

BRUNCH MENU

SPRING 2024

SHARE PLATES

Fried Deviled Eggs

3 for \$6

Fried Hard Boiled Egg, House Deviled Egg Filling, Bacon, Pickled Onion

Deviled Egg Sliders (GA)



Two 2oz Beef Patties Sandwiched in a Hard Boiled Egg with House Deviled Egg Mix

Biscuits with Butter & Jam 🕼

Two Biscuits served with Butter & Strawberry

Spread

Fried Cauliflower (A)

\$22

Harissa Yogurt, Feta Cheese, Pepperoncinis

Biscuit Beignets (VG)



\$12

Powdered Sugar, Whip Cream, Strawberry and Chocolate Sauce

Maple Bacon Fries 👩



\$16

Sweet Potato Waffle Fries, Maple Glazed Bacon, Chipotle Aioli, Crispy Onions

Whoops Fries GA (VG)



\$15

Hand Cut Kennebec Potatoes, Green Chile Queso Fundido, Tomato Pico, Cilantro

Crispy Brussel Sprouts



Sweet Tamari Glaze, Puffed Rice Noodles, Sesame Seed

MAIN PLATES

Sweet Potato Fry Hash (A)

100% Grass Fed Beef, Bacon, Green Chilis, Mushrooms, Caramelized Onions, Chipotle Aioli, topped with Two Eggs Sunny Side Up Add Avocado \$3, Pork Belly \$6

Vegetarian Fry Hash (GA) (VG)



Manazanity Patty, Two Eggs Sunny Side Up, Fried Kale, Avocado, Mama's Lil Peppers,

Avocado Toast GA VG



Avocado Spread, Tomato, Cracked Pepper, Sea Salt, Cottage, Sparrow Miche, Olive Oil Add Egg \$3, Bacon \$4, Pork Belly \$6

Basecamp Basic (GA)



\$14

Two Fried Eggs, Two Pieces of Bacon, Two Hash Brown Wedges, Texas Toast Sub Pancakes for Hash Browns \$3

The Hangover Burger (GA)

House Ground Oregon Grass Fed Beef, Bacon, Fried Egg, Hash Brown, Bacon, Sliced Jalapeno, Chipotle Aioli, Pepperjack Cheese, Side of Fries

Breakfast of Champions Sando 🚱 \$22

Pork Belly, Fried Egg, Mushrooms, Swiss Cheese, Crispy Onion, Arugula, Herb Aioli, Texas Toast, Side of Hash Brown Wedges

Vegan Breakfast Sando 🙉 🙌



Manzanita Patty, Vegan Cheese, Tomato, Avocado Spread, Arugula, Veganaise, Side of Hash Brown Wedges

Mountain Jacks 🚱 🌝



\$13

100% Organic Buckwheat Pancakes, Butter, Marmalade Syrup, Add Bacon \$4, Egg \$3

Fruity Pebbles French Toast

Fruity Pebbles Crusted French Toast, Whip Cream, Strawberry Sauce

ALA CARTE

Bacon \$4 Pork Belly \$6 Texas Toast \$4 Two Eggs \$6

Beef Patty \$6 Chicken Breast \$7 Avocado \$3 French Toast \$8

Pancake \$5 Miche Toast \$6 **Bowl of Fruity Pebbles \$4 Hash Brown Wedge \$3**

BEVERAGES

Coffee \$4 Cold Brew \$5 Hot Tea \$4 **Ginger Beer \$5** Orange Juice \$4 Iced Tea \$4 Fountain Soda \$4 Pineapple Juice \$4 **Cranberry Juice \$4** Apple Juice \$4 Milk \$4 **Topo Chico \$4**

BURGER OF THE WEEK

Seasonally Inspired & **Cleverly Created** See Specials Board or Scan QR Code for More Information.



DIETARY GUIDELINES

VA) VEGAN AVAILABLE



GLUTEN FREE AVAILABLE



BRUNCH COCKTAILS

Mimosa in Flight \$46

Bottle of Gruet Brut with a Flight of Seasonal Juices

Mimosa \$11

Prosecco served with your Orange, Grapefruit, Pineapple Juice, or Seasonal Juice

Mimosa Elevated \$15

The Classic Mimosa with your choice of Orange, Grapefruit, Pineapple Juice, or Seasonal Juice with a Float of Vanilla Vodka

Aperol Spritz \$13 Aperol, Lemon Juice, Prosecco

The Mountain Spritz \$16

Aperol, Gin, Elderflower Liqueur, Prosecco, Seasonal Juice, Served in a Goblet

The Northwest Expresso Martini \$13

Crater Lake Hazelnut Vodka, Vanilla Vodka, Kahlua, Cold Brew

Bloody Mary \$12

House Bloody Mix, Smirnoff Vodka, House Veggie Mix

Mountain Mary \$18

House Bloody Mix, Ketel One Vodka, Pickled Veggies, Bacon, Pork Belly Slider, Served in a Goblet

Add Can of Rainier \$3

The Envious Maria \$1

House Tomatillo "Bloody", El Cristiano Tequila, Bacon, Pickled Veggies

BEER & WINE

ROTATING DRAFT BEER	\$7	SPARKLING	6oz/9oz/btl
		Freixenet Cava Brut	\$12
		Gruet Brut	\$15/48
		WHITE & ROSE	6oz/9oz/btl
		Benziger Chardonnay	\$10/15/33
		La Crema Chardonnay	\$15/21/56
		Rombauer Chardonnay	\$26/33/85
		Oyster Bay Sauvignon Bland	\$11/16/30
CANS & BOTTLES	_	A to Z Pinot Gris	\$13/18/40
Coors Light	\$4	Stoller Rose	\$11/16/35
Rainer	\$4	DED	
Gluten Free IPA	\$7	RED	6oz/9oz/btl
Heineken NA	\$ 7	Browne Cabernet	\$12/17/42
Corona NA	\$ 7	Carmel Road Cabernet	\$10/15/46
IPA NA	\$7	Dobbes Pinot Noir	\$16/22/56
		Jordan Cabernet 2018	\$90

BOOZY SHAKES & FLOATS

Mountain Breakfast Shake \$15

Vanilla Ice Cream, Maple Bacon, Bourbon, Topped With Whip Cream

Dilly Dally Alley Shake \$15

Vanilla Ice Cream, Salted Caramel Syrup, Bourbon, Topped With Whipped Cream

Boys To The Yard Shake \$15

Vanilla Ice Cream, Oreos, Baileys, Hazelnut Espresso Vodka, Topped With Whipped Cream

Early Riser Shake \$15

Vanilla Ice Cream, Peanut Butter Cup, Sailor Jerry's Rum, Chocolate Sauce, Topped With Whipped Cream

Luck of the Irish \$15

Vanilla Ice Cream, Nitro Stout, Jameson, Chocolate Bailey's, Topped with Whip Cream

Colorado Bulldog Float \$12

Vanilla Ice Cream, Kahlua, Coca Cola, served in a Goblet

Nitro Stout Float \$12

Vanilla Ice Cream, Nitro Stout, served in a Goblet