Roasted Medley & Herb-Infused Rice (GF) - 20

A juicy Sirloin steak seared to perfection and topped with a luscious garlic herb butter that melts into every bite. Accompanied by a colorful array of roasted seasonal vegetables and fragrant herbed rice, this dish is a delightful celebration of bold flavors and comforting textures.

Wine Pairing Recommendation: Eola Hills Winery Willamette Valley Pinot Noir (DRY)

****Korean Grilled Glory Ribs - 20**

Savor the bold flavors of our Korean BBQ Short Ribs, marinated to perfection in a savory blend of soy sauce, garlic, and sesame oil. Grilled to juicy tenderness, each rib is a delightful fusion of sweet and savory that melts in your mouth. Served with a side of fragrant rice and house salad, this dish is a hearty celebration of Korean cuisine that will warm your soul!

Distilled Spirit Pairing Recommendation: Korean Jinro Soju, made primarily from grains

Beer Pairing Recommendation: Deschutes Brewery's Fresh Squeezed IPA

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Desserts

**Vegan Ski & Swing Oat milk Gelato – single scoop 4, double scoop 6,
Pint (take home option) 8, Sundae (with toppings) 8**

A creamy goodness of our Oregon Oat Bliss Gelato, a guilt-free vegan treat crafted from rich oat milk and infused with the essence of pure vanilla. Perfectly balanced and refreshingly light, this gelato is inspired by the stunning landscapes of our golf and ski resort.

**Heavenly Berry Patch Cobbler – Individual Serving of Berry Patch Cobbler 6,
Family Size or Sharing Portion – 12, Cobbler with Ice Cream (à la Mode) 8**

Indulge in our Berry Bliss Cobbler à la Mode, a warm and luscious dessert featuring a medley of plump, juicy berries enveloped in a golden, buttery crust. Topped with a generous scoop of velvety vanilla ice cream, this delightful treat is the perfect harmony of sweet and tart.

**Salted Caramel Brownie Sundae – 7, Deluxe Version (with toppings) 9,
Sharing Size (larger portion for two or more people) 14**

A decadent dessert combining warm, fudgy brownies topped with rich salted caramel sauce, vanilla ice cream, and a sprinkle of sea salt. This indulgent treat is perfect for chocolate lovers.

Beverages

Fountain Soda - 3

Pepsi, Diet Pepsi, Dr. Pepper, Root Beer, Mt. Dew, Starry, Lemonade, Iced-Tea

Club Soda - 3

Coffee/Tea – 2.50

Juice - 3

Apple, Orange, Cranberry, Pineapple Tomato, Grapefruit

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

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Please note: An automatic gratuity of 18% will be added to all tables of 6 or more guests.
Thank you for your understanding!

Altitude Kids Menu

For Children Ages 2 to 12 Years

Little Breakfast Birdies

Mini Pancake Stack - 7

Fluffy mini pancakes served with maple syrup and a side of fresh berries. (Add chocolate chip for extra fun!)

****Snowy Mountain French Toast - 7.50**

Thick slices of French toast dusted with powdered sugar, served with warm maple syrup and a sprinkle of cinnamon.

****Birdie Breakfast Bowl - 8**

Scrambled eggs with cheese, diced ham, and fresh veggies (peppers & spinach) served over crispy hash browns.

Ski Bunny Smoothie Bowl - 8.50

A delicious blend of banana, yogurt, and spinach, topped with granola, sliced fruits, and a drizzle of honey.

Oregon Berry Yogurt Parfait - 7

Layers of creamy yogurt, granola, and a mix of local Oregon berries, served in a fun cup.

Sides

- Rainbow Veggie Sticks - 2
- Sweet Potato or Cheesy Garlic Fries - 4
- Popcorn Mix - 3
- Fruit Kabob Skewers (2 skewers) - 3

Dessert

- Sasquatch's Secret Stash Cookies –
Ask for today's cookie selection - 3
- Make it a Cookie Sundae Adventure
for just a little extra! - 5
- Pint-sized Vegan Ski & Swing
Oat-mazing Ice Cream - 6

Beverages

- Cocoa Mountain Hot Chocolate with
Whipped Cream and Sprinkles – 2.50
- Milk or Chocolate Milk - 2.50
- Fruity Iced Tea or Lemonade – 2
- Shirley Temple - 2
- Apple Cider - 2

Lunch/Dinner

Munchkin Cheese Mac Nibbles (servings of 5) - 6

These golden, crispy poppers are filled with creamy, cheesy goodness. Each bite is a delightful burst of flavor that will satisfy even the pickiest of eaters.

Bear Tracks PB&J Sandwich - 6.50

A fun twist on the classic, this peanut butter and jelly sandwich is cut into bear shapes, served with apple slices and a sprinkle of cinnamon. (Gluten Free +1)

Mini Cheesy Veggie Sasquatch Toasties - 6

Grilled Veggie Cheese Sandwich packed with gooey melted cheese & a rainbow of colorful veggies, served with fries. Perfectly toasted to a golden crisp, this tasty treat is a delicious way to sneak in some greens. (Gluten Free +1)

****Fairway Fun Chicken Tenders (servings of 4) - 7**

The perfect finger food that's a hole-in-one for kids! These tender strips are coated in a crispy, panko breadcrumb crust that's bursting with flavor. Served with a side of dipping sauce & fries for extra fun.

****Mini Oregon Cheese Sliders (servings of 3) - 8**

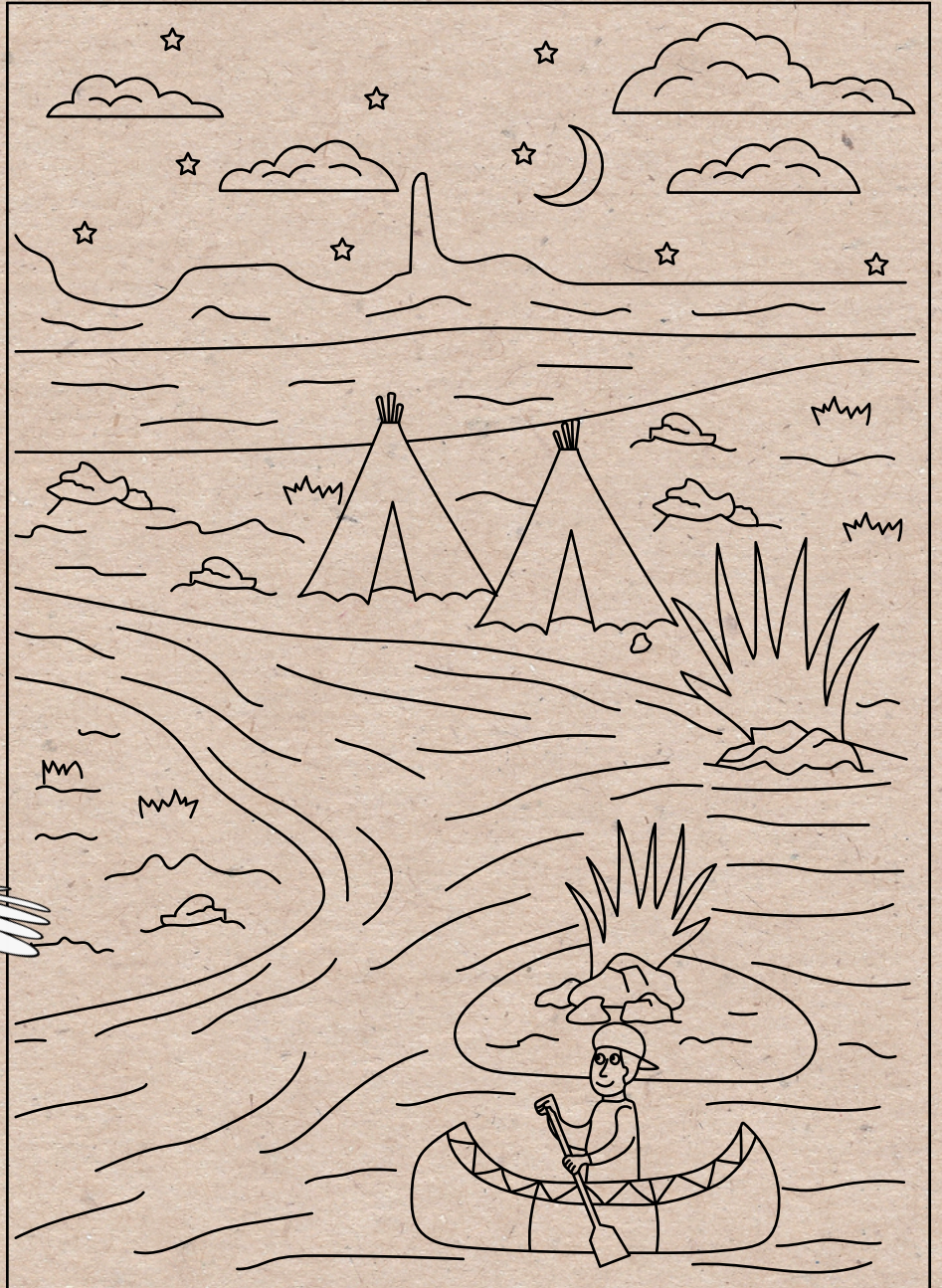
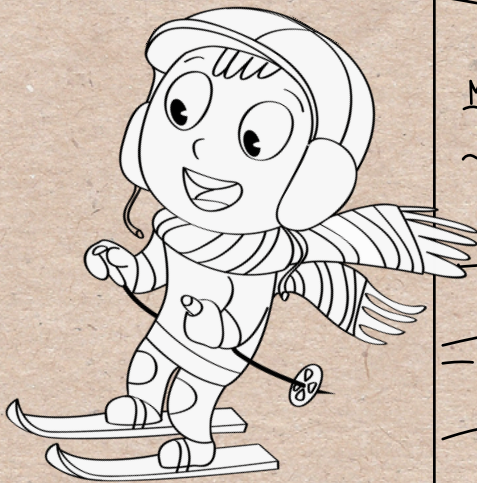
Juicy mini beef patties topped with cheese, served with a side of crispy fries

****Mountain Climber Tacos - 9**

Soft corn tortillas filled with seasoned ground beef or grilled chicken, topped with cheese, lettuce, and a drizzle of salsa.



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Altitude Bar & Happy Hour Menu

Join us for Happy Hour and enjoy \$1 off all bar menu items!

From refreshing cocktails to our delicious appetizers, take advantage of this fantastic deal every day from (Mon - Sun): 3pm - 6pm. Whether you're winding down after a long day or gearing up for a fun night out, our Happy Hour is the perfect way to savor your favorites at a great price.

Every Monday from 1pm to close, we celebrate our hardworking friends in the hospitality industry! Enjoy happy hour prices all night long. Show your industry ID, such as OLCC card, employee ID, or Food Handlers Certificate and unwind with us!

Bar/Happy Hour Menu

Hummus Buffalo Dream Dip - 7

A spicy twist on a classic favorite! This creamy hummus is infused with bold buffalo flavor, bringing a delightful kick to your taste buds, served with tortilla chips.

Welches Garden Goodness (V, VG) - 7

A colorful selection of seasonal vegetables served with hummus and ranch dressing. A healthy option to balance out the indulgent bites.

Build Your Own Fried Sampler Platter -

Selection of two - 8, Selection of three - 10, Selection of four - 12

Mac & Cheese Bites, Jalapeño Poppers, Mozzarella Sticks, Fried Zucchini, & Fried Mushrooms.

****Teed Off Tacos (2 pieces)- 8**

Mini tacos filled with seasoned ground beef or shredded chicken, topped with fresh salsa and avocado crema.

****Alpine Sliders (3 pieces) - 9**

Mini beef sliders topped with cheddar cheese, caramelized onions, and a tangy BBQ sauce. Served with sweet potato fries or house salad for a hearty treat!

****Fairway Fiesta Nachos - 10**

Crispy tortilla chips layered with melted cheese, black beans, jalapeños, olives, and topped with sour cream. Add chicken - 4

****Mountain Munch Chicken Tenders (3 pieces) - 10**

Golden-fried to perfection, these breaded chicken strips are a delightful crunch with every bite. Served alongside your choice of crispy fries or sweet potato fries, this dish is the ultimate comfort food that promises to satisfy your cravings.

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Altitude Cocktail Menu



On Tap

Domestic - 6
IPAs - 7
Cider - 7

Bottles & Cans

Domestic - 5
Imports - 6

Beer Flights

4 glasses of 3 oz. pours for - 8
Additional tastes - 2

Wine Flights

2 reds & 2 whites - 10
Additional tastes - 2

Zero Guilt Drinks

Apple Cider Spritz - 8
Cucumber Mint Refresher - 8
Ginger - Lemon Sparkler - 8
Oregon Berry Spritzer - 9

Specialty Cocktails

Altitude Rum Chocolate - 11

This delightful concoction combines rich hot chocolate and Cointreau, topped with whipped cream. Garnished with a sprinkle of cocoa and a twist of orange.

Alpenglow Mule - 11

As the sun sets over the mountains, sip on this refreshing mix of vodka, ginger beer, and fresh lime, embodying the vibrant colors of dusk in the Oregon wilderness.

Spicy Riverstone Winter Bloody Mary - 11

The Spicy Winter Bloody Mary is a fiery cocktail that blends smooth vodka with robust tomato juice, zesty lemon, and a kick of horseradish. Garnished with a crisp celery stalk and smoky bacon, it delivers a warm, bold flavor perfect for cozy winter gatherings.

Thistle Lemon Drop - 11

The Thistle Lemon Drop cocktail is a bright, tangy delight that marries tart lemon with a hint of warming cinnamon and a splash of vodka. Rimmed with sugar and garnished with a lemon twist, it captures the essence of Oregon sunshine in every refreshing sip!

Autumn's Embrace - 12

A heartwarming concoction blending rich apple cider with hot water, smooth bourbon, lemon juice, and the sweetness of maple - this hot toddy is ideal for sipping by the fire after a long day outdoors.

Cranberry Summit Sip - 12

A refreshing twist on the classic gin and tonic, featuring local gin and fresh herbs for a unique flavor!

Mountain Breeze Sour - 12

A refreshing blend of smooth bourbon, lemon juice, orange juice, and a hint of agave sweetness, crafted to invigorate you.

Thyme to Celebrate Margarita - 12

Toast to life's moments with this unique margarita, blending the smokiness of mezcal, bright orange, and fragrant thyme, perfect for unwinding after a day of adventure.

Palmer Spicy Paloma - 12

The Palmer Spicy Paloma is a vibrant twist on the classic, blending refreshing grapefruit juice with zesty lime, Mexican spices, and a kick of jalapeño. Finished with smooth tequila and a hint of agave, this cocktail offers a perfect balance of sweet and spicy.

Maple Walnut Manhattan Magic - 12

Experience the enchanting flavor of this Manhattan, where smooth rye meets the sweet allure of maple syrup and nutty undertones, perfect for sipping by the fire.

Fireside Old Fashioned - 12

Perfect for chilly evenings, this cocktail features rich bourbon, sweet maple syrup, and aromatic cinnamon, evoking the warmth of a crackling fire with every sip.



Altitude Wine Menu

Rhapsody in Reds

Bogle California Merlot (DRY)

Classic Merlot- Bing Cherries, Cola v. 2021

Pairing: Margherita pizza, aged white cheddar, duck, roasted chicken, steak

Glass: 8 | Bottle: 30

Eola Hills Winery Willamette Valley

Pinot Noir (DRY) v. 2022

Black cherry, raspberry, toasted oak,

Pairing: Risotto, wild mushrooms, salmon

Glass: 10 | Bottle: 38

K Vinters Columbia Valley, WA

Cabernet Sauvignon (DRY Balanced Cabernet) v. 2021

Black cassis, pipe tobacco, black cherry

Pairing: Beef, pork, stews, aged cheese, steak

Glass: 12 | Bottle: 45

Sparkling Wines

Coppola Veneto, IT, Prosecco NV

This straightforward and easy Prosecco opens with aromas of Golden Delicious apples, wild ginger and freshly cut flowers.

Glass: 10 | Bottle: 40

Argyle, "Vintage Brut", Willamette Valley, OR 2018

This delightful méthode traditionnelle wine is a blend of 52% Chardonnay, 43% Pinot Noir and 5% Pinot Meunier. Its aromas of strawberries and a rhubarb tart invite more than a few sniffs. Soft acidity and mild tannins support flavors of peaches, honeycomb, brioche and a trace of saline.

Bottle: 68

Rosé

Chehalem Winery Willamette Valley, OR

Rosé of Pinot Noir v. 2023

Pale-bronze with an orange tinge, its aromas show some reduction out of the gate, with notes of elastic band in front of strawberry. The light, bright flavors are pleasing, with a tart finish.

Glass: 12 | Bottle: 46

Pearls of the Vineyard

Eola Hills Winery Willamette Valley

Pinot Gris (DRY) v. 2022

Eola-Amity (near Salem) — pear, kiwi, and tart apple. Pairing: Raw fish dishes, Gruyere cheese, or salads are a great choice. A crisp and refreshing white wine with notes of pear and citrus.

Glass: 9 | Bottle: 36

Stoller Family Estate Dundee Hills, OR

Chardonnay v. 2023

Bright, fresh aromas of lemon verbena and the salt spray of the ocean mix it up with a warm croissant slathered in butter. The wine's acidity and texture are equally crisp, with Meyer lemon and tangerine flavors complemented by a poppy seed muffin note.

Pairing: House salads, roasted vegetables, Parmesan focused entrees.

Glass: 10 | Bottle: 40

King Estate Oregon Sauvignon Blanc (DRY) v. 2023

Biodynamic & Sustainable wine —

white peach, lemon, grapefruit, and lychee

Pairing: Chicken (fried or roasted), white fish, shellfish, asparagus, herbal dishes.

Glass: 10 | Bottle: 40

Willamette Valley Vineyards Riesling (SEMI-SWEET) v. 2022

Peach, pineapple, and pear

Pairing: Asian-inspired cuisine, white fish, chicken, duck, ham/pork, scallops

Glass: 10 | Bottle: 40





Altitude Daily Menu Specials

****Monday Madness: - 15**

Hearty Meatloaf and Mashed Potatoes with seasonal vegetables.

****Tasty Taco Tuesday: 8 (for two tacos)**

Two for one on signature tacos (chicken, beef, or vegetarian)
with fresh salsa and guacamole.

Wellness Wednesday: - 12

Refreshing Quinoa Salad Bowls with seasonal greens, roasted veggies,
and light lemon vinaigrette.

Throwback Thursday - 12

Take a delicious trip down memory lane with our Retro Mac 'n' Cheese Bake!
The nostalgic dish features, creamy, cheesy macaroni
topped with a golden, crunchy breadcrumb crust.

****Fried Rice Bowl Friday - 10**

Savor our Fried Rice Bowl featuring a colorful mix of stir-fried rice
with seasonal vegetables, egg, and your choice of protein (chicken, tofu, or beef).
Topped with a light soy sauce and sesame oil drizzle,
this dish is both flavorful and filling.

****Savory Saturday - 15**

Indulge in our Oregon Style Grilled Flank Steak, marinated in a blend of local herbs
and spices for maximum flavor. Grilled to perfection and served with a side of
garlic mashed potatoes and seasonal roasted vegetables.

****Sunday Brunch Delight - 10**

Enjoy our Beef Hash with Poached Eggs, featuring tender chunks of seasoned beef
sautéed with diced potatoes, bell peppers, and onions.
Topped with perfectly poached eggs and a sprinkle of fresh herbs,
this dish is a hearty and flavorful way to start your brunch.

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