

BREAKFAST MENU

Served 8:00am - 11:00am daily



SLEEPING LADY BREAKFAST \$16

Two eggs your way, bacon or sausage links, hash brown potatoes & choice of toast.

FRENCH TOAST BREAKFAST \$16

Two eggs your way, bacon or sausage links & french toast with butter & warm syrup.

PANCAKE BREAKFAST \$16

Two eggs your way, bacon or sausage links & pancakes with butter & warm syrup.

CHORIZO BREAKFAST BURRITO \$15

Hearty Breakfast Burrito filled with egg, chorizo, black beans, onions, garlic, red potatoes & mixed cheese. Served with pico de gallo & salsa verde.

MINI QUICHE \$15

A savory egg pie made daily & served with a mountain green salad, please ask your server for today's special.

FRUIT & YOGURT BOWL \$12

Creamy Greek yogurt served with our house-made granola, dark berry compote & fresh fruit.

TOMATO BASIL & AVOCADO BAGEL \$10

Your choice of bagel, toasted & topped with cream cheese, tomato, fresh basil & avocado.

BAGEL & SMOKED SALMON \$12

Your choice of bagel, toasted & topped with cream cheese, house smoked salmon, cucumbers, red onions, capers & fresh dill

ASSORTED PASTRIES \$6

Ask your server for today's housemade creation!

BEVERAGES

Sodas	\$3.50
Iced tea	\$3.50
Drip coffee.....	\$3.00
Apple/Orange juice	\$4.00
Lemonade	\$3.50

KIDS MENU

*under 11 years old

Sleeping Lady Jr Breakfast \$10

One egg your way, bacon or sausage link, your choice of pancake or hash brown potatoes & toast.

Fruit & Yogurt Bowl \$10

Creamy Greek yogurt served with house-made granola, dark berry compote & fresh fruit.

LUNCH MENU

Served 11:00am - 2:00pm daily



SOUP DU JOUR \$9

Ask your server for today's special

MOUNTAIN GREEN SALAD \$12

Herbed mixed greens, marinated red onion, toasted pepitas, granny smith apples, candied pecans, dried cranberries & maple dijon vinaigrette.

Add herbed chicken \$4

Add smoked salmon \$5

NORTHWEST CAESAR SALAD \$12

Our version of the classic Caesar: crisp romaine, cherry tomatoes, parmesan cheese & fresh croutons.

Add herbed chicken \$4

Add smoked salmon \$5

B.L.A.T. \$15

Crisp bacon, Romaine lettuce, avocado, tomato with lemon herb aioli on fresh toasted sourdough bread. Served with Kettle Chips

THREE CHEESE GRILLED CHEESE \$12

Packed with cheddar, monterey & swiss cheeses. Served on sourdough bread with Kettle chips.

PASTRAMI REUBEN \$15

Sliced Pastrami layered with swiss cheese, sauerkraut & russian dressing on marble rye bread. Served with Kettle Chips.

GARAGE BURGER \$18

Our own house-blended burger: cooked to medium to maximize flavor. Served with medium cheddar, herbed lemon aioli & kettle chips.
Beyond Burger Patty Available

KIDS MENU

*under 11 years old

Grilled Cheddar Cheese \$10

On sour dough bread, served with Kettle Chips.

Bacon, Lettuce, Tomato \$10

On sour dough bread, served with Kettle Chips.

BEVERAGES

Soda.....	\$3.50
Iced Tea.....	\$3.50
Coffee.....	\$3.00
Apple/Orange Juice	\$4.00
Lemonade.....	\$3.50

DINNER MENU

Served 5:00pm - 8:00pm daily



SOUP DU JOUR \$9

Ask your server for today's special

MOUNTAIN GREEN SALAD \$12

Herbed mixed greens, marinated red onion, toasted pepitas, granny smith apples, candied pecans, dried cranberries & maple dijon vinaigrette.

Add smoked salmon \$5

Add herbed chicken \$4

NORTHWEST CAESAR SALAD \$12

Our version of the classic Caesar: crisp romaine, cherry tomatoes, parmesan cheese & fresh croutons.

Add smoked salmon \$5

Add herbed chicken \$4

ARTISAN CHEESE & FRUIT PLATTER..... \$18

Three rotating cheeses & fresh seasonal fruit served with artisan crackers.

SMOKED SALMON PLATTER \$24

House smoked salmon served with traditional hummus, dill cream cheese, marinated onions, smoked cheddar & kalamata olives. Served with Artisan Crackers.

ICICLE RIVER BURGER \$18

Our own house-blended burger: cooked to medium to maximize flavor. Served with medium cheddar, herbed lemon aioli & kettle chips.

Beyond Burger Patty Available

FETTUCINI ALFREDO \$22

Creamy fettuccine accompanied by cherry tomatoes, parmesan cheese & fresh basil.

Add smoked salmon \$5

Add herbed chicken \$4

PESTO FETTUCINE \$24

Fresh pesto pasta accompanied by cherry tomatoes, kalamata olives & parmesan cheese & fresh basil.

Add smoked salmon \$5

Add herbed chicken \$4

BASQUE-INSPIRED RIB EYE STEAK \$36

Rib-eye steak coated in Basque salt & cooked to your liking. Accompanied by vegetable du jour & garlic smashed potatoes.

BEVERAGES

Soda..... \$3.50

Iced Tea..... \$3.50

Coffee..... \$3.00

Apple/Orange Juice \$4.00

Lemonade.....\$3.50

WEEKLY DINNER SPECIALS

THURSDAY:

Roasted pork tenderloin with vegetable du jour & pumpkin gnocchi \$28

FRIDAY:

Smoked prime rib with vegetable du jour & roasted red potatoes with tarragon sauce \$36

SATURDAY:

Turkey mole with lime & piquillo pepper corn & verde rice \$26

SUNDAY:

Leg of lamb with honey herbed carrots & wild rice \$32

KIDS MENU

*under 11 years old

Grilled Cheddar Cheese \$10

On sour dough bread, served with Kettle Chips.

Fettuccine Alfredo \$10

Creamy fettuccine with parmesan cheese & fresh basil.

Add smoked salmon \$3

Add herbed chicken \$2