



# McMENAMINS KALAMA HARBOR LODGE



## OUR HISTORY

Believe it or not, Kalama has always boasted a cosmopolitan streak. Our Kalama Harbor Lodge was built in 2018 on the banks of the mighty Columbia River, a waterway that from the earliest days served as the primary transportation route of the native Chinook and Cowlitz people. In the 1800s, British and American settlers and traders entered the mix along with some Chinese, African Americans and Hawaiians. The most notable of the latter was John Kalama, namesake of the nearby river. In 1870, John Kalama's name was tapped again for the new community established at what was then the Northern Pacific Railway's new western terminus. Kalama, small as it was, developed into a busy and important global deep-water port, home to many logging, fishing, grain export and boat building industries, which continues to this day.

# BRUNCH SPECIALTIES

- The Longshoreman’s Breakfast\*** home-style chicken fried steak, fried egg & country sausage gravy on a fluffy buttermilk biscuit with your choice of side 24.50
- Dockside Breakfast\*** two eggs, toast, your choice of cottage potatoes, or cheddar-jalapeno grits & your choice of sausage, bacon ©, Canadian bacon © or vegetarian sausage ⑤ 16.50
- Biscuit & Country Gravy** fresh-baked buttermilk biscuit & country sausage gravy 9.25 / 14.75
- Angel’s Crunchy French Toast** maple syrup, powdered sugar, whipped butter & red raspberry jam 8.25/ 12.75 ⑤
- Blackened Salmon Fillet\*** mango pico de gallo, basil-cilantro rice & seasonal vegetables 33 ©
- Terminator Steak & Frites\*** New York steak, Terminator steak & horseradish sauces, fries 33
- Ale-Battered Fish & Chips** wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 23

# THE BENEDICTS\*

*Dark Star or traditional hollandaise sauce, toasted English muffin & two soft-poached eggs*

**SERVED WITH** cottage potatoes or cheddar-jalapeno grits

- Caprese** fresh tomato, basil & mozzarella 11 / 18 ⑤
- Traditional** all-natural Canadian bacon 10.75 / 17.75

# PIZZA

*12-inch pies*

**SUBSTITUTE** a vegan, gluten-free crust for 5 dollars\*\*

- Hammerhead BBQ Chicken** garlic-roasted chicken, mozzarella, bell peppers, red onion, fresh cilantro & Hammerhead BBQ sauce 22.50
- The Omnivore** tomato sauce, pepperoni, sausage, red onion, mushrooms, black olives, mozzarella 21
- Tropical Storm** tomato sauce, pepperoni, pineapple, pickled jalapeno, mozzarella 20.25
- Pepperoni** the traditional favorite! 17.25 ♦ **Cheese** 16 ⑤
- Margherita** fresh mozzarella, tomato sauce & basil 15 ⑤

# BURGERS

*6-oz fresh, all-natural beef patty on a bun with lettuce, tomato, red onion, pickles & secret sauce*

**SERVED WITH FRIES OR TOTS** substitute a small green salad or soup 2

**SUBSTITUTE** a gluten-free bun for 2 dollars\*\*

- JR’s Jumbo Deluxe\*** bacon, cheddar & a fried egg 21
- Bacon Cheeseburger\*** 20 ♦ **Captain Neon\*** blue cheese dressing & bacon 20
- Cheeseburger\*** Tillamook® cheddar cheese 18.50 ♦ **The Regular\*** 17.50
- KING KALAMA\*** spiced beef patty, pineapple sambal, Canadian bacon, white cheddar, Sriracha mayo, coconut frizzled onions & lettuce on a *Kalama Sourdough Bakery* bun 21.50
- MYSTIC 18** *Lightlife®* patty, vegan Mystic 18 sauce, creamy original Chao slice 20.25 ✱⑤
- HAMMERHEAD GARDEN** our Hammerhead garden patty with all the usual suspects 17.50 ⑤

# SANDWICHES

- SERVED WITH FRIES OR TOTS** substitute a small green salad or soup 2
- El Diablo** spiced chicken, pepper jack, avocado, Dark Star mayo, lettuce, tomato & red onion on a bun 22.25
- Cascade Head Crab & Shrimp Roll** crab & shrimp salad, chives, lettuce & herb aioli on a butter-grilled roll 19.50
- Dilly Tuna Salad Sandwich** creamy albacore tuna salad with celery, red onion & fresh dill on toasted sourdough with lettuce, tomato & pickles 10 / 16.50

# STARTERS

- Saigon Kick Chicken Tenders** crispy chicken tenders tossed in red curry chili sauce with green onion, jalapeño, cilantro, pickled daikon-carrot slaw 16.25
- Hummus** marinated olives, veggies, feta, pita bread 15.75 ⑤
- Soft Pretzel Sticks** cheese & ale fondue 14.50 ⑤
- Truffle Fries** black garlic aioli 14.25 ⑤
- Cajun Tots** peppercorn ranch 11.50 ⑤
- Good Honest Soup** scratch made daily with saltines cup 7.75 / bowl 9.75

# GREENS

- Blackened Salmon Caesar\*** romaine, Parmesan, garlic croutons, Caesar dressing 24.50
- Cajun Chicken Cobb** seasoned grilled chicken breast, romaine, blue cheese crumbles, grape tomatoes, chopped egg, bacon, blue cheese dressing 20.75
- Aztec** romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 17.50 ⑤
- Pub Green** mixed greens, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 13.75 ⑤
- ADD PROTEIN** grilled chicken 5.50

# À LA CARTE

- Harbor Lodge Breakfast Burrito\*** housemade chorizo, egg, cheddar, onion, cilantro, chipotle pico de gallo, cilantro sour cream 17.50
- Choice of Protein** sausage links, bacon ©, Canadian bacon © or vegetarian sausage ⑤ 6.75
- Cinnamon Roll** cream cheese glaze 7.25 ⑤
- Sides** cottage potatoes ✱⑤, Cajun tots ⑤, cheddar-jalapeno grits ©⑤, bowl of fruit ©✱⑤ 5.25
- Toast** sourdough ⑤, rustic ⑤, rye ⑤, wheat ⑤, English muffin ⑤ 4.25 buttermilk biscuit ⑤ 4.50



\*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.  
\*\*Every effort will be made to minimize contact with gluten Mother's Day '25