



Brunch served daily 8:00am-3:30pm

beignets

fresh and hot/tossed in powdered sugar/
huckleberry cream cheese frosting 12.

steel cut oatmeal

made with oatmilk/brown sugar 10.
deluxe with raisins & apple/maple syrup/
flax seed/walnut crumble 12.

avocado toast

multi-grain whole wheat/avocado/feta/
pistachio-almond dukkah/radish/sprouts 14.
add two poached eggs 5.

huckleberry pancakes

northwest huckleberries/vanilla butter/
vermont maple 17.

northwest bagel

house smoked salmon-cream cheese spread/
oil cured tomato/cucumber/red onion/capers/
lemon crème fraiche 18.

dungeness crab or smoked salmon lox benedict*

poached eggs/chard/hollandaise/roasted potatoes/
english muffin 24.

huevos rancheros*

crispy corn tortillas/chorizo/two eggs/
cotija/black beans/pico de gallo/crema/
tomato-chile salsa 19.

breakfast burrito

scrambled eggs/potatoes/oil cured tomato/onion/
chard/avocado/cilantro/pepper jack cheese/
mango salsa verde 14.
add chorizo 4. add bacon 4. add pork or chicken sausage 4.

jesus huevos burrito*

crispy corn tortilla/chorizo/onions/peppers/
two fried eggs/cheddar/cotija/black beans
pico de gallo/crema/ranchero salsa 18.

cascade breakfast*

roasted potatoes/choice of two eggs any style
choice of ham/pork sausage/bacon/chicken sausage
choice of toast/english muffin/biscuit 16.

barking frog breakfast*

mini huckleberry pancakes/apple smoked bacon/
two eggs any style 18.

Due to Covid-19, Room Service will be delivered in
takeout containers to minimize touch points for the
safety of everyone.

Please dial 2999 to order room service

Please dial 425-424-2999 for take-out

soup du jour

chef seasonal soup of the day cup 8./bowl 10.

parmesan artichoke dip

pita/fresh herbs 14.

add crab 10.

cheese plate

three cheeses/almonds/crackers/fig jam/dried fruit
medley 20.

add charcuterie 10.

the grand marnier prawns

mixed greens/mandarin oranges/
lemongrass vinaigrette/sesame seeds 24.

baby romaine caesar*

croutons/white anchovy/
grana padano 8./14.

dungeness crab & bacon prawn cobb*

oregon blue cheese/hard poached egg/
oil cured tomato/avocado-champagne vinaigrette 28.

smash burger*

two 3oz. patties/american cheese/tartar sauce/
romaine/french fries 15.

fried chicken sandwich

pickled slaw/chipotle aioli/potato bun/french fries 15.

mac & cheese

tillamook white cheddar/topped with brioche
bread crumbs 14.

add bacon 4. add truffle oil 4.

add crab 12. add lobster 15.

*Washington State Department of Health would like us to inform you that consuming raw or undercooked foods may pose a health risk.

{ c o c k t a i l s }

willows bloody mary

absolut vodka/house made bloody mary mix
celery/pickled asparagus/pickled green beans/
filthy olive 13.

sasquatch mary

blue spirits pepper vodka/celery/house made bloody mary mix/
bacon/pepper jack/filthy pepper olive 14

mimosa

cava/choose your juice (orange/grapefruit/pomegranate/cranberry) 12.

hibiscus margarita

hibiscus orange infused suaza blue/combiér/housemade sour 13.

gin & juice

beefeater/evolution fresh organic sweet green juice with ginger 15.

willows mule

absolut vodka/lime/ginger beer 12.

bellini

choose your reàl puree
(peach/passion fruit/blackberry) 12.

{ t o - g o b a t c h e d a n d b u i l d c o c k t a i l s }

build your own mimosas

bottle cava/choice of juice (orange/ grapefruit/pmegranate/cranberry) 30.

bloody marys for 2

choice of sasquatch or willows bloody may's/garnishes 25.

la paloma for 2

tequila/pampelmousse/lime juice 25.

boulevardier for 2

woodinville rye/campari/sweet vermouth 25.