

SIP, SAVOR, AND SOAK UP THE VIEW

DAM BAR

&
RESTAURANT

BREAKFAST HOURS

MONDAY – FRIDAY 7AM – 10AM

SATURDAY – SUNDAY 7AM – 11AM

AVACADO TOAST 13

Whole Grain Bread, Smashed Avocado, Fresh Basil, Cherry Tomatoes, Balsamic Vinaigrette, Ricotta Cheese and Two Eggs Any Style

GRANOLA SUPREME 10

Granola, Greek Yogurt and Fresh Fruit

OATMEAL SUPREME 9

Steal Cut “Snoqualmie” Oats, Brown Sugar, Milk and Fresh Fruit

PANCAKES 10

3 “Snoqualmie” Pancakes, Whipped Butter, Maple Syrup

IDAHO TRAIL CAKES 13

3 “Snoqualmie” Pancakes, Whipped Butter, Maple Syrup, Berry Compote and Candied Pecans

BELGIUM WAFFLE 12

Crisp Belgium “Pearl Sugar” Waffle, Whipped Butter and Maple Syrup

“POST FALLS” FRENCH TOAST 12

Whipped Butter and Maple Syrup

ALL AMERICAN BREAKFAST 15

Your Choice of Bacon, Sausage or Ham with Two Eggs any Style with Hashbrowns and Choice of Toast

DAM SCRAMBLE 15

Scrabbled Egg Whites, Diced Tomatoes, Onions, Mushrooms, Spinach Leaves, Goat Cheese, Salsa and Avocado over Hashbrowns

EGGS BENEDICT 16

Toasted English Muffin, Canadian Bacon, Poached Eggs Topped with Hollandaise. Served with Hashbrowns

DENVER OMELET 15

3 Egg Omelet with Diced Ham, Bell Peppers, Onions and Cheddar Cheese. Served with Hashbrowns and Choice of Toast

BACON OMELET 15

3 Egg Omelet with Bacon, Tomato, Goat Cheese and Avocado. Serverd with Hashbrowns and Choice of Toast

BREAKFAST BURRITO 16

Chorizo Sausage, Blistered Shishito Peppers, Diced Tomatoes, Cheddar Cheese and Scrambled Eggs wrapped in a Flour Tortilla with Salsa and Sour Cream. Served with Hashbrowns

CHICKEN FRIED STEAK 16

Chicken Fried Steak topped with Country Gravy and Two Eggs Cooked Any Style. Served with Hashbrowns and Choice of Toast

BISCUITS & GRAVY 11

Warm Buttermilk Biscuit Topped with Country Gravy. Served with Hashbrowns

SIDES & BEVERAGES

Two Eggs 7

Ham, Bacon or Sausage 5

Biscuit or Toast 4

Hashbrowns 4

Fruit Cup 4

Soda 4

Coffee 4

Hot or Iced Tea 4

Apple or Orange Juice 4

SIP, SAVOR, AND SOAK UP THE VIEW

DAM BAR

&
RESTAURANT

DINNER HOURS

WEDNESDAY – SUNDAY 4PM – 9PM

SMALL PLATES

CHIPS & SALSA 6

Fresh Yellow Corn Chips and Dam Salsa

HOUSE MADE FOCACCIA 7

Served with Olive Oil, Chopped Olives, Balsamic, Chile Flakes and Cilantro

BLISTERED SHISHITO PEPPERS 10

Garlic Ponzu and Taekyung Umami Sauce

SAGANAKI 10

Greek Kasseri Cheese Dredged in Flour and Egg Wash and Grilled Golden. Flamed in Ouzo then Squeezed with Fresh Lemon Juice. Served with Focaccia

HOT BAVARIAN PRETZEL 17

Served with Cheese Sauce and Whole Grain Mustard

RIVERFRONT WINGS 18

Tossed with Your Choice of Ancho Buffalo Sauce, Huckleberry Barbeque Sauce or Dam Dry Rub

ITALIAN MEATBALLS 15

Served with House Marinara and Shaved Parmesan Cheese

BARBACOA NACHOS 17

Fresh Yellow Corn Chips, Shredded Barbacoa Beef, Mexican Cheese Blend, Diced Onion, Chopped Cilantro, Fire – Roasted Corn Salsa and Poblano Crema, Served with Dam Salsa

SALADS & SOUP

CAESAR SALAD 12

House Made Cotija Caesar Dressing

Add Chicken Breast 4oz \$6, Calamari 4oz \$10, Bay Shrimp 4oz \$6

WEDGE SALAD 14

Crisp Iceberg Wedge, Rouge Creamery Blue Cheese Dressing and Crumbles, Brown Sugar Bacon, Grape Tomatoes, Pickled Red Onion and Balsamic Reduction

GUADALUPE SALAD 18

Crisp Flour Tortilla Bowl, Iceberg Lettuce, Shredded Barbacoa Beef, Mexican Cheese Blend, Diced Onion, Chopped Cilantro, Fire – Roasted Corn Salsa and Poblano Crema, Served with Dam Salsa

HOUSE SOUP CUP 8

Cheddar ale

SEASONAL SOUP CUP 8

Ask Your Server

FAVORITES

BAJA SALMON TACOS 18

Beer Battered “Pacific Northwest Salmon,” Slaw, Drizzled with Our Fire – Roasted Poblano Crema and Roast Corn Salsa, Oaxaca and Cotija Cheeses. Served with Chips and Dam Salsa.

BIRRIA TACOS 18

Richly Marbled Beef Slow Braised for 5 Hours in Herbs and Spices. Topped with Oaxaca and Cotija Cheeses. Served with Consommé Chips and Dam Salsa.

BEAST BURGER 18

8oz Patty of Venison, Bison, Wild Boar and Wagyu Beef Topped with Bermuda Onion, American Cheese, Lettuce and Tomato. Served on a Toasted Pub Bun with Steak Fries and Fry Sauce and a Dill Pickle Spear

DAM BURGER 18

Two Wagu Beef Burger Patties, Extra Cheese, Grilled Onions, Lettuce and Tomato. Served on a Toasted Pub Bun with Steak Fries and Fry Sauce and a Dill Pickle Spear

MYSTIC BURGER 19

Two Wagu Patties, Topped with Caramelized Onion and Bacon Jam, Brie Cheese, Green Peppercorn Aioli, Lettuce and Tomato. Served on a Toasted Pub Bun with Steak Fries and Fry Sauce and a Dill Pickle Spear

RUEBEN 17

Smoked Pastrami, Gruyere Cheese, Sauerkraut and 1000 Island Dressing. Grilled on Marbled Rye Bread. Served with Steak Fries and Fry Sauce and a Dill Pickle Spear

GRILLED CHICKEN SANDWICH 17

Pepperjack Cheese, Crisp Bacon, Green Peppercorn Aioli, Lettuce and Tomato. Served on a Toasted Pub Bun with Steak Fries and Fry Sauce and a Dill Pickle Spear

DAM CHEESESTEAK 18

Slow Roasted, Thinley Sliced Roast Beef, Blistered Shishito Peppers, Cheese Sauce and Crisp Onion Strings. Served on a Toasted French Roll with Steak Fries and Fry Sauce and a Dill Pickle Spear

DAM FRENCH DIP 17

Slow Roasted, Thinley Sliced Roast Beef, Choice of Cheese and Au Jus. Served on a Toasted French Roll with Steak Fries and Fry Sauce and a Dill Pickle Spear

FISH N CHIPS 23

Beer Battered Cod, Buttermilk Coleslaw, Dill Caper Tartar Sauce with Steak Fries and Fry Sauce and a Dill Pickle Spear

BAKED MOSTACCIOLI 19

Penne-Style Pasta Backed with Chicken in a Creamy Vodka Sauce, Layered with Mozzarella and Parmesan Cheeses

PORTABELLA RAVIOLI 19

Portabella Mushroom Ravioli's in Garlic Parmesan Cream Sauce

AFTER 4PM SELECTIONS

PACIFIC ISLANDS SALMON 29

Pan Seared Salmon Filet, Coconut Passion Fruit Coulis, Basmati Rice and Pineapple Salsa.
Served with Basmati Rice

PNW HUCKELBERRY BBQ CHICKEN 26

Smokey Huckleberry Barbecue Glazed Chicken Breast, Poblano Crema and Fire – Roasted Corn Salsa. Served with Herb Spiced Fingerling Potatoes and Seasonal Vegetables

SESAME – CRUSTED AHI TUNA 28

Sushi Grade #1 Ahi Tuna Sesame Crusted and Seared Rare. Served with Korean Chilli Aioli and Poke Sauce. Served with Basmati Rice

ROAST MAPLE LEAF FARMS DUCK BREAST 28

Roast Duck Breast, Wild Mushroom Red Wine Sauce. Served with Herb Spiced Fingerling Potatoes and Seasonal Vegetables

CHICKEN FRIED STEAK 21

Southern Fried Breaded Beef Cutlet, Mushroom Demi-Glace, Herb Spiced Fingerling Potatoes and Seasonal Vegetables

COULOTTE STEAK 38

Rogue blue Cheese Butter, Black Truffle Demi-glace. Crisp Onion Straws