

BREAKFAST - SERVED 7-11AM

CROISSANT SANDWICH* - BACON, SCRAMBLED EGGS, SWISS CHEESE. SERVED WITH BREAKFAST POTATOES \$11

OMELET: PROSCIUTTO COTTO HAM, RED BELL PEPPER, WHITE CHEDDAR, SERVED WITH ARUGULA SALAD \$12

BREAKFAST BURRITO - SCRAMBLED EGG, TOFU OR BREAKFAST SAUSAGE, BLACK BEANS, BREAKFAST POTATOES, CHEDDAR CHEESE, FLOUR TORTILLA, TOPPED WITH SALSA ROJA \$12

FRUIT BOWL \$8

SIDES

BACON \$6

EGGS \$3

LUNCH & DINNER SERVED UNTIL 9PM

STARTER

SWEET SOY CAULIFLOWER - WITH FRIED GARLIC \$13

CHICKEN LOLLIPOPS (GF) - 3 PIECES, COLESLAW, ASIAN GLAZE \$13

SOFT PRETZEL - 1554 BLACK LAGER MUSTARD BUTTER \$12

SALADS

THE WOODS HOUSE SALAD - MIXED GREENS, SEASONAL VEGETABLES, ASSORTED SEEDS & NUTS, E.V.O.O CITRUS DRESSING \$10

CAESAR SALAD- LITTLE GEM LETTUCE, CREAMY DRESSING, WHITE ANCHOVIES, CROUTONS \$12

ADD SMOKED SHREDDED SALMON \$8

ADD GRILLED CHICKEN \$8

PIZZAS

MARGHERITA - SLICED SMOKED TOMATO, BUFFALO MOZZARELLA, BASIL \$14

FAT TIRE SAUSAGE - MOZZARELLA, HERBS, RED PEPPER, SAUSAGE \$16



Dial 2802

BEVERAGES

OZO COFFEE, RISHI TEA, JUICE \$4

SANDWICHES

VEGAN BURGER- VEGAN BURGER PATTY, LETTUCE, ONION, TOMATO, KAISER BUN SERVED WITH FRENCH FRIES \$17

CHEESEBURGER*-GRILLED BEEF PATTY, TILLAMOOK CHEDDAR, LETTUCE, TOMATO, ONION, BRIOCHE BUN SERVED WITH FRENCH FRIES \$16

GRILLED CHICKEN - LETTUCE, ONION, TOMATO, PICKLE, CHIPOTLE AIOLI, BRIOCHE BUN, SERVED WITH FRENCH FRIES \$16

GRILLED CHEESE - TILLAMOOK CHEDDAR, SWISS, WHITE AMERICAN, BRIE, TEXAS TOAST, SERVED WITH FRENCH FRIES \$14

LARGE PLATES

CHICKEN PICCATA - SAUTEED CHICKEN THIGHS, GLAZED WITH LEMON SAUCE AND CAPERS, WILD RICE PILAF, ASPARAGUS \$23

PAN SEARED ROCKY MOUNTAIN TROUT (GF) - MASHED POTATOES, MARKET VEGETABLES, TOMATO OLIVE BALSAMIC BASIL VINAIGRETTE \$24

DESSERT

WHITE CHOCOLATE RASPBERRY CHEESECAKE \$9

FLOURLESS CHOCOLATE CAKE \$11

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

THE SOURCE HOTEL

IT'S LIKE A BAR JUST SMALLER >>



MINI BAR

SNACKS	GUMMY BEARS	8
	COOKIES	5
	CHIPS	5
	GRANOLA BAR	5
	CANDY BAR	5
	MIXED NUTS	5
SPIRITS	MARBLE DISTILLERY VODKA	28
	TEQUILA	8
	BOURBON	8
	RUM	8
	GIN	8
	HIGH NOON SUN & SIPS	6
WINE	RED SEASONAL	39
	WHITE SEASONAL	28
	VEUVE CLICQUOT	62
	INFINITE MONKEY THEOREM ROSE	11
BEER	NEW BELGIUM	8
	CROOKED STAVE	8
	EPIC	8
NON-ALCOHOLIC	FIJI WATER	5
	PELEGRINO	5
	DIET SODA	4
	SODA	4
	RED BULL	6
	JUICE	5
	Q MIXER	4
COCONUT WATER	5	
MERCH	WINTER SESSION TOTE PACK	65

NOW OFFERING CRAFT BOTTLED COCKTAILS IN OUR MINIBARS

MADE WITH ALL-NATURAL INGREDIENTS AND HIGH QUALITY SPIRITS

OLD FASHIONED



KNOB CREEK BOURBON, ORANGE, AROMATIC BITTERS

AVIATION



SPANISH GIN, DRY CHERRY, LEMON, VIOLET

JALAPENO PINEAPPLE MARGARITA



TEQUILA, JALAPENO, PINEAPPLE, LIME, TRIPLE SEC

\$25 EACH

FOUR DRINKS PER BOTTLE



ON THE ROCKS
PREMIUM COCKTAILS

YOUR MINI BAR WILL BE REPLENISHED DAILY AND POSTED TO YOUR ACCOUNT UPON DEPARTURE. PLEASE INFORM THE FRONT DESK OF ANY ITEMS CONSUMED.