



good morning, sunshine!

fresh baked muffin, danish, chocolate french toast roll, scone, plain or chocolate croissant	2.5
fage 0% yogurt apricot preserves and apricot-almond granola	7
ruby grapefruit brulee two half grapefruits with caramelized sugar	6
buttermilk pancakes- huckleberry or meyer lemon—with maple syrup and whipped butter	11
gingerbread french toast whipped butter, crème fraiche and maple syrup	11
belgian waffle whipped cream and berry compote	10
pigs in a quilt 3 strips of smokehouse bacon baked in a belgian waffle, with whipped butter and maple syrup	11
*breakfast club toasted ciabatta with fried egg, oregon sharp cheddar, smokehouse bacon and black pepper aioli with skillet browned potatoes	10
*steak n eggs iron seared 7oz ny strip with two eggs your style, house made steak sauce and skillet browned potatoes	17
*eggs benedict royal two poached eggs, toasted english muffin, prosciutto di parma, plugra hollandaise with skillet browned potatoes	14
*northwest benedict two poached eggs, toasted english muffin, cured salmon, plugra hollandaise with skillet browned potatoes	15
limoncello cured salmon toasted bagel, shaved bermuda onion, sliced tomatoes, whipped chive cream cheese and caper berries	14
west of denver omelet smokehouse ham, sweet bell peppers, caramelized onions and pepperjack cheese	12
barcelona omelet chorizo, olives, peppers, salsa and manchego cheese	11
*traditional all-American two eggs your style, toasted bread and apricot preserves, skillet browned potatoes and choice of: bacon, apple sausage or smokehouse ham	11
am tofu scramble silky tofu with scrambled eggs, artichoke hearts, spanish pimentos, fresh basil and grape tomatoes	12
*b&g cheddar biscuits, thyme white gravy, softly scrambled eggs and sausage	11
pacific frittata dungeness crab meat, crimini mushrooms, asparagus and fontina cheese	15
hot oatmeal brown sugar, milk & raisins	7
berry best fresh mountain berries and ripe papaya	10

add ons

apple smoked bacon	5
smokehouse ham	5
apple sausage	5
english muffin	2
toast	2
bagel	3
cheddar biscuits	3.5
apricot preserves and whipped butter	

beverages

fresh pressed tangerine, apple, pomegranate, strawberry-lemonade	4
starbucks coffee	2

\*NOTE: State Law requires that we inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs will increase your risk of food borne illness.



lunch

charcuterie and cheese board artesian cured meats and cheeses (pick four)	18
meats	
salumi salami, gently salted cured pork	finocchiona salami, fennel spiked
prosciutto di parma, italian cured ham	sopressata salami, spiced with red pepper and clove
mole salami, scented with chipotle and ancho peppers and cocoa	
cheese	
manchego, spanish dry sheep milk	parmigiano reggiano, italian cow milk
gorgonzola, italian sweet blue cow milk	ricotta salata, italian sheep milk
brie, french soft triple cream cow cheese	smoked gouda, dutch sweet and salty cow milk
crab and corn chowder	6
rustic tomato and bread soup	5
limoncello cured salmon sesame flatbread, chive crème fraiche, red onion gremolata	10
fries and gravy garlic herb fries with mushroom zinfandel gravy and gorgonzola cheese	8
simple greens mixed greens with shaved parmigiano reggiano and balsamic vinaigrette	6
green market roasted beets, haricot vert, ruby onions, cauliflower, butternut squash, scallions, cracked walnuts and ricotta salata cheese with sherry-shallot vinaigrette	11
classic caesar with giant garlic croutons and shaved parmigiano reggiano	11
herb grilled chicken breast 14, garlic seared shrimp 16, balsamic roasted portabello mushroom 13	
greek chicken salad grilled chicken, kalamata olives, roma tomatoes, red onions, cucumbers, feta cheese, red wine vinaigrette	14
pac northwest cobb salad bay shrimp, dungeness crab, bacon, buttermilk blue cheese, eggs, roma tomatoes with honey mustard vinaigrette	16
old school chicken salad grapes, smoked almonds, smoked bacon, shallot aioli with 'everything lavosh' and hydro arugula	14
classic reuben shaved point-cut corned beef, sauerkraut and swiss cheese griddled on seeded rye bread	13
rosemary club smoked turkey breast, bacon, avocado, tomato, swiss cheese, thick sliced rosemary artisan bread	12
pyramid ale fish 'n chips washington-micro brew battered halibut, garlic herb fries and fennel slaw	14
hampton's lobster roll chive crème fraiche and butter toasted outdoor roll	16
* 'bite' burger deluxe ½ pound angus burger, bread and butter pickles, choice of gruyere, fresh mozzarella, gorgonzola or oregon cheddar cheeses. veggie burger available	12
grilled chicken panini tomato-bacon-almond aioli, ruby onions, provolone, toasted ciabatta bread	13
open faced crab and shrimp dungeness crab and bay shrimp salad, oregon sharp cheddar cheese on toasted artisan bread	16
*mustard grilled wild salmon fennel slaw and smashed potatoes	19
crab ravioli dungeness crab, ricotta cheese and pernod cream	20
grilled tofu miso vinaigrette, peanut noodles, curry coconut butternut squash, baby spinach	15
chicken olivida organic breast of chicken, green and kalamata olives, tomatoes, white wine, herbed french fries	18
fettuccine with pepperonata sausage and shaved parmigiano reggiano	17

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dinner

charcuterie and cheese board artesian cured meats and cheeses (pick four)	18
meats	
salumi salami, gently salted cured pork	finocchiona salami, fennel spiked
prosciutto di parma, italian cured ham	sopressata salami, spiced with red pepper and clove
mole salami, scented with chipotle and ancho peppers and cocoa	
cheese	
manchego, spanish dry sheep milk	parmigiano reggiano, italian cow milk
gorgonzola, italian sweet blue cow milk	ricotta salata, italian sheep milk
brie, french soft triple cream cow cheese	smoked gouda, dutch sweet and salty cow milk
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dungeness crab and corn chowder	6
rustic tomato and bread soup	5
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limoncello cured salmon sesame flatbread, chive crème fraiche, red onion gremolata	10
fries and gravy garlic herb fries with mushroom zinfandel gravy and gorgonzola cheese	8
simple greens mixed greens with shaved parmigiano reggiano and balsamic vinaigrette	6
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* 'bite' burger deluxe ½ pound angus burger, smokehouse bacon, bread and butter pickles, Choice of gruyere, fresh mozzarella, gorgonzola or oregon cheddar cheeses. <i>veggie burger available</i>	15
grilled chicken panini tomato-bacon-almond aioli, ruby onions, provolone, toasted ciabatta bread	13
open faced crab and shrimp dungeness crab and bay shrimp salad, oregon sharp cheddar cheese on toasted artisan bread	16
*mustard grilled wild salmon fennel slaw and smashed potatoes	23
*grilled chile brined pork chop pistachio mountain berry relish	20
*iron seared 14oz ny strip creamed morels and spinach with garlic brioche crostini	32
grilled tofu miso vinaigrette, peanut noodles, curry coconut butternut squash, baby spinach	15
chicken olivida pan roasted organic chicken breast, green and kalamata olives, tomatoes, white wine, herbed fries	18
fettuccine with pepperonata sausage and shaved parmigiano reggiano	17
seared prawns with red pepper-almond romesco and garlic toast	22
*filet mignon 7oz pan seared beef tenderloin with gorgonzola cheese and fig-port sauce	32
truffled mac and cheese thick macaroni with 3 cheeses and white truffle oil	17
*meatloaf smashed potatoes and gravy	18
crab ravioli dungeness crab, ricotta cheese and pernod cream	23

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## Desserts

raspberry tart	6
creamy raspberry custard in a sweet pastry shell	
warm strawberry rhubarb crisp	6
vanilla ice cream	
mile high chocolate cake	8
10 layers of deep chocolate cake and fudge buttercream	
coffee and donuts	7
warm krispy kreme donut bread pudding with vanilla ice cream and espresso chocolate sauce	
triple xxx chocolate	7
silky, pure chocolate torte with raspberry sauce	
homemade milkshakes:	7
chocolate on chocolate	fresh strawberry,
banana-vanilla bean	toasted marshmallow
assorted hand-painted artisan chocolates for two	15

