

BASE CAMP MENU

SMALL BITES / SHAREABLES

BAVARIAN PRETZEL | 8

steamed, toasted, butter & rock salt, with stone ground mustard. | *Add House Beer Cheese - 3*

CHICKEN WINGS | 20

8 Crispy wings tossed in your choice of hot honey or tonight's house sauce, with a cool dipping sauce.

DUNGENESS CRAB DIP | 18

Local Dungeness crab baked with cream cheese, herbs, sauteed bell peppers, celery, melted beecher's cheddar. Served hot with toasted crostini.

PORK & APPLE HANDPIE | 9

cider braised pulled pork, apples, onions in a buttery puff pastry wrap with smokey house dipping sauce

HEARTY PLATES

PASTURE / SEA

Includes side of beer battered french fries. sub for house salad - 2

BASECAMP BURGER | 21

1/3 pound beef patty cooked medium, with pickled red onion, tomato, American cheese, pickles, patty sauce and greens. *Add Bacon - 2 | Add 2nd Patty - 4 | Sub Beechers Cheddar - 2*

THE STORM KING | 25

grassfed all natural local tri-tip beef, melted beechers cheddar, caramelized onions, horseradish creme, tomato, on a toasted pub roll with microgreens, au jus side

CIDER BRAISED PULLED PORK TACO | 21

smoked pork shoulder, cider infused bbq sauce, house slaw

OLYMPIC SALMON BURGER | 23

Grilled Sockeye salmon fillet, radish & arugula microgreens, pickled red onion, Dijon remoulade on a toasted bun.

BUTCHER BOARD | 25

cured meats, rotating local cheeses, house jams, relishes, seasonal fruit, crostini.

GARLIC BUTTER STEAK BITES | 20

grass fed local beef, med rare, with garlic, butter, herbs, grilled garlic bread

HOT HONEY APPLE BUTTER FLATBREAD | 16

Triple cream goat brie over house apple butter, honeycrisp apple, prosciutto, pistachios, Flaky sea salt, hot honey drizzle and topped with local microgreens

PINE AND MUSHROOM FLATBREAD | 16

mushrooms, caramelized onion and Chimacum Valley Creamery Nice Ash cheddar finished with parsley and olive oil

GARDEN

DRAG IT THROUGH THE GARDEN SANDWICH | 18

Toasted french roll layered with fresh mozzarella, avocado, tomato, cucumber, pepperoncini, house-pickled carrots and red onions, microgreens, and orange-sesame dressing. *Add Fries - 3 Add House Side salad - 3*

KALE & PECORINO SALAD | 15

Red Dog Farm Lacinato kale massaged in garlic-lemon dressing with pecorino, toasted breadcrumbs, toasted walnuts and a hard-boiled egg. *Add Grilled Chicken Breast - 6 Add side of grilled and buttered bread - 2*

STRAWBERRY FIELDS SALAD | 16

Local greens, organic strawberries, Twin Sisters Creamery blue cheese, toasted walnuts, and house lemon-balsamic dressing. *Add Grilled Chicken Breast - 6 Add side of grilled and buttered bread - 2*

THAI CHICKEN SALAD | 22

Red Dog Farm salad greens, grilled chicken marinated in sweet Thai chile sauce, fresh sliced bell peppers, cucumbers, pickled carrots, crispy wontons, and orange-sesame dressing. *grilled bread - 2*

KIDS MENU

GRILLED CHEESE | 6

sourdough, american cheese

SNACK PLATE | 11

salami, tillamook yellow cheddar, toasted crostini, fresh fruit, cucumber, ranch

KIDS CHEESEBURGER | 13

american cheese, mayo, ketchup, pickles with side of fries

NOODLES & BUTTER | 8

noodles, butter, a little salt. You know the drill here.

DESSERTS

TRIPLE CHOCOLATE FUDGE BROWNIE W/ VANILLA BEAN ICE CREAM | 8

Warm chocolate brownie with vanilla ice cream

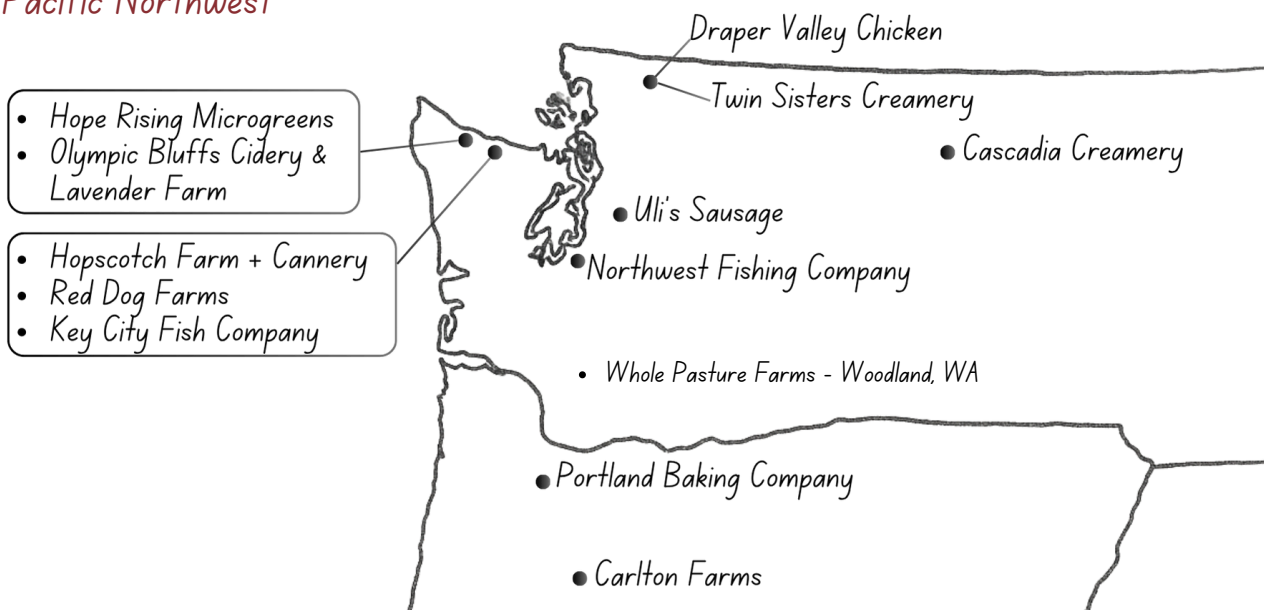
LEMON ITALIAN CREME CAKE | 7

Yellow cake layered with lemon mascarpone filling. Light and perfect for summer.

KEY LIME PARFAIT | 8

key lime custard, buttery graham crumble, seasonal fruit, crunch cashew delight fudge topping. Omit graham for gluten free.

Proudly Serving Local Food From The Peninsula & Our Neighbors in the Greater Pacific Northwest



Vegan, vegetarian, gluten-free options available for many of our dishes. Ask your server for more details.

Please inform your server of any allergies - we cannot guarantee cross contamination but will always do our best to accomodate. 10%

Service fee for split checks, 5% service fee for parties larger than seven, 3% fee for credit cards (no fee for debit)