

HISTORY OVER A GOOD MEAL...

Less than two hours from Boise, the capital of the State of Idaho, Highway 55 meanders up through high mountain forests, where the historic logging town of McCall sits.

Before the white man, when tall forests stood silent, members of the Nez Perce and Shoshone-Bannock tribes stood on the shores of a clear glacial lake before it was called Payette. Named after a French trapper hot on the beaver's trail, and with an eye for gold, this area was explored before European immigrants arrived around the end of the 1800's.

History shows that McCall is the namesake of an immigrant who did some smart land trading and built the first sawmill. Like its namesake, McCall has been obliged to play many roles to withstand the fickle vagrancies of market economics and the aspirations of its community members.

Once considered the largest trading center of the State, the busy lake port supplied the mule trains who serviced the frenzied miners of the Warren and Marshall Lake area. McCall transformed into a prosperous mill town when in 1914 Hoff & Brown Lumber Company was awarded the contract to cut ties for the Union Pacific Railroad. Securely linked to the outside world, McCall remained connected, vibrant & self-engaged. In 1915, it took visitors seven to twelve hours to make a road trip from Boise to McCall by car. Even the Railroad Company offered packaged rail excursions to the mountain town from Boise, but the timber supply and demand dwindled and the mill closed down in the 70's.

In McCall, fascinating small tourist shops, art galleries, quaint hotels and lakeside parks preoccupy the seasonal visitor. Folks from Boise continue to flee the heat of their desert fringed city for the heart of the cool mountains of the Salmon River Range. Since the state allowed cottage sites around the Payette Lake to be settled, a vacation community has been established.

McCall is once more transformed as a year around vibrant resort, retirement community and recreational paradise®.

Like McCall, The Pancake House has seen its share of changes and expansions. However, it still remains the only restaurant in McCall with the same continuous name; a fifty-year legacy of good regional cuisine and service in a huge historical setting.

Nutritional News from our Kitchen!

We have been working to convert all of our recipes to the healthiest level possible.

We now offer NON-GMO, vegetarian fed, organic eggs.

Homemade right here – Cinnamon Rolls, White Bread, Whole Wheat Bread, Multi-Grain Honey Oat Bread, Biscuits & Hamburger Buns.

All of our preserves are now canned on-site utilizing Idaho berries and fruit. Best of all, no preservatives or artificial additives are used.

We currently use only olive oil in all of our cooking and baking. Real Butter is used exclusively - No margarine or hydrogenated oils are found anywhere on site!

Hundreds of pounds of potatoes are steamed each week for our hashbrowns.

No preservatives are used in our baked goods. All Wheat products are NON-GMO and wheat is ground at a Mill in Donnelly!

We proudly offer a homemade VEGAN soup in addition to our DAILY hearty, made from scratch soups.

We offer gluten-free pancakes & bread!

Our coconut syrup is homemade now with NO preservatives!

We now offer the original whole wheat sourdough pancake recipe from the 1950's!

Have a food allergy? Let us know and we will strive to accommodate your dietary needs.

In an effort to provide you with the healthiest, best tasting water available, 100% of the water used for drinking, coffee brewing & soda fountains is filtered.

Treat your friends and family to the perfect gift ...

*A Pancake House
Gift Certificate*

for Breakfast or Lunch

**Available in any
denomination you choose!**



BEER Selection

MGD	\$3.50
Heineken	\$4.00
Corona	\$4.00
Moose Drool	\$3.50
Mirror Pond	\$3.50
Fat Tire	\$3.50
Sierra Nevada	\$3.50
Bud/Bud Light	\$3.50
Coors/Coors Light	\$3.50
Clausthaler	\$3.50
(non-alcoholic)	
Champagne Bottle	\$15.00

Specialty Drinks

<i>Bloody Mary</i>
\$6.50
<i>Mimosa OR Poinsettia</i>
\$6.00
<i>Coffee with O'Mara's Irish Cream</i>
\$6.00

Orders TO GO



**All Breakfast &
Lunch items are
available to
carry out.**

**8 oz. Fresh Salsa \$3.50
16 oz. Fresh Salsa \$5.50
Homemade Breads by the Loaf**

208-634-5849

WINE Selection

Red Wine

Crow Canyon Merlot	\$5.25
Menage a Trois	\$5.50
Clos du Bois Merlot	\$6.75
Cabernet Sauvignon	\$5.25

White Wine

Beringer White Zinfandel	\$5.00
Crow Canyon Chardonnay	\$5.25
Kendall Jackson Chardonnay	\$6.00
Ruffino Pinot Grigio	\$6.00

*Ask your Server for
Wine by the Bottle pricing.*

