

# Bin 189 Breakfast

## Simple Beginnings

Oatmeal (VG)	12
Brown Sugar, Dried Cranberries, and Toasted Almonds	
Lakeview Parfait (V)	13
Greek Yogurt with Strawberries, Bananas, Granola and Honey	
Bagel & Gravlox	22
House Cured Salmon, Dill Cream Cheese, Arugula, Fried Capers, and Pickled Onions on a Toasted Bagel	
O.T.L.S. (V)	14
A Sugar Brûléed Grapefruit Half, Cottage Cheese with Roasted Pepitas, and Choice of Toast	

## Wake and Bake

Mom's Coffee Cake	15
Chef's Family Recipe	
Biscuits & Gravy	18
Buttermilk Biscuits and Spiced Sausage Gravy Topped with Two Eggs Any Style	
Buttermilk Pancakes (V)	17
A Stack of Three Large Pancakes with Fresh Strawberries and Maple Syrup	
Elevations French Toast (V)	19
Brûléed Bananas, Peanut Butter, Skrewball Whiskey Sauce, Honey, Glazed Walnuts, Whipped Cream, Brioche Bread, Maple Syrup	

## Benedicts

### House Gravlox Benedict 26

House Cured Salmon, Poached Eggs, Citrus Hollandaise, English Muffin Served with House Potatoes

### Classic Benedict 23

Seared Canadian Bacon, Poached Eggs, Citrus Hollandaise, English Muffin Served with House Potatoes

### Asparagus Tomato Benedict (V) 24

Sauteed Asparagus and Roasted Tomatoes, Poached Eggs, Citrus Hollandaise, English Muffin Served with House Potatoes

## Chef Signatures

Alpine Breakfast	22
Two Eggs Any Style, House Potatoes, Choice of Bacon or Sausage, Choice of Toast	
Arrowhead Omelet	22
Wild Mushrooms, Sausage, Kale, Caramelized Onions, Roasted Tomatoes, Swiss Cheese, House Potatoes, Choice of Toast	
Sunrise Sandwich	18
Toasted Brioche, Garlic Aioli, Scrambled Egg, Bacon, Seasoned Tomatoes, Arugula, with House Potatoes	
Avocado Focaccia (V)	26
Two Poached Eggs, Sliced Avocado, Romesco, Garlic Aioli	
Smothered Cali Burrito	29
Carne Asada, Eggs, Bacon, French Fries, Avocado, Cumin Cream, Cotija Cheese, Pickled Onions, Cilantro, Pico de Gallo and Smothered in Salsa Verde	
Chilaquiles Verdes (GF) (V)	20
Two Eggs Any Style, Cumin Cream, Cotija Cheese, Pickled Onions, Sliced Avocado	

## à la carte

Bacon	8
Sausage	8
Two Eggs	8
House Potatoes	7
Ham Steak	10
6oz Sirloin Steak	18
Cottage Cheese	6
Greek Yogurt	7
Mixed Berries	8
Mixed Fruit	7
Bagel	7
Buttermilk Biscuit	6
English Muffin	5
Sliced Avocado	7
Buttermilk Biscuit & Sausage Gravy	9

## Beverages

Lavazza Coffee	5	Bloody Mary	13
Tea Forte	6	Michelada	15
Flowering Tea	7	Mimosa	15
Cappuccino	6	Mozaik Prosecco	10

(GF) Gluten free (VG) Vegan (V) Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please notify your server of any food allergies. Some menu items may contain nuts, wheat, or soy.

Parties of six or more will have an 18% gratuity automatically added to their bill.

Updated 5/1/2024

# Bin 189 Lunch and Dinner

## Snacks and Shares

<b>Cali Cheese Plate</b> 32	<b>Chips and Queso</b> 16
Curated Selection of California Cheeses with Seasonal Fruits, Spreads, Nuts, Grilled Sourdough	Warm Corn Tortilla Chips, Chile Con Queso, Corn and Roasted Poblano Peppers
<b>SEA-CUTERIE</b> 48	<b>Smokey Mountain Wings</b> 19
House Cured Gravlox, Smoked Trout, Marinated Seafood, Grilled Sourdough	Choice of Classic Buffalo, Tamarind Ginger Glaze, or House BBQ
	<b>Crispy Brussels Sprouts</b> 16
	Miso Honey Garlic and Onion Straws

## Soup and Salad

ADD: seared salmon \$14, shrimp \$13, sirloin steak \$15, grilled chicken \$12, tofu \$8




<b>House Caesar Salad</b> 17	<b>Chopped Harvest Salad</b> 16
Crisp Little Gem Lettuce, Croutons, Shaved Parmesan, Fried Capers, Toasted Black Pepper	Kale and Brussels Sprouts, Grapes, Pickled Fennel Stems, Glazed Walnuts, Red Onions, Shaved Parmesan, Lemon, White Balsamic Vinaigrette
<b>Burrata Citrus Salad</b> 25	<b>Chef's Soup of The Day</b> 9/12
Tossed Fennel and Arugula with Blood Orange, Grapefruit, Navel Orange, Cracked Olive, Lemon, Olive Oil, Toasted Black Pepper and Sea Salt	Add: Tillamook grilled cheese sandwich 10

## Entrees

<b>Vegan Wild Mushroom Ravioli</b> 34	<b>Seared Miso Salmon</b> 38
Pomodoro, Fried Basil	Miso Honey Garlic Glaze, Jasmine Rice, Asparagus
<b>Blackened Shrimp Tacos</b> 23	<b>Free-Range Airline Chicken Breast</b> 36
Three Tacos Served with Avocado, Garlic Aioli, Marinated Onions and Jalapeños, Corn Tortillas	Red Wine Reduction, Orange Scented Yams, Seasonal Vegetables
<b>Bin 189 Burger</b> 23	<b>16oz Grilled Prime Ribeye</b> 68
Special Beef Blend, Bacon Jam, Tomato Aioli, Wisconsin Cheddar, Brioche Bun Served with Fries	Demi, Grilled Asparagus, Parmesan Fries
<b>Crispy Chicken Sandwich</b> 19	<b>12oz Pork Osso Buco</b> 48
Spiced Breaded Chicken Breast, Slaw, Spicy Aioli, Brioche Bun, Served with Fries	Cipollini Agrodolce, Cheddar Polenta, Chicharrones
<b>Fish and Chips</b> 20	<b>8oz Prime Sirloin Oscar</b> 58
Pinnacle Pale Ale Battered Halibut, Fries, Lemon Garlic Tartar Sauce	Bearnaise, Garlic Truffle Mashed, Asparagus, Blue Crab
<b>Rigatoni Bolognese</b> 29	<b>7oz Beef Short Rib</b> 38
Pork and Beef Ragù, Mushrooms, Ricotta, Basil	Boneless Braised Short Rib, Yukon Mashed, Seasonal Vegetables, Crispy Onions

## Sides

<b>Mashed Potatoes</b> 12	<b>Asparagus</b> 12
<b>Truffle Fries</b> 12	<b>Roasted Mushrooms</b> 12
<b>French Fries</b> 8	<b>Jasmine Rice</b> 8

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