



BREAKFAST

COUNTRY FRIED STEAK

8oz hand-breaded cube steak, country gravy, hash browns, two eggs,* choice of toast 16

STEAK SCRAMBLE

New York steak bites, onion, bell pepper, bacon, cheddar jack cheese, scrambled eggs, hash browns, choice of toast 15

BISCUITS & GRAVY

Two house-made biscuits, country gravy, two eggs,* two bacon or sausage links 12.5

SUNRISE SLIDERS

Brioche bun, scrambled eggs, sausage, bacon, smoked ham, cheddar jack cheese, hash browns, maple syrup 12

EPIC BENNY

House-made buttermilk biscuits, two poached eggs,* smoked ham, bacon, pepper jack cheese fondue, green onion, hash browns 16

BELGIUM WAFFLE

Two eggs,* choice of bacon, smoked ham steak or sausage links, maple syrup 12
Add strawberry or mixed berry compote 2.5

STEAK & EGGS

5oz New York strip, two eggs,* hash browns, choice of toast 18

CLASSIC BREAKFAST

Two eggs,* choice of bacon, sausage links or ham steak, hash browns, choice of toast 10.5

EPIC CHILAQUILES

Crisp corn tortillas, ground chorizo, seasoned shredded chicken, traditional rojo sauce, cojita cheese, cilantro, avocado, red onion, two eggs* 14

CORNED BEEF HASH

Braised corned beef, diced red potato, onion, bell pepper, two eggs,* choice of toast 14

OATMEAL WITH FIXINS

Snoqualmie Falls oatmeal, brown sugar, dried fruit, choice of toast Cup 5.75 / Bowl 7.75

EPIC WAGYU MEATLOAF BREAKFAST WRAP

Wagyu beef meatloaf, caramelized onion, fire roasted red pepper, bacon, provolone cheese, scrambled eggs, diced tomato, hash browns, roasted tomato aioli, spinach and herb tortilla 15

DENVER OMELET

Ham, green and red bell peppers, onion, cheddar jack cheese, hash browns, choice of toast 12.25

VEGETABLE OMELET

Mushroom, onion, green and red bell pepper, black olive, spinach, mozzarella cheese, hash browns, choice of toast 12.25

CHICKEN ENCHILADA OMELET

Seasoned shredded chicken, fire roasted red peppers, onion, black olive, shredded pepper jack cheese, smothered in enchilada sauce, topped with crispy tortilla strips and cilantro sour cream, hash browns, choice of toast 13.25

OMELET ADDITIONS / \$1 EA:

Bacon, sausage, smoked ham, ground chorizo, cheddar, mozzarella, Gruyère, cheddar jack, mushroom, onion, black olive, spinach, bell pepper, jalapeño

SIDES

SUBSTITUTE O'BRIEN POTATOES FOR HASH BROWNS / \$1

SIDE OF BACON, SAUSAGE LINKS OR HAM STEAK 3.5

TWO EGGS* 3

SEASONAL FRUIT 4

TOAST 1

ENGLISH MUFFIN OR BISCUIT 2

BISCUIT & GRAVY 5

ADD COUNTRY GRAVY 3

HASH BROWNS 4

ADD CARAMELIZED ONIONS, GRAVY TO HASH BROWNS 2

O'BRIEN POTATOES 4.5

DRINKS

EPIC BLOODY MARY 6

SCREWDRIVER 5.25

MIMOSA 7.5

BRASS MONKEY 5.5
Blue Moon, orange juice

COFFEE NUDGE 7

Brandy, Kahlúa, crème de cocoa, coffee

NUTTY IRISHMAN 7

Baileys, Frangelico, coffee

Gluten friendly items available upon request.

Please inform your server of any allergy or dietary concerns. Not all ingredients are listed on the menu.

*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for food borne illnesses.

APPETIZERS

NACHOS

Tri-colored tortilla chips, cheddar jack cheese, choice of beef or chicken, cilantro sour cream, green onions, fire roasted salsa, sour cream, jalapeño, guacamole **14.5**

CALAMARI

Fried calamari, orange jalapeño glaze, baby arugula, crispy onion, toasted sesame seeds, Sriracha **12**

EPIC

TATER TOT POUTINE

Crisp tater tots, cheese curds, BBQ sauce, house-pulled pork, green onion **14**

AHI POKE*

Ahi tuna, cucumber, avocado, five spiced wontons, kalbi sauce, nori and toasted sesame seeds **13.5**

CHICKEN WINGS

Tossed in your choice of house buffalo or EPIC bourbon BBQ, served with celery sticks
8 wings 13 / 12 wings 19
25 wings 32

SOUPS & SALADS

CHEESEBURGER SOUP

Ground chuck, aromatic vegetables, creamy cheddar cheese, green onion, served with pickle chips
Cup 5.5 / Bowl 7.5

CHOWDER

Classic New England clam chowder, cream, potatoes, bacon, clams, served with oyster crackers
Cup 5 / Bowl 7

FRENCH ONION SOUP

Caramelized sweet onion, rich beef broth, toasted baguette, Gruyère and parmesan cheese **Cup 5 / Bowl 7**

HOUSE SALAD

House-mixed greens, local huckleberry Dijon vinaigrette, bleu cheese, cucumber, sweet and salty walnuts **8**

EPIC

COBB WEDGE

Chopped iceberg piled high with grilled chicken, smoked bacon, tomato, avocado, crumbled bleu cheese, hardboiled egg, balsamic glaze, house smokey bleu dressing
Half 9 / Full 16

CAESAR SALAD

Hearts of romaine, house-made Caesar dressing served with lemon and topped with a parmesan crisp
Half 7 / Full 12
Add blackened steelhead* **12**
Add grilled chicken **7**
Add two shrimp skewers **8**

SANDWICHES

Served with EPIC fries or coleslaw.
Upgrade to garlic fries, tater tots or parmesan chips for \$1

FRENCH DIP

House-roasted sirloin, toasted ciabatta hoagie roll, mayonnaise, sautéed mushroom, caramelized onion, Gruyère, garlic rosemary au jus **16**

EPIC

WAGYU MEATLOAF MELT

Toasted herb ciabatta, house Wagyu meatloaf, provolone cheese, caramelized onion, roasted tomato aioli, romaine hearts, tomato **17**

CLASSIC REUBEN

Grilled marbled rye, house-braised local corned beef, crisp sauerkraut, Thousand Island, Gruyère **15**

TURKEY MELT PANINI

Garlic grilled sourdough, mayonnaise, romaine hearts, tomato, oven-roasted turkey breast, cheddar cheese, smoked bacon **14**

BOURBON BBQ BURGER*

Toasted ciabatta bun, romaine, tomato, red onion, EPIC bourbon BBQ sauce, mayonnaise, cheddar cheese, smoked bacon **15**

EPIC

PULLED PORK

Toasted brioche bun, house applewood-smoked pork shoulder, EPIC bourbon BBQ sauce, horsey jalapeño slaw, pickle chips **14**

KITCHEN SINK*

House patty on Texas toast served open-face and buried in chili mac, pickled jalapeño, bacon, tomato, pickles, mayonnaise, onion, EPIC fries, cheddar jack cheese **16.5**

ENTRÉES

Served with your choice of side.

CLASSIC PIZZA

House red sauce, whole milk mozzarella, pepperoni, Canadian bacon, Italian sausage **15**

EPIC

BBQ PORK PIZZA

BBQ sauce, red onion, bacon, jalapeño, whole milk mozzarella, mango salsa **16**

TACO PIZZA

Fire roasted salsa, seasoned beef, red onion, black olive, romaine, cheddar jack cheese, pico de gallo, cilantro sour cream **16**

INDIAN TACO

House fry bread, seasoned ground beef, kidney beans, pico de gallo, lettuce, cheddar jack cheese, cilantro sour cream **15**

EPIC

BLACKENED STEELHEAD*

Cajun seared local steelhead, cilantro lime rice, seasonal vegetable, mango jalapeño salsa **20**

FISH & CHIPS

Hand-breaded Alaskan true cod, coleslaw, house-made tarter, lemon, EPIC fries **17**
Upgrade to garlic fries **1**

EPIC

WAGYU MEATLOAF

House-made Wagyu beef meatloaf, smashed potatoes, fried onions, Cabernet demi-glaze, seasonal vegetable **19**

CHICKEN TENDERS

Golden breaded chicken tenders, coleslaw, EPIC fries **14**
Upgrade to garlic fries **1**

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Blackened Steelhead

EPIC