

KITCHEN + BAR

LANDING POINT

QUICK START

Yogurt Parfait Bowl | 8 

Vanilla Yogurt, Fresh Blueberries and Strawberries, Crunchy Granola

Steel-Cut Oatmeal | 10  GF

Fresh Blueberries and Strawberries

Sunrise Sandwich* | 10

Fried Egg, Cheddar Cheese, Bacon, English Muffin

Breakfast Burrito* | 12

Scrambled Eggs, Tomatoes, Peppers, Onions, Cheddar Cheese, Potatoes, Flour Tortilla
Choice of: Chorizo, Bacon, Sausage

BEVERAGES

Whole, 2%, Skim, Milk | 2

Hot Coffee & Tea | 4

Juices | 3

Apple, Grapefruit, Orange, Cranberry

Mimosa | 14

Prosecco, Orange Juice

Bloody Mary | 14

Vodka, Bloody Mary Mix, Bacon, Celery

MAINS

Beef Brisket Hash* | 18 GF

Breakfast Potatoes, Braised Brisket, Peppers, Onions, Poached Eggs, Hollandaise Sauce

The Everyday* | 16 GF

Two Eggs Your Way, Smashed Breakfast Potatoes, Toast
Choice of: Bacon, Sausage, or Chorizo

Three Egg Omelet Your Way* | 15 GF

Choose Three: Bell Peppers, Onions, Avocado, Tomatoes, Spinach, Bacon, Sausage, Chorizo, Ham, American, Swiss, Pepper Jack, Pimento Cheese (\$1/add on)

Eggs Benedict* | 16

English Muffin, Poached Egg, Thick Cut Ham, Hollandaise Sauce, Served with Potato
Add: Brisket +5

Cinnamon French Toast | 14

Brioche Bread, Cream Cheese Frosting, Caramel Sauce, Maple Syrup, Berries

SIDES

Avocado | 4

2 Eggs Your Way* | 6

Sausage Patties | 5

Thick Cut Bacon | 6

Smashed Breakfast Potatoes | 6 GF

Pancake | 5

Toast | 4

Choice of: Sourdough, English Muffin, Nine Grain, or Gluten Free Bread

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 = Vegetarian GF = Gluten Free

WHERE NATURE MEETS NOURISHMENT

LANDING
POINT

SHAREABLES

Garlic Herb & Parm Fries | 10 

Roasted & Fresh Garlic with Herbs & Parmesan,
Calabrian Chili Aioli

Chicken Wings | 6pc/15 | 10pc/20 | 14pc/25

Served with Celery, Carrots, Ranch or Blue Cheese
Sauces: Buffalo, BBQ, Huckleberry Glaze, or
Nashville Hot

Brisket & Burnt Ends Plate | 22

Slow Cooked Brisket, Burnt Ends, House BBQ,
Slaw, House Made Pickles, & a Brioche Roll

SALADS

Add: Seared Chicken +8, Salmon, +10, Steak +12

Caesar Salad | 13

Romaine, Parmesan, House Croutons, Lemon
Wedge, House Caesar Dressing

Apple & Arugula Salad | 14  GF

Wild Arugula, Candied Walnuts, Pickled Onions,
Blue Cheese Crumble, Sliced Apple, Apple Cider
Vinaigrette

SLIDERS

Choose 3 | 16

Smashed Beef*

Crispy Patty, American Cheese, Caramelized
Onions, Pickles, Thousand Island, on a Brioche Bun

Nashville Hot Chicken

Crispy Fried Chicken, Creamy Slaw, Pickles, Hot
Chili Oil, Honey Drizzle, on a Brioche Bun

Blackened Salmon Patty

Calabrian Chili Aioli, Avocado, Tomatoes, Arugula,
on a Brioche Bun

MAINS

12oz New York Strip Steak* | 40

Seared New York Strip Steak topped with Chimichurri,
Smashed Potatoes, & Seasonal Vegetables

BBQ Brisket Mac & Cheese | 22

Creamy Cheese Sauce, Cavatappi, Beef Brisket,
Jalapeno Crunch Top

Prosciutto Wrapped Chicken Alfredo | 24

Prosciutto Wrapped Chicken Breast, Cherry Tomatoes,
Spinach, Creamy Alfredo, Cavatappi

Huckleberry Glazed Salmon | 25 GF

Salmon Served with Smash Potatoes, Seasonal
Vegetables, & Huckleberry Glaze

HANDHELDS

Served with: Fries or Sweet Potato Fries

Sub Salad or Garlic Fries for 4

Sub Mac & Cheese for 6

Wagyu Burger* | 20

Wagyu Beef Patty, Aged Cheddar Cheese,
House Pickles, Arugula, Onion Rings, Roasted
Tomato, & BBQ Sauce on a Brioche Bun

Brisket Grilled Cheese | 16

Cheddar Cheese, Brisket, BBQ Sauce on
Texas Toast

Turkey BLTA | 16

Herb Roasted Turkey, Crisp Bacon, Avocado,
Garlic Aioli, Tomato, Arugula on Sourdough

Caprese Melt | 14 

Fresh Tomato, Roasted Tomato, Fresh Basil,
Pesto, Mozzarella, Arugula on Ciabatta

DESSERT

Skillet Chocolate Chip Cookie | 12 

Cookie Dough Cooked in a Cast Iron Skillet Served with a
Scoop of Vanilla Ice Cream and Caramel Sauce

Huckleberry Basque Cheesecake | 12 

Housemade Basque Style Cheesecake Topped with
Huckleberry Compote

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EARTHLY ELIXIRS

Whisky & Bourbon

New Fashioned | 15

Bourbon, Bitters, Grade "A" Maple Syrup, Orange Peel

Buffalo Sour* | 14

Buffalo Trace, Ginger Lemongrass Syrup, Angostura Bitters, Egg Whites

Peach Bourbon Mule | 14

Dry Fly Bourbon, Peach Syrup, Ginger Beer, Fresh Lime, Peach

Curious Flight | Barrel Price

Rotation of Craft Whiskey & Bourbons

Tequila & Mezcal

High Margarita | 15

Blanco Tequila, Lime, Agave Nectar, Grand Marnier, Black Sea Salt Rim

Oaxacan Sour* | 14

Mezcal, Lime, Egg White, Agave, Cinnamon

Vodka

Wild Berry | 14

Vodka, Lemonade, Huckleberries, Club Soda

Rosemary Blue | 14

Rosemary Infused Vodka, Prosecco, Lemon, Bitters, Blueberry Juice

Gin

Lavender Ricky | 15

Gin, Domaine De Canton, Lavender Syrup, Lime, Basil, Cucumber Juice

Rum

Berry Mojito | 14

White Rum, Mint, Club Soda, Naked Berry Juice, Lime Juice, Simple Syrup

ZERO - PROOF

Blood Orange Mojito | 8

Mint, Club Soda, Blood Orange Juice, Lime Juice

BREWS

Local Crafted Seasonal Drafts | 7

We proudly serve local craft beers on tap, please ask for current selections.

Additional Beer

Domestic Pint | 6

Domestic Stein | 12

Imported & Seltzer | 6

Regional Craft Beer | 7

Regional Craft Beer Stein | 13

WINES

Cambria Wines

Cambria Winery Pinot Noir, CA 9 glass

Cambria Winery Chardonnay, CA 9 glass

Private Label Reds

Landing Point Premium Red Blend, WA 12 | 6oz. • 16 | 9oz. 35 bottle

Landing Point Cabernet Sauvignon, WA 12 | 6oz. • 16 | 9oz. 39 bottle

Landing Point Pinot Noir, OR 13 | 6oz. • 17 | 9oz. 42 bottle

Private Label Whites

Landing Point Chardonnay, WA 10 | 6oz. • 14 | 9oz. 34 bottle

Landing Point Pinot Gris, WA 10 | 6oz. • 14 | 9oz. 34 bottle

Landing Point Riesling, WA 10 | 6oz. • 14 | 9oz. 34 bottle

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TAKE YOUR TASTE BUDS FOR A RIDE