

**DUNGENESS CRAB  
& SPINACH OMELET (G.F.)**

oven dried tomatoes, scallions, fruit,  
choice of toast | 19.

**BUTTERMILK BANANA PANCAKES (3)**

skagit blueberry compote, butter,  
pure maple syrup | 11.5

**FRIED EGG SANDWICH\***

liz's cheddar biscuit, kurobuta ham, fried  
egg, grilled tomato, pepper relish | 6.75  
*add avocado* | 1.5

**BAKED EGGS SHAKSHUKA**

savory tomato-onion-pepper base,  
two eggs baked, cilantro, middle eastern  
spices, feta, grilled rosemary bread | 10.

**RAINIER CLUB BREAKFAST\* (G.F.)**

two eggs, bacon or ham, hash browns,  
fruit, choice of toast | 12.75

**BIRCHER MUESLI**

oats, yogurt, apples, dried apricots, honey,  
nuts, coconut, pineapple | 7.

**STEEL CUT OATS**

brown sugar, warm milk, golden raisins | 6.  
*add fresh berries* | *mkt.*

**GREEN SMOOTHIE (8oz.)**

green apple, cucumber, celery, spinach,  
grapefruit, lemon, ginger, pineapple | 5.5

**CAFFE VITA COFFEE**

drip | 3.25  
espresso, latte, or cappuccino | 4.5

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*Seasonal and local ingredients are the foundation  
of great cuisine. We are pleased to feature quality  
products from our local purveyors, including: Caffe Vita,  
Seattle; Garden Treasures, Arlington; Interbay Food Co.,  
Woodenville; Meadowsweet Dairy, Kent*

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jim campbell, executive chef; rachel anderson, executive sous chef;  
liz hunt, pastry chef, and culinary & service teams



\*Consuming undercooked eggs, meat, seafood, or poultry can  
pose a health risk. Safety information is available upon request.  
Please alert your server if you have food allergies.