

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.

BREAKFAST 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, hash browns or cheddar-jalapeno grits & your choice of sausage, bacon ©, Canadian bacon © or vegetarian sausage ① 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 ①

BREAKFAST BOWLS*

SERVED OVER cottage potatoes & topped with two eggs cooked to order

Wavy Gravy bacon, sausage, bell peppers & cheddar smothered in our sausage gravy 24

Grateful Veg sautéed kale, zucchini, broccoli & bell peppers 22 (V

SCRAMBLES*

SERVED WITH toast & your choice of cottage potatoes, hash browns or cheddar-jalapeño grits

Route 66 chorizo, pepper jack, pico de gallo & cilantro sour cream 20.50

Farmer's Choice bacon, sharp cheddar, kale, spinach, tomato, caramelized onions 20.25

Three Little Pigs bacon, Canadian bacon & pulled pork, Hammerhead BBQ sauce, sharp cheddar, green onion 20

Golden State sautéed mushrooms, tomato, shallots, fresh herbs, Monterey jack & avocado 18.25 (V)

THE BENEDICTS* traditional hollandaise sauce,

toasted English muffin & two soft-poached eggs **SERVED WITH** cottage potatoes, hash browns or cheddar-jalapeño grits

Caprese fresh tomato, basil & mozzarella 11 / 18 📎

Traditional all-natural Canadian bacon 10.75 / 17.75

*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 February '25



EYE OPENERS

Harbor Lodge Breakfast Burrito* housemade chorizo, egg, cheddar, onion, cilantro, chipotle pico de gallo, cilantro sour cream 17.50

Hole-in-One Breakfast Sandwich* toasted everything bagel, bacon, scrambled egg, cheddar & herbed cream cheese 15.75

Sunrise Bowl nutty granola, vanilla yogurt &

fresh berries 10.50

Mt. St. Helens Porridge steel-cut oats, cream & beehive apple butter 9.25 (V)

Cinnamon Roll cream cheese glaze 7.25 (V)

Choice of Protein sausage links, bacon ©, Canadian bacon © or vegetarian sausage © 6.75

Daily Scone 5.75 📎

Breakfast Sides

cottage potatoes *\varphi\varphi, hash browns \varphi\varphi, Cajun tots \varphi\varphi, cheddar-jalape\varphi o grits \(\varphi\varphi\), bowl of fruit \(\varphi\

Toast

sourdough 0, rustic 0, wheat 0, English muffin 0 4.25 buttermilk biscuit 0 4.50

One Egg* cage-free & cooked to order 2.50 © V

