

Beverages

Juice	1.25 1.75	Soda	1 1.25
apple, cranberry, orange,		coke, sprite, root beer, ginger	
lemonade, pineapple, or veggie		ale, club, tonic - sugar free also	
low sodium V8	1.5 2.5	available	
Iced Tea or Arnold Palmer	1 1.25		
Coffee Hot Tea Milk	1 1.25		
Hot Chocolate Hot Cider	1 1.25		

Desserts

Daily Special	3 4
Ice Cream	per scoop 1 1.25
ask about available flavors	
Gelato	per scoop 1.5 2
when available	
Milkshakes	16 oz. 4.5 5.75
made with vanilla ice cream mix, and real fruit - peach,	
strawberry, blackberry, triple berry or pineapple mango	
Daves’s Happy Hour Shake	16 oz. 7 8.25
our pineapple-mango shake blended with dark rum	
Root Beer Float	3 4
two scoops vanilla ice cream topped with root beer	
Bunny Tracks Cone	2.25 3
House-Baked Cookies	1 1.25
selection varies daily	

Kid’s Menu

ages 5-10 | 5 4 and under | FREE
includes entrée, one side, juice or milk,
and a house-baked cookie or scoop of ice cream

Entrées

Chicken Tenders • Grilled Cheese Sandwich
Mac ‘n Cheese • Pasta with Marinara

Sides

Wavy Fries • Sweet Potato Fries • Broccoli
Carrot Sticks • Fruit Cup • Applesauce

GS | Gluten Sensitive AS | Alcohol Sensitive LF | Lactose Free
NA | Sodium CAL | Calories

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially with certain medical conditions

Sandwiches

served with one side, or an appetizer salad, or a cup of soup	
French Dip Sandwich (AS, LF) NA 879/CAL 460	6.5 8.5
roasted tri-tip on a grilled hoagie roll; served with au jus	
Build-Your-Own Burger Bar (AS)	6.5 8.5
Beef* NA 995/CAL 643 Chicken NA 1064/CAL 652	
Impossible NA 1300/CAL 757	
Cheddar • Swiss • Tomato • Lettuce • Onion • Pickles (Sweet or Spear)	
Mayo • Mustard • Ketchup • Roasted Tomato Aioli	
Extra Beef or Impossible Patty 2 2.5 add Bacon 1.5 2	
add Avocado 1 1.25	
Build-Your-Own Deli Sandwich (AS)	
half 4.5 5.75 whole 6.25 8.25	
also available as a wrap (whole only); one meat included	
White • Rye • Whole Grain • Sourdough • Gluten/Dairy Free	
Turkey • Ham • Combo Turkey/Ham • Tuna Salad	
Egg Salad • Cheddar • Swiss • Tomato • Lettuce • Onion	
Pickles (Sweet or Spear) • Mayo • Mustard	
double Meat 2 2.5 add Bacon 1.5 2 add Avocado 1 1.25	
Vegetarian Option: avocado may be substituted	
for sandwich protein - no additional charge	
BLT (AS, LF) NA 1409/CAL 466	
half 4.25 5.5 whole 6 7.75	
crispy bacon on toasted bread, with mayo, lettuce and tomato	
Grilled Cheese (AS) NA 1024/CAL 656	whole only 4.5 5.75
with cheddar, swiss or both!	

Protein Options

no sides included			
King Salmon*	8 10.5	Chicken Breast	5 6.5
Pacific Cod Loin	5 6.5	Chicken Tenders	5 6.5
Wild Caught Shrimp	6 7.75	Bacon (4 slices)	1.5 2
Hard-Boiled Egg	1 1.25	Tofu	1 1.25

Raw Bar

each .75 1	
Broccoli • Grape Tomatoes • Bell Pepper • Carrots • Celery • Spinach	
Green Beans • Cucumber • Red Onion • Tomato Slices • Chick Peas	
Avocado Slices 1 1.25	



Fall
Daily Fare

Menu Pricing
RESIDENT | GUEST



Starters

Steak Bites* (GS, AS, LF) NA 481/CAL 516 tender grilled wagyu steak; with sweet chili sauce	11 14.25
Salmon Bites* (GS, AS, LF) NA 269/CAL 405 caramelized king salmon, with coriander and lime	8.5 11
Chicken Bites (GS, AS, LF) NA 573/CAL 528 dark meat, with teriyaki sauce	6 7.75
Onion Rings NA 1401/CAL 1185 with roasted tomato aioli; serves two	3.5 4.5

Soups

Soup du Jour

6 oz. cup 2.25 | 3 12 oz. bowl 4 | 5.25

Low Sodium Chicken ‘n Rice (GS, AS, LF) NA 85/CAL 127

6 oz. cup 2.25 | 3 12 oz. bowl 4 | 5.25

Salads

appetizer size 2.25 | 3

Classic Caesar (AS) NA 172/CAL 223

romaine, parmesan crisps, shredded parmesan, croutons, grape tomatoes and house caesar dressing

The Wedge (GS, AS) NA 541/CAL 182

iceberg lettuce, crumbled bacon, grape tomatoes, red onion, blue cheese dressing with crumbles

Copper Salad (GS, AS) NA 330/CAL 667

mixed greens, apples, strawberries, cranberries, feta, candied walnuts, champagne vinaigrette

Madrona Garden (AS, LF) NA 393/CAL 243

organic greens, tomato, organic carrot and cucumber, onion, garbanzos, sunflower seeds and croutons

Choice of Dressing

Italian • Blue Cheese • Ranch • Thousand Island • Caesar
Honey Mustard • Vinegar + Oil • Champagne Vinaigrette

Add a Protein

Chicken 5 | 6.5 Shrimp 6 | 7.75
Salmon* 8 | 10.5 Hard-Boiled Egg 1 | 1.25

Aztec Salad (AS, LF) NA 366/CAL 226 5.5 | 7.25

black beans, quinoa, red onion, bell pepper, tomato, corn, avocado, mango, and cilantro lime vinaigrette

Fruit Salad 2.75 | 3.5 **Berries Only** 3 | 4

Cottage Cheese .75 | 1

Entrées: Land

Roasted Chicken (GS, AS) NA 554/CAL 155 stone-fired roasted chicken, with parmesan peppercorn butter; white or dark meat - served with two sides, or an appetizer salad, or a cup of soup	7.25 9.5
Butter Chicken (GS, AS) NA 867/CAL 852 boneless chicken thigh in coconut milk and curry spices, with jasmine rice, brown rice, or quinoa, and naan bread - served with one side, or an appetizer salad, or a cup of soup	7 9
Beef Tenderloin* (GS, AS) NA 67/CAL 384 4 oz. 9 11.75 6 oz. 12 15.5 with parmesan peppercorn butter - served with two sides, or an appetizer salad, or a cup of soup	

Entrées: Sea

King Salmon* (GS, AS, LF) NA 338/CAL 299 cooked medium rare - served with two sides, or an appetizer salad, or a cup of soup	10 13
Trout Almondine (GS, AS) NA 114/CAL 552 with dill hollandaise and slivered almonds - served with two sides, or an appetizer salad, or a cup of soup	7 9
Fish and Chips (AS) NA 1045/CAL 681 hand-battered cod, served with wavy fries, coleslaw, tartar, and lemon	6.5 8.5

Pasta and Rice

Rice Bowls (GS, AS, LF)

smaller portions of our appetizer ‘bites’, served with jasmine rice,
brown rice, or quinoa, and choice of vegetable

Chicken (GS, AS, LF) NA 547/CAL 561	6.5 8.5
Salmon* (GS, AS, LF) NA 180/CAL 346	7.25 9.5
Steak* (GS, AS, LF) NA 300/CAL 413	9.25 12

Choice of One Vegetable

Daily Special • Beets • Broccoli • Carrots
Peas • Green Beans • Lentils • Spinach • Zucchini

Pad Thai (GS, AS, LF) NA 1442/CAL 739 rice noodles, egg, green onion, bean sprouts, peanuts, cilantro and lime, in pad thai sauce	4 5.25
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Pasta Bar (GS, AS, LF) pasta: fettuccine, farfalle, or gluten-free penne sauce: marinara, alfredo, or cheddar cheese	4 5.25
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Add a Protein to Pad Thai or Pasta Bar

Chicken 5 | 6.5 Shrimp 6 | 7.5
Steak* 8 | 10.5 Tofu 1 | 1.25

Vegan • Vegetarian

Tofu Popcorn (GS, AS, LF) NA 744/CAL 746 vegan - battered in a gluten-free cashew milk dredge (with garlic, onion, and chili powder); fried crisp and served with sweet chili sauce	3 4
Thai Coconut Curry (AS, LF) NA 446/CAL 512 vegan - tofu simmered in thai coconut curry, with veggies and jasmine rice, brown rice, or quinoa	4.75 6.25

White Bean Mushroom Ragout (GS, AS, LF) NA 731/CAL 446 vegan - with lentils, garlic, onions, tomatoes, kalamata olives, carrots, and rosemary	5.25 6.75
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Indian Butter Chickpeas (AS, LF) NA 390/CAL 895 chickpeas simmered in coconut milk and curry spices; served with jasmine rice, brown rice, or quinoa, and naan bread (this dish is vegan without the naan bread)	5 6.5
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Veggie Stir-Fry (GS, AS, LF) NA 879/CAL 305 peppers, onions, snap peas, carrots, broccoli, water chestnuts, pineapple, and tangy teriyaki sauce; with jasmine rice, brown rice, or quinoa	5.25 6.75
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Veggie Quesadilla (AS) NA 1633/CAL 777 grilled peppers and onions, monterey jack and cheddar cheeses, in a spinach tortilla; served with pico de gallo, guacamole, and sour cream	4.75 6.25
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Add a Protein to Quesadilla or Stir-fry

Chicken 5 | 6.5 Shrimp 6 | 7.75 Steak* 8 | 10.5
Tofu 1 | 1.25 extra Guacamole75 | 1.25

Stone-Fired Pizzas

regular crust or gluten-free cauliflower crust, with fire-roasted
tomato sauce, mozzarella, and your choice of up to four toppings;
served with an appetizer salad or a cup of soup
(daily special or low sodium chicken ‘n rice)

Cheese Pizza (AS) NA 3210/CAL 1445 6.5 | 8.5

1 Topping 6.5 | 8.5 **2 Toppings** 7.5 | 9.75

3 Toppings 8.5 | 11 **4 Toppings** 9.5 | 12.25

Pizza Toppings

Pepperoni • Italian Sausage • Salami • Bacon • Mushrooms
Bell Peppers • Red Onion • Chopped Tomatoes • Black Olives

Side Dishes

each 1 | 1.25

Daily Vegetable • Daily Starch • Beets • Broccoli • Carrots • Peas • Spinach
Green Beans • Lentils • Zucchini • Jasmine or Brown Rice • Quinoa
Coleslaw • Potato Salad • Mashed Potatoes • Roasted Yams • Wavy Fries
Parmesan Fries • Sweet Potato Fries • Plain Baked Potato
’Works’ for Baked Potato • Fruit Cup • Pineapple • Cantaloupe
Applesauce5 | .75 • Cottage Cheese75 | 1
Kettle Chips75 | 1