



BRUNCH | DAILY 6:30 AM - 2:00 PM

## BREAKFAST DRINKS

### MIMOSA 12

**SIGNATURE MIMOSA 14: BLOOD ORANGE, WHITE PEACH, PEAR, POMEGRANATE**

**MIMOSAS FOR TWO 45: BOTTLE OF BRUT, 3 JUICES, GOOD TIMES**

**SMITH TEA 5 | ICED TEA 4 | COFFEE 5 | ESPRESSO 5.5 LATTE 6 | SODA 4.5 | JUICE 4 | MILK 4 | HOT COCOA 5**

## SPECIALTIES

### ELK MORNING HASH\* 23

elk sausage, crispy potatoes, bell peppers, caramelized onions, sunny side up eggs, pickled fresno peppers, sour cream, queso fresco, big ed's toast  
*substitute elk to vegetarian sausage | add 4 oz flat iron steak +7*

### SIGNATURE BREAKFAST\* 20

2 eggs any style, garlic herb breakfast potatoes, balsamic tomato salad, big ed's toast, choice of: daily's thick cut bacon, sausage links, canadian bacon, or vegetarian sausage | *add 4 oz flat iron steak +7*

### CLASSIC EGGS BENEDICT\* 22

hollandaise, canadian bacon, big ed's english muffin, poached eggs, lemon-arugula, garlic herb breakfast potatoes  
*add grilled asparagus +5*

### SMOKED SALMON EGGS BENEDICT\* 26

hollandaise, smoked salmon, big ed's english muffin, poached eggs, lemon-arugula, garlic herb breakfast potatoes  
*add grilled asparagus +5*

### BREAKFAST BURRITO 20

scrambled eggs, caramelized onions, bell peppers, queso fresco, flour tortilla, served with garlic herb breakfast potatoes, salsa, sour cream, choice of: elk sausage, pork sausage, bacon, canadian bacon, or vegetarian sausage  
*house made sausage gravy +4 | add 4 oz flat iron steak +7*

### BREAKFAST SANDWICH 20

big ed's english muffin, cheddar cheese, fried egg, maple aioli, balsamic tomato salad, choice of: sausage, bacon, canadian bacon, vegetarian sausage, or *4oz flat iron steak +7*

### JUMBO BISCUIT & GRAVY 22

house made cheddar and garlic biscuit, sausage gravy, sunny-up egg\*, lemon- arugula, served with garlic herb potatoes

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts (S) sesame

### EXECUTIVE CHEF, BRYANT KRYCK

\*cooked to order \*\*raw | consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients. for this reason, our menus change seasonally.

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## PANCAKES & FRENCH TOAST

### SIGNATURE ROAM PANCAKE (V)

fresh berries, butter, maple syrup, powdered sugar

choice of:

**CLASSIC 19**

**CHOCOLATE CHIP 20**

**PUMPKIN 21**

fall spice, cream cheese frosting, candied walnuts

**DELUXE 28**

classic served with choice of: sausage, bacon, canadian bacon,  
or vegetarian sausage, and 2 eggs any style

### CINNAMON FRENCH TOAST (V)

fresh berries, powdered sugar, maple syrup, butter

choice of:

**CLASSIC 19**

**BLACKBERRY CITRUS 21**

citrus curd, blackberry compote

**DELUXE 28**

classic served with choice of: sausage, bacon, canadian bacon,  
or vegetarian sausage, and 2 eggs any style

## OMELETS & SCRAMBLES

**SERVED WITH GARLIC HERB POTATOES & CAGE-FREE EGGS**

### SIGNATURE 22 (GF)

elk sausage, queso fresco, sour cream,  
caramelized onions, bell peppers, chives

### BEND 22 (V, GF)

mushrooms, feta cheese,  
spinach, chives

### GREEK 22 (V, GF)

kalamata olives, sun-dried tomato,  
feta cheese, chives

## LIGHT & EASY

### GRANOLA AND YOGURT 14 (V, GF)

plain greek yogurt, granola, fresh berries

### BOB'S RED MILL STEEL CUT OATMEAL 12 (VG, GF)

brown sugar, raisins, cinnamon

### SLICED FRUIT 12 (VG, GF)

seasonal selection of fruits and berries

### CHIA MORNING POWER BOWL 15 (VG, GF, T)

chia seed pudding made with berry, beet, and almond milk,  
assorted berries, pepitas, marcona almonds

### ASPARAGUS & HOLLANDAISE 15 (V, GF)

grilled asparagus, house made hollandaise, paprika, micro greens

## A LA CARTE SIDES

### DAILY'S THICK CUT BACON (3) 8 (GF)

### VEGETARIAN SAUSAGE (2) 7 (V, GF)

### CRISPY MORNING POTATOES 6 (V, GF)

### CANADIAN BACON (2) 6 (GF)

### BIG ED'S TOAST 4 (V)

### TWO EGGS ANY STYLE 6 (V, GF)

### PLAIN GREEK YOGURT 6 (V, GF)

### SAUSAGE (2) 6 (GF)

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## SMALL BITES AND ENTREES

### SMOKED HONEY BRUSSELS SPROUTS 17 (GF)

figs, bacon, smoked honey balsamic, local micro greens

### CHARCUTERIE 26 (T)

cured meats, artisan cheeses, crackers,  
marcona almonds, seasonal fruit, quince paste,  
pickled onions, roasted peppers, pickled mustard seeds  
(gluten free crackers available upon request)

### TRUFFLE FRIES 17 (GF, V)

lemon garlic aioli, fresh herbs, salt, pecorino cheese

### BURRATA CAPRESE SALAD 22 (V, GF)

sliced heirloom tomatoes, cherry tomatoes,  
burrata cheese, balsamic reduction, salt flakes,  
evoo, basil

### SEASONAL PEAR SALAD 19 (V, GF, T)

mixed greens, arugula, radish, blue cheese, candied walnuts,  
wine poached pears, honey apple vinaigrette  
*chicken 6 | salmon\* 12 | 8oz flat iron steak\* 15 | grilled tofu 5*

### PUMPKIN GNOCCHI SOUP 16 (V, GF)

creamy soup, spiced pumpkin, fried gnocchi,  
blue cheese crumbles, chimichurri, pinot noir coulis,  
crispy carrot chips and leeks  
*add bacon 3*

### SMOKED SALMON DIP 20 (GF)

house smoked salmon, potato chips, chives

### CAESAR 18

white anchovy dressing, shaved grana padano, croutons,  
crisp romaine, crispy parmesan | *add anchovies +3*  
*chicken 6 | salmon\* 12 | 8oz flat iron steak\* 15 | grilled tofu 5*

### SIGNATURE ROAM SALAD 18 (V, GF)

baby mixed greens,  
smoked honey balsamic vinaigrette, feta cheese,  
sunflower seeds, cucumbers, tomatoes,  
*chicken 6 | salmon\* 12 | 8oz flat iron steak\* 15 | grilled tofu 5*

### SIGNATURE BURGER\* 23

*(sub 3 grain meatless protein burger)*  
8oz brisket and chuck beef patty\*, tomato, daily's thick cut bacon,  
tillamook white cheddar, pickled red onion, lemon scented arugula,  
black garlic aioli, big ed's brioche bun, and choice of fries,  
potato chips, or add side signature salad +3  
*upgrade to pecorino truffle fries +4*

### BLT TURKEY CLUB 21

parmesan crusted big ed's sourdough, daily's thick cut bacon,  
lettuce, tomato, maple aioli, smoked turkey,  
*choice of potato chips or fries | add avocado +4*  
*upgrade to pecorino truffle fries +4*

## JOIN US IN ROAM FOR HAPPY HOUR

2pm - 5pm | 9pm - 10pm

### HAPPY HOUR SPECIAL

SMALL BITES & SHAREABLES BUY 2 GET 1 FREE  
\$2 OFF WINE, BEER, AND COCKTAILS

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts (S) sesame

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# ROAM

EAT • DRINK

DINNER | DAILY 5-9PM

## STARTERS

### **HONEY BUTTER ROLLS (4) 9 (V)**

#### **CHARCUTERIE 26 (T)**

cured meats, artisan cheeses, crackers, marcona almonds, seasonal fruit, quince paste, pickled onions, roasted peppers, pickled mustard seeds  
*(gluten free crackers available upon request)*

#### **SMOKED SALMON DIP 20 (GF)**

house smoked salmon, potato chips, chives

#### **SMOKED HONEY BRUSSELS SPROUTS 17 (GF)**

figs, bacon, smoked honey balsamic, local micro greens

#### **WAGYU CROQUETTES (3) 19**

potato croquette filled with wagyu beef, bacon, & white cheddar, honey mustard aioli, quinoa tabbouleh

#### **HONEY WHIPPED FETA 19 (V, GF, T)**

house made feta dip, chive oil, pistachio, crushed peppercorn, parsley salad, local broadus bee pollen served with choice of:  
grilled asparagus, heirloom carrots, lemon greek potatoes,  
wine poached pears, heirloom tomatoes

#### **TUNA CEVICHE\*\* 26 (GF)**

pomegranate and yuzu aguachile, pickled blood orange, pico de gallo, fried carrots, cucumber, evoo, crispy rice paper, pickled fresno pepper

#### **TRUFFLE FRIES 17 (V, GF)**

lemon garlic aioli, fresh herbs, salt, pecorino cheese

#### **ELK SLIDERS\* (2) 21**

blackberry bacon & onion jam, brie, arugula, honey mustard aioli

#### **VEGAN FALAFELS (3) 18 (VG)**

pea shoot salad, radish, beet hummus, evoo, vegan tahini sauce

## COCKTAIL SNACKS

#### **SMOKED CHEEZ IT CRACKERS 10 (V)**

smoked in house, house spice, served warm

#### **MARCONA ALMONDS 11 (VG, GF, T)**

lightly smoked and tossed with green onions, fresno peppers, lime chili

#### **MARINATED OLIVES 10 (VG, GF)**

assorted olives, house marinated

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## SOUPS AND SALADS

ADD TO SALAD: CHICKEN 6 | SALMON\* 12 | 8 OZ FLAT IRON STEAK\* 15 | HERB MARINATED TOFU 5

### CAESAR 18

white anchovy dressing, shaved grana padano, croutons, crisp romaine, crispy parmesan | *add anchovies \$3*

### SIGNATURE ROAM SALAD 18 (V, GF)

baby mixed greens, smoked honey balsamic vinaigrette, feta cheese, sunflower seeds, cucumbers, tomatoes  
*\*featuring local honey from broadus bees and smoked in house*

### PUMPKIN GNOCCHI SOUP 16 (V, GF)

creamy soup, fried gnocchi, blue cheese crumbles, chimichurri, pinot noir coulis, crispy carrot and leeks  
*add bacon 3*

### BURRATA CAPRESE SALAD 22 (V, GF)

sliced heirloom tomatoes, cherry tomatoes, burrata cheese, balsamic reduction, salt flakes, evoo, basil

### SEASONAL PEAR SALAD 19 (V, GF, T)

mixed greens, arugula, radish, candied walnuts, blue cheese, wine poached pears, honey apple vinaigrette

## GRILLING WITH A HUNGRY HEART

GRILLED TO ORDER, SEASONED WITH OREGON PINOT NOIR SALT

SERVED WITH SEASONAL MUSHROOMS AND CARAMELIZED ONIONS, HONEY-BUTTER ROLL, AND CHOICE OF 1 SAUCE

### NY STRIP\* 12 OZ 57

### BONE IN RIBEYE\* 16 OZ 67

### BACON WRAPPED VENISON MEDALLION\* 8 OZ 42

### NORTHWEST SALMON\* 8 OZ 32

### HERB MARINATED TOFU 8 OZ 27

### ADDITIONAL SAUCES 3

blackberry demi-glace | cabernet demi-glace | chimichurri | horseradish crema  
blue cheese butter | garlic, herb, and peppercorn cream sauce

### SIDES 9

grilled asparagus | heirloom carrots | crispy fries | lemon greek potatoes  
creamy whipped potatoes | quinoa tabbouleh salad | signature roam salad  
smoked honey brussels sprouts | crispy smashed potatoes | sweet potato waffle

## MAINS

### SIGNATURE BURGER\* 24

*(3 grain meatless protein burger available)*

8oz brisket patty\*, tomato, bacon, tillamook white cheddar, pickled red onion, lemon scented arugula, black garlic aioli, brioche bun choice of fries, potato chips, signature salad +3, or pecorino truffle fries +4

### WAGYU BOLOGNESE 32

*(gluten free pasta available upon request)*

house made with ground wagyu beef, freshly shaved parmesan, local micro greens | *add burrata cheese +4*

### STEAK\* FRITES 37 (GF)

8 oz grilled flat iron steak\*, pecorino truffle fries, creamy demi-glace, lemon garlic aioli, chimichurri, seasonal mushrooms  
*add blue cheese butter +3*

### ELK BANGER & MASH 40 (GF)

creamy whipped potatoes, pear and port wine elk sausage, caramelized onion, crispy carrot and leeks, blackberry demi-glace

### DUCK & WAFFLES 38

duck leg confit, cardamom sweet potato waffle, maple glazed hazelnuts, fried kale, mustard greens, yuzu marmalade

### GRILLED CAULIFLOWER 32 (VG, GF, T, S)

cauliflower steaks, beet hummus, pine nuts, chopped parsley, sliced radish, evoo  
*add chicken +6 | herb marinated tofu +5*

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## KIDS 10 & UNDER

### BREAKFAST

7am - 2pm

#### **CINNAMON FRENCH TOAST STICKS (V) 10**

powdered sugar, syrup, and berries

#### **KID PANCAKE (V) 10**

powdered sugar, syrup, and berries  
*chocolate chips available upon request*

#### **MINI BREAKFAST 11**

scrambled eggs, potatoes,  
choice of bacon or sausage

#### **YOGURT AND BERRIES (V, GF) 8**

vanilla yogurt, mixed berries

#### **SLICED FRUIT (VG, GF) 10**

selection of fruit and berries

### LUNCH & DINNER

11am - 10pm

#### **GRILLED CHEESE (V) 10**

sourdough, cheddar cheese,  
choice of fries, potato chips, or fruit

#### **CHICKEN STRIPS 11**

(3) chicken tenders,  
choice of fries, potato chips, or fruit

#### **MINI CHEESEBURGER SLIDERS (2) 11**

cheddar cheese,  
choice of fries, potato chips, or fruit

#### **QUESADILLA (V) 10**

melted cheese, flour tortilla,  
choice of fries, potato chips, or fruit

#### **BUTTER NOODLES (V) 9**

pasta tossed in butter and parmesan

#### **KIDS SALAD (V) 9**

lettuce, tomato, and ranch dressing

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts (S) sesame

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**DESSERT**

DAILY 11-2PM | 5-9PM

**THE CRÈME BRÛLÉE BAR**

*All crème brûlées are made in house and cooked sous vide style in a 4oz mason jar and prepared with your favorite flavor in mind.*

*Executive Chef Bryant has created this menu based off his favorite dessert, while incorporating his recipe in a fun and unique way.*

**FLIGHT SPECIAL**

pick any 4 for 46 | +1 for all to-go crème brûlées

**CHOOSE YOUR FLAVOR 16**

**MADAGASCAR VANILLA (V, GF)**

**SMORES (V)**

**MARIONBERRY PIE (V)**

**PINEAPPLE ORANGE (V, GF)**

**BIRTHDAY CAKE (V)**

**KEY LIME DREAM (V)**

**SALTED CARAMEL PRETZEL (V)**

**OREO (V)**

**BROWN SUGAR BOURBON & BACON**

**AFFAGATO 16 (V, T)**

eberhard's vanilla bean ice cream, pastry cookie topping, marbled chocolate, whipped cream, bellatazza espresso, chocolate syrup

**EBERHARDS VANILLA BEAN ICE CREAM 11 (V, GF)**

**MAKE IT A SUNDAE (T) +4**

marcona almonds, whipped cream, cherry  
*choice of: chocolate or salted caramel syrup*

**DAIRY FREE RASPBERRY SORBET 11 (VG, GF)**

served with fresh berries

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