

FOR THE TABLE

HOT JUMBO PRETZEL 17 (aVG)
served with pimiento cheese sauce
& stone ground mustard

BAKED BRIE & BERRY 20 (aGF)
served with crackers & walnut and pecan mix

SOUPS & SALADS

try our delicious hearty bread bowls +4

THAI CORN & RICE 14 (GF/VG/DF)
topped with fried chick peas & sunflower chili crunch

CLAM CHOWDER 16
topped with fried onion and chive

TIMBERLINE CHILI 16
3-bean chili with beef, topped with onions
sour cream & cheese

CHICKEN PASTA SALAD 18 (aV)
grilled chicken, creamy caesar dressing, shredded
parmesan, kale

PEAR SPINACH SALAD 18 (GF/aVG)
tossed in a black garlic & basil vinaigrette, topped with
Timberline trail mix, pickled onion & feta

SMOKED MUSHROOM CHEESE DIP 18 (aGF)
served with artisan bread, topped with crispy onions

MAPLE BOURBON MEATBALLS 20
lodge-made Blue Ox meatballs smothered in
maple bourbon gravy, fried onion
served in a cast iron with artisan bread



ENTREES

SHEPHERD'S PIE 26 (aGF)
thick lamb stew topped with mashed potatoes & cheese
served in a cast iron skillet

PORK MOLE & RICE 25 (aGF)
braised pork butt in a mole sauce, topped with
black beans, corn, fried onions & cilantro lime crème

STEAK & BEET FLATBREAD 22
hoisin, Rogue Creamery smoked blue cheese
pickled onion, jalapeño

CHIPOTLE PESTO & CHICKEN FLATBREAD 22
topped with guacamole, lardon, sharp cheddar

SANDWICHES

PRIME RIB DIP 26
four cheese spread & caramelized onion, served on a soft
baguette with rosemary au jus

MEATBALL SUB 24
Blue Ox meatballs, marinara, Rogue Creamery smoked blue
cheese & garlic aioli on a soft roll

CHICKEN MASALA DIP 24
provolone, caramelized onion, tandoori aioli
creamy masala on a soft roll

SPICY BERRY & BRIE GRILLED CHEESE 19 (aGF)
sharp cheddar, brie, fresh jalapeño, berry compote
on brioche bread
try it with bacon +4

*all sandwiches served with kettle chips
substitutions available include:
fresh fruit +2 | cup of soup +6 | gluten free bread +2
tortilla chips +2*

PIMIENTO MAC & CHEESE 22
cavatappi tossed in a Timberline pimiento cheese sauce
topped with spicy panko & shaved parm

*try it with these delicious add-ons!
lardon \$4 | jalapeño \$2 | chicken \$8*

DESSERTS

SKILLET BAKED CHOCOLATE CHIP COOKIE FOR 2 15
with vanilla ice cream

MARIONBERRY CRISP (GF/aVG) 17
with vanilla ice cream and caramel syrup

aVG - available vegan | aV - available vegetarian | aGF - available gluten free

*these items are cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.

**an 20% gratuity will be added to the bill or tables of 6 or more guests. a culinary charge of 3% is automatically added to all guest checks based on food purchases allowing our customer's to share, directly with our kitchen team, their gratitude for Timberline Lodge's culinary experience. Thank you!

RAM'S HEAD SPECIALTY COCKTAILS

TIMBERLINE TIKI 16

dr. bird rum, aria gin, velvet falernum, pineapple
lemon, jäger float

FIRESIDE SANGRIA 20

Timberline riesling, clear creek apple brandy, peach
strawberry, citrus

DIRTY CHAI-TINI 18

batanga reposado, licor 43, vanilla, mahsa chai, espresso

ORANGE BERGAMOT TODDY 18

bergamot tea, wild roots orange and bergamot gin
lemon, honey

HEIDI'S OLD FASHIONED 20

trail's end 8yr, maple, amaro averna

CASCADE CREST MANHATTAN 32

try our hand selected single barrel!
trail's end 10yr, carpano antiqa, cherry bitters

SPICE OF LIFE MARGARITA 18

jalapeño infused batanga blanco, sinfire, prickly pear
lime, agave, tajín

JALISCO SOUR 17

casadores reposado, aperol, pineapple, simple
lemon, egg white

ROSE GIN SOUR 16

empress elderflower gin, lemon, vanilla, rose water, egg white

SPECIALTY HOT COCKTAILS

APPLE PIE 16

hot apple cider, tuaca, easy rider bourbon

BRUNO'S BROWNIE 16

cocoa, crater lake hazel espresso vodka, triple sec, kahlúa
-upgrade to ullr for \$2-

HIGH ALTITUDE FLIGHTS

AÑEJO TEQUILA

casa dragones anejo | komos anejo | don julio 1942 85

BLANCO TEQUILA

volcan blanco | clase azul plata | codigo rosa blanco 53

HIGH-PROOF WHISKEY

french connection (120pr) | wild turkey rare breed (116.8pr)
1792 full proof (125pr) 43

TRAIL'S END WHISKEY

trails end 8yr | trails end 10yr Timberline barrel
trails end 8yr apple brandy barrel 36

12 YEAR SCOTCH

glenmorangie 12yr, balvenie 12yr, macallan 12yr 44

PEATED SCOTCH

laphroaig 10yr, lagavulin 16yr, ardbeg uigeadail 55

WINES BY THE GLASS

RED WINES

2020 TIMBERLINE pinot noir 14

2022 KEN WRIGHT pinot noir 19

2017 TIMBERLINE cabernet sauvignon 15

WHITE WINES

2022 LIQUID LIGHT sauv. blanc 12

2022 TIMBERLINE pinot gris 15

2021 TIMBERLINE chardonnay 13

2023 STOLLER rosé 12

MT. HOOD BREWING CO.

16OZ 10 | 20OZ 12 | 1 LITER STEIN 22



CLOUDCAP AMBER ALE
ABV 5.0%



CASCADIAN PALE ALE
ABV 5.4%



ICE AXE INDIA PALE ALE
ABV 6.0%



TIMBERLINE TUCKER DOUBLE IPA
ABV 8%



HOGSBACK OATMEAL STOUT
ABV 5.7%



MT. HOOD LAGER
ABV 4.6%



MT. HOOD CIDER
ABV 5.5%

ZERO PROOF

SNOW CAP DREAM HOT CHOCOLATE 9

16oz of delicious hot chocolate with
whipped cream, chocolate & caramel syrup, toffee bits
add a shot of Crater Lake espresso vodka +7

HUCKLEBERRY-LAVENDER SPRITZ 11

honey-lavender simple syrup, huckleberry, soda water

PEACH LEMON SPRITZ 11

peach, lemon, ginger beer, soda

SLOPESIDE OASIS 11

pineapple, lemon, prickly pear, soda

ATHLETIC BREWING N/A BEERS 5

india pale ale | golden ale