

**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

*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*

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.