

The Alpine Inn Restaurant



For Reservations call: 360-663-2262

ALPINE INN LUNCH SPECIALTIES

GAZPACHO SOUP

CHEF'S HOUSE MADE GAZPACHO. CHUNKY COLD TOMATO SOUP WITH GARLIC,
CUCUMBERS, ONIONS AND SPICES

CUP-5 BOWL-9

CHEESE PLATTER

VARIETY OF CHEESES SERVED WITH FRUIT, MIXED NUTS AND HOUSEMADE CROSTINI- 14

HUMMUS & OLIVE TAPENADE PLATE

HOUSE MADE HUMMUS SERVED WITH CUT VEGETABLES, HOUSE MADE OLIVE TAPENADE AND PITA POINTS- 12

WARM SPINACH AND ARTICHOKE DIP

HOUSE MADE SPINACH AND ARTICHOKE DIP SERVED HOT WITH PITA POINTS- 10

ALPINE SUMMER SALAD

MIXED FIELD GREENS, FRESH STRAWBERRIES, GOAT CHEESE, GRAPE TOMATO

TOASTED ALMONDS AND HOUSE BALSAMIC VINAIGRETTE - 12

WITH CHICKEN BREAST ADD-5

CAESAR SALAD

CLASSIC CAESAR SALAD WITH CHOPPED ROMAINE LETTUCE,

TOSSED IN TRADITIONAL CAESAR DRESSING WITH PARMESAN CHEESE & CROUTONS- 11

WITH CHICKEN BREAST ADD-5

BEAN SALAD

COLORFUL ARRAY OF MARINATED LEGUMES AND VEGETABLES WITH HERBS,

MIXED GREENS AND CITRUS VINAIGRETTE- 12

MOUNTAIN BURGERS**

All burgers are 8oz. Certified Angus Beef or Vegetarian Burger and served on a Brioche Bun with lettuce, tomato, red onion, garlic mayonnaise and choice of potato chips, coleslaw or pasta salad.

CLASSIC BURGER/CHEESE ** 14/15, SWISS MUSHROOM** 17

BACON CHEDDAR** 17, BACON BLEU-CHEESE** 17

(VEGETARIAN BURGER AVAILABLE)

7.8% SALES TAX AND 4% CM/USFS FEES WILL BE ADDED

18% GRATUITY PLUS 7.8% SALES TAX WILL BE CHARGED ON ALL PARTIES OF SIX PERSONS OR MORE AND ROOM CHARGES

** (NOTE: COOKED TO ORDER, CONSUMPTION OF UNDERCOOKED MEAT AND OTHER FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.)

ALPINE INN LUNCH SPECIALTIES

All sandwiches are served with your choice of Pasta Salad, Coleslaw or Potato Chips

ALPINE BANH MI

ALPINE INN VERSION OF TRADITIONAL VIETNAMESE SANDWICH.

YOUR CHOICE OF: SHREDDED PORK OR VEGETARIAN TEMPEH ON TOASTED BAGUETTE

TOPPED WITH A MISO-SOY ASIAN BBQ SAUCE, CILANTRO, PICKLED CARROTS, DIAKON AND PEPPERS –12

ADD BONE BROTH DIP-4

VEGETARIAN COCONUT CURRY BOWL

MARINATED AND BAKED TOFU SERVED OVER BROWN RICE AND VEGETABLES

WITH A DELICIOUS COCONUT, YELLOW CURRY SAUCE- 14

ALPINE BONE BROTH PHO

HOUSEMADE BONE BROTH SOUP WITH TENDER RICE NOODLES, MARINATED BEEF BRISKET,

PICKLED VEGETABLES AND TRADITIONAL ACCOMPANIMENTS- 15

HUNGARIAN GOULASH

PIPING HOT CROCK OF OUR HOUSE FAVORITE HUNGARIAN GOULASH

TOPPED WITH PUFF PASTRY, RED CABBAGE AND SOUR CREAM- 15

TURKEY BLT

TENDER ROAST TURKEY, SMOKED BACON, LETTUCE, TOMATO

AND GARLIC MAYONNAISE ON TOATED BAGUETTE- 15

ALPINE CHICKEN SANDWICH

GRILLED CHICKEN BREAST, SPINACH, ROASTED RED PEPPER, BRIE CHEESE AND BASIL PESTO SAUCE

ON AN TOATED BAGUETTE- 15

APRICOT CHICKEN SALAD CROISSANT

HOMEMADE CHICKEN SALAD WITH DRIED APRICOTS AND SEEDLESS GRAPES

SERVED ON A SOFT CROISSANT- 13

ALPINE BEEF DIP

SWEET AND TANGY SAUERBRATEN BRISKET ON A TOATED BAGUETTE

WITH SWISS CHEESE & HOUSE MADE “DIP” SAUCE.- 16

GLUTEN FREE

ALL ALPINE INN SANDWICHES, BURGERS & PASTAS ARE AVAILABLE GLUTEN FREE-3

** (NOTE: COOKED TO ORDER, CONSUMPTION OF UNDERCOOKED MEAT AND OTHER FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.)