



Bar & Lounge

Fall Salad • organic baby spinach, fuji apple, candied walnuts, Point Reyes Bay blue cheese with a maple balsamic vinaigrette \$9
 add 6oz chicken \$6 add 6oz steak \$9

Moroccan Spiced Veggie Tacos • pickled cucumber salsa, avocado, harissa sauce and Moroccan red Quinoa  V \$12

Maryland Lump Crab Cake • spicy mango sauce, fruit salsa \$19

American Kobe Beef Sliders • Sierra Nevada organic farmhouse white cheddar cheese, port wine onions, sun-dried tomato aioli *\$14

Bison Short Rib Sliders • aged jack cheese, fried leeks, horseradish cream sauce *\$15

Grilled Natural Skirt Steak • yukon gold galette pommes frites, red wine sauce \$18

Duck Confit Quesadilla • four cheese blend, fall fruit salsa, pomegranate glaze *\$14

Shoestring Fries • black truffle oil, sea salt \$7

Whitebark Mac & Cheese • tellagio cheese, black truffle oil *\$10
 add bacon \$3 add lobster \$6

Crispy Calamari • lemon zest, minted sweet chili sauce \$12

Three Cheese Plate • Kunik petite triple crème brie, Point Reyes Bay blue cheese, Laura Chenel's Chevre, olive tapenade, Marcona almonds, fall fruit chutney, flat bread crackers *\$24

Unwind nightly from 4-6pm in the Whitebark Bar and Lounge with 50% off the lounge menu and drink specials.*

SUPERFOODS**


Powerfully paired — Our delectable superfoods dishes pair whole foods to boost their benefits and their flavors. Antioxidant rich and naturally low in calories, our tempting selections make healthful meals impossible to resist. You can find these pairings in the following menu items.




V= Vegan Ingredients
 * Item May Contain Gluten.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food borne illness.

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