



SHAREABLES

CRISPY BRUSSELS - 16 {v}
fire roasted Romesco, house pickled onion,
*charred scallion Aioli

FRIED MUSHROOMS - 18 {v}
tossed in house spice blend,
*charred scallion aioli

BAKED TALEGGIO - 25 {v}
garlic confit, roasted cherry tomatoes,
fresh herbs, warm bread

IDAHO TOSTONES - 14 {v}
Italian salsa verde, *tarragon aioli

WHIPPED CHEVRE - 17 {v}
Schweitzer huckleberry jam, pecans,
thyme, warm bread

HOUSE FOCACCIA MP
rotating toppings, house cultured
compound butter

SALADS

BEET & OLIVE - 17 {v+ gf}
roasted & chilled Chioggia beets, Castelvetro
olives, kale, mint, citrus supremes, mint vinaigrette

**SHAVED CARROT &
BRUSSELS SPROUT - 22 {v gf}**
parsley, grilled scallions, pecans, burrata,
lemon vinaigrette

FENNEL & CITRUS - 16 {v+ gf}
shaved fennel, arugula, basil, red onion,
citrus supremes, yuzu vinaigrette

HANDHELDS

WAGYU BURGER - 26
*grilled 8oz patty, bacon, sauteed onions, house pickle,
American cheese, Bench burger sauce, Tangzhong bun

GRINDER - 22
thinly sliced soppressata & prosciutto, red onion, tomato,
shred lettuce, house giardiniera, *basil & dill aioli, seeded roll

ENTREES

PROTEINS

BRAISED BEEF SHORT RIB - 62 {gf}
black garlic reduction, pommes puree, roasted carrots, chives

***RIBEYE STEAK- 65 {df}**
12oz ribeye grilled, Italian salsa verde, crispy
Idaho fingerlings, *tarragon Aioli

***DRY-AGED PORK CHOP - 48 {gf}**
12oz pork chop seared, apple & mint chutney,
roasted parsnip puree

CONFIT DUCK LEGS - 38 {gf}
two legs finished under open flame, creamy polenta,
crispy Brussels sprouts, huckleberry reduction

VEGETARIAN PLATES

CARROT-TOP PESTO BUCATINI - 25 {v}
topped with Parmigiano Reggiano

GRILLED CAULIFLOWER - 23 {v+ gf}
Harissa marinated cauliflower, fire roasted
Romesco, tahini puree, garlic confit,
topped with Italian salsa verde

EXTRAS

side fries 6 / 10	extra dressing 1
side salad 8	extra aioli 2

SWEETS

TIRAMISU - 14 {v}
rotating flavor with house mascarpone & sabayon
custard

NANAIMO BAR - 14 {v}
chocolate coconut & pecan crust, house mascarpone &
sabayon filling, topped with chocolate ganache

**SCHWEITZER MOUNTAIN
HUCKLEBERRY CHEESECAKE - 16 {v}**
white chocolate cheesecake, Schweitzer harvested
huckleberries, topped with chantilly & huckleberry jam

{v} Vegetarian {v+} Vegan {gf} Gluten Free {df} Dairy Free | Our menu features multiple items that are locally sourced. These items may sell out or have limited supply based on what we're able to source from our local purveyors. We appreciate your understanding and support of our commitment to fresh, local products! *These items are cooked to order. Consuming raw or undercooked meat, eggs, poultry, shellfish, and seafood may increase your risk of foodborne illness. The major 9 food allergens (eggs, milk, wheat, fish, shellfish, peanuts, tree nuts, soy, and sesame) are used as ingredients in this facility. Please notify staff if you have food allergies or dietary restrictions. Auto gratuity may be applied to parties of 8 or more. All purchases are subject to the SMCA resort tax, which supports our mountain community.



Coming together after work.

In the 1890s, this area was pretty rough 'n tumble. In nearby Hope, life was typical of the Old West. Across from the saloons lining Main Street was “the Crow’s Bench” — a row of benches that gave folks a place to talk and look out over the railroad and lake below. Drinking, rough talk and fighting were commonplace. But we like to think the Crow’s Bench also provided hardworking souls with a much-needed place to get together and have a good time.

This inspiration reminds us of yester-yore, but now here we are! Snow-covered friends and families, sitting and sipping beverages while swapping tall tales of deep snow and blower pow. Or perhaps you are a group of sun-kissed hikers, fingers stained purple after a summer day picking huckleberries, now hungry for a good meal. Sit, laugh, and savor the moment. Find yourselves ensconced, like crows on a bench, cawing about your adventures.



CROW'S
BENCH