



## charcuterie boards

all boards are served with baguette

additional baguette or crostini 3

gluten-free options upon request 4

**chef's choice** | selection of five meats\*\*\*, pickled vegetables, grain mustard 27

**spanish board** | three spanish salamis, sweetheart ham, fresh chorizo, miticaña, fried almonds\*\*\*, piquillo pepper salad 28

**french board** | two french saucissons, pâté\*\*\*, pork rillettes, garlic sausage, brie fermier, pickled vegetables, grain mustard 28

**italian board** | two italian salamis, mortadella\*\*\*, capicola, italian sausage, taleggio, fennel-parsley salad, olives\*\* 28

**ham board** | sweetheart ham, capicola, laundrauschinken, pickles, dijon, butter 26

**cheese board** | with preserves, crostini

one cheese 8

three cheese 23

five cheese 35

## Grand Brunch for Two

\$65

seasonal mixed green salad with lemon vinaigrette, herbs

two oysters on the half shell

charcuterie\*\*\* & cheese board with almonds\*\*\*, olives\*\*, housemade pickles, grain mustard

sweetheart ham benedict with english muffin, poached eggs\*, hollandaise\*, laser potatoes

brioche french toast, fruit compote, maple syrup, powdered sugar

## snacks

house-made pickled egg 5

seasonal house-made pickled vegetable plate 8

salted and fried almonds\*\*\* 8

citrus and chili marinated olives\*\* 8

oyster\* on the half shell | mignonette 3.50

tinned La Brujula sardines | dijon, beurre de baratte, lemon, pickled onion, crostini 17

cantabrian brown anchovies | beurre de baratte, baguette 7

## soup & vegetables

chilled gazpacho heirloom tomato, cucumber, watermelon, piquillo pepper, miticaña cup 5 / bowl 10

seasonal mixed green salad | lemon vinaigrette, fresh herbs 12

catalogna chicories | radicchio, croutons, grana padano, anchovy vinaigrette\* 15  
add boquerones 4

heirloom tomato, burrata, italian parsley, olive oil, focaccia bread crumbs 16

## plates

eggs benedict | served with english muffin, poached eggs\*, hollandaise\*, laser potatoes  
sweetheart ham 19 or seasonal vegetables 18

flapjack attack | sweetheart ham, poached eggs\*, hollandaise\*, hot cakes 18  
add laser potato 6

hot cakes | maple syrup, butter, powdered sugar 15  
add breakfast meat 9

brioche french toast | fruit compote, maple syrup, powdered sugar 16

parisian omelette | dungeness crab, fin herbs, comté, farm greens 22

salad niçoise | confit albacore, green beans, heirloom tomato, olive, hard boiled egg, new potato, provençal vinaigrette 16

## sandwiches

served with potato chips  
sub green salad 4 / sub cup of soup 5 / sub laser potato 6  
make it a salad 5 / gluten-free bread 4

pork roll | toasted english muffin, griddled pork roll, dijon, gouda, fried egg 17

"the randy" | apples, buttermilk blue cheese\*, sweetheart ham, hazelnuts\*\*\*, greens, & aioli\* on ciabatta 17

BLT | OP bacon, butter lettuce, heirloom tomatoes, aioli\*, on toasted brioche 17

pork frankfurter | ketchup, dijon, relish, & onions on a potato bun 12  
add sauerkraut 2

## sides

meat | ham, kielbasa, käsekrainer, bacon, breakfast links 9

bread | english muffin brioche, or baguette with seasonal jam & butter 5

laser potatoes 6

two eggs\* | any way 6

make your own breakfast 24

(choose one from each of the above side categories)

please notify your server of any food allergies - we are happy to accommodate dietary restrictions when possible

\*consuming raw or undercooked meats, poultry, seafood, shellfish, dairy or eggs may increase your risk of food-borne illness.

tartare served raw. aioli contains raw eggs.

\*\*wild mushrooms not an inspected product/olives may contain pits.\*\*\*contains nuts and/or gluten

20% added gratuity for parties 6+ // a 3% surcharge is added to all checks to cover employee wellness programs

## brunch cocktails

*olympia mary* | house mix, salt and tajin rim, pickle & salami skewer 12

\*make it spicy with house infused chili-lime vodka +2 \*add a beer back +3

*purple noon* | vodka, steven smith blackberry jasmine tea syrup, lemon, soda water 14

*strawberry daydream* | vodka, cardamaro, portland syrups strawberry lemon lime, ginger, lime, soda water 14

*bicicletta alpina* | accompani mari gold amaro, sparkling wine, grapefruit bitters, soda, rocks 13

*old fashioned* | whiskey, luxardo maraschino liqueur, dom benedictine, cherry & tiki bitters, orange slice 15

*terra incognita* | mezcal, amontillado sherry, amaro nonino, cocchi americano, apricot liqueur, burlesque bitters 14

*gilded mirror* | basil hayden dark rye whiskey, dry curaçao, aveze genetian liqueur, cold brew, orange & cardamom bitters 15

*negroni bianca* | tequila, luxardo bitter bianco, cocchi americano, rhubarb, grapefruit & saline bitters, orange slice 14

*bada bing* | vodka, meletti fernet, braulio amaro, cold brew 15

## zero proof

*red ferrari* | san pellegrino san bitter soda, grapefruit, orange slice 8

*roots, shoots, & leaves* | the pathfinder hemp & root n/a spirit, portland syrups hibiscus cardamom, soda water 10

*garden party* | house-made marion berry & fig shrub, thyme, simple syrup, soda water 10

*wine by the glass*  
+4 for a quartino

## sparkling

*chenin blanc* | SEBASTIEN BRUNET Method Traditionelle Vouvray Loire FR 16

*zweigelt, blauer wildbacher* | FRAUWALLNER Lilli Rosé Frizzante Südersteiermark AT 2022 14

## white

*godello, treixadura* | VIA ARXENTEA MONTERREI Galicia ES 2023 14

*assyrtiko, athiri, aidani* | ESTATE AGRYOS "Atlantis" Santorini GR 2022 13

*sauvignon blanc, semillon* | IDIOT'S GRACE Columbia Gorge WA 2021 17

*grillo* | FUNARO "Pinzeri" Sicily IT 2022 15

## rosé & orange

*tempranillo* | STICK FIGURINE Rosé Snakeriver Valley OR 2022 15

*huxelrebe, gewürztraminer, chardonnay* | MÜLLER-REPRECHT "Orange" Pfalz DE 2023 13

## red

*pinot noir* | MCKINLAY Willamette Valley OR 2022 15

*garnacha tinta* | VIÑA DEL JORCO "Las Cabañuelas" Sierra de Gredos ES 2021 14

*carrignan, grenache, syrah, mourvedre* | CHATEAU LA BARONNE "Les Chemis" Languedoc FR 2020 15

*nerello mascalese* | TENUTA DELLA TERRE NERE Etna Rosso Sicily IT 2022 16

*cabernet franc* | LIMITED ADDITION Carbonic Cabernet Franc Willamette Valley OR 2023 14

## dry sherry

*flight of four* 20

EL MAESTRO SIERRA Fino 12

VIÑA CALLEJUELA "Añina" Manzanilla 16

MANUEL ARAGON "El Neto" Amontillado 10

CESAR FLORIDO "Cruz del Mar" Oloroso 10

## beer & cider

Rotating Draft Selection (16/11 oz) Little Beast IPA / Pfriem Pilsner

Saison Dupont Belgian Farmhouse Ale 330mL bottle (BE) 10

Delirium Tremens Belgian Ale 500mL can (BE) 12

Rosenstadt Helles Lager 16oz can (OR) 8

Bend Brewing "Desert Sky" Hazy IPA (OR) 9

Little Beast "Electric Sunshine" Sour Ale 16oz can (OR) 9

WildCraft Cider Works "Your Fruit, Your Cider" 12oz can (OR) 9

Son of Man "Beti" Basque-style Cider 12oz can (OR) 11

## non alcoholic

Athletic Brewing "Run Wild" n/a IPA 12oz can 5  
virgin mary 5

juice 4 orange or grapefruit

Stumptown Coffee 4

Stumptown "French Roast" Cold Brew 4.5

Steven Smith Tea 4

peppermint | lord bergamot black  
meadow chamomile blend | green

Steven Smith "Exceptional" Iced tea 4

Mondariz Sparkling Mineral Water

(750 mL) 9 (330 mL) 4

Bottled Coke 4

Diet Coke 4

### HOUSE SODAS

Sparkling Lemonade 4.5

Ginger Lime Soda 4.5

Pomegranate, Lime & Rose Soda 4.5