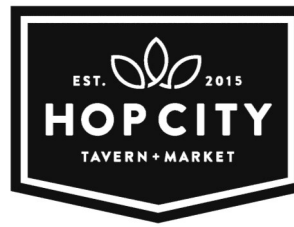


Please Call 4144 to Place Your Order
Breakfast Served from 6:00am-11am

Bob's Red Mill Steel Cut Oatmeal	12.
golden raisins, dried cranberries, brown sugar	
Peanut Butter & Banana Grain Bowl	15.
steel cut oatmeal, quinoa, berries, toasted coconut, almonds, honey, chia and hemp seeds	
Bagel + Lox	17.
red onions, tomatoes, cucumbers, capers, dill cream cheese	
American Breakfast *	17.
two eggs, any style, choice of bacon, sausage, or ham, breakfast potatoes or fruit, toast	
Dungeness Crab Omelet *	19.
boursin cheese, roasted tomatoes, green onions, red bliss potatoes, toast	
Three Egg Omelet *	18.
choice of mushroom, tomato, onion, spinach, bell pepper, ham, bacon, sausage, cheddar, swiss or pepperjack, red bliss potatoes, toast	
Seasonal Stuffed French Toast	16.
ask you order taker for seasonal option	
Pepper Bacon + Egg Sandwich	16.
pepper jack cheese, chimichurri aioli, ciabatta, red bliss potatoes or seasonal fruit	
Smothered "Breakfast" Bowl *	17.
two eggs, creole crema, cheddar cheese, hot links, tomatoes, peppers, green onions, crispy potatoes	
Biscuits + Gravy *	18.
house made sausage gravy, two eggs, bacon or sausage links, red bliss potatoes or seasonal fruit	
Orange, Cranberry or Apple Juice	5.
Large Pot of Coffee	11.
Harney & Sons Tea	5.
english breakfast, green, earl grey, peppermint, chamomile	

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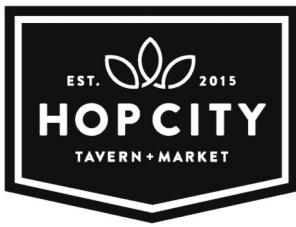


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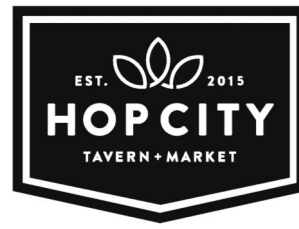
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Please Call 4144 to Place Your Order
ALL DAY MENU

Served from 11am-11pm Monday– Saturday
Served from 11am-10pm Sunday

- Crispy Brussels Sprouts** 11.
secret sauce, aged gouda
- Sticky Wings** 12.
sweet n' spicy orange mustard sauce, blue cheese dipping sauce
- Fried Chicken Sliders** 10.
hawaiian rolls, cornflake crusted, spicy dill pickles, mayo
- House Salad** 10.
mixed greens, creamy apple cider vinaigrette, pecans
Add Chicken for \$6.
- It's Greek to Me** 13.
romaine, green tahini dressing, Kalamata olives, cucumbers, red onion, falafel, feta, garlic flatbread
Add Chicken for \$6.
- Margherita Flatbread** 17.
plum tomato sauce, fresh mozzarella, garlic, basil
- Spicy Salami + Sausage** 19.
plum tomato sauce, mozzarella, Mama Lil's peppers, parmesan
- Stuff Cheeseburger*** 17.
american cheese, bacon jam, special sauce, spicy dill pickles, garlic or sweet potato fries
- Portobello Mushroom + Black Bean Burger*** 17.
gruyere, pickled shallots, tomato, arugula, mayo, brioche bun, garlic or sweet potato fries
- Pimento Cheese Chicken Sandwich** 17.
iceberg, pretzel roll, garlic or sweet potato fries
- Classic Reuben** 17.
Pastrami, gruyere, smoke and kale kraut, thousand island, rye, garlic or sweet potato fries
- IPA Chili Mac n Cheese** 20.
sour cream, frito crumbs, green onions



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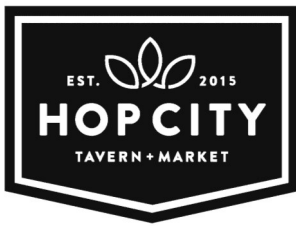
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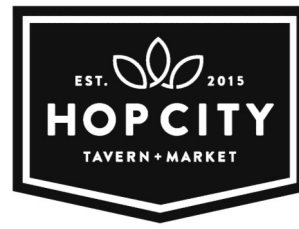


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DINNER MENU

Served from 5pm-9pm Daily

Grilled Bacon Wrapped Jalapeños cream cheese, honey drizzle	11.
Chili Cheese Fries american cheese sauce, mama lil's peppers	13.
Beer Battered Gouda + Mozzarella bacon jam	10.
Soup of the Day	11.
Shredder Salad brussels sprouts, kale, radicchio, medjool dates, toasted almonds, pecorino, spicy lemon vinaigrette Add Chicken for \$6. Add Prawns for \$8.	12.
Caesar Salad romaine, crispy prosciutto, parmesan fricos, house garlic croutons Add Chicken for \$6. Add Prawns for \$8.	13.
Charcuterie Plate olympia provisions salumi, artisan cheese, olives, fruit, pickled shallots, fig jam, grain mustard, crackers	15.
Prosciutto + Fig Flatbread garlic oil, mozzarella, goat cheese, aged balsamic, arugula, pecorino	17.
Smoked Chicken n' Biscuit Pot Pie cornmeal + chive biscuit, pearl onions, peas, house salad	25.
8 oz. Flank Steak pepperonata, aged balsamic, polenta fries	27.
Fish of the Day local catch, inspired daily	AQ



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Served from 11am-11pm Monday– Saturday
Served from 11am-10pm Sunday

Kids Options

- Cheeseburger*** 10.
fries or fruit cup
- Grilled Cheese Sandwich** 10.
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- Cheese Pizza** 11.
- Pepperoni Pizza** 12.
- Chicken Strips & Fries** 12.

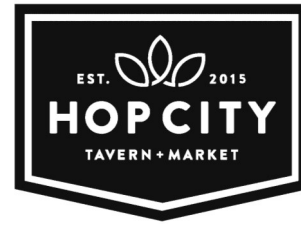
Sweets

- Seasonal Cheesecake** 9.
ask your order taker for seasonal option
- Cobbler** 10.
seasonal fruit, crumble oatmeal topping,
vanilla ice cream
- Crispy Donut Bread Pudding** 8.
caramel sauce, powdered sugar

Non Alcoholic Beverages

- Coke, Diet Coke, Sprite, Ginger Ale 5.
- Pellegrino, Sparkling Small 5. Large 9.
- Henry Weinhard's Root Beer 6
- Humm Kombucha 7.

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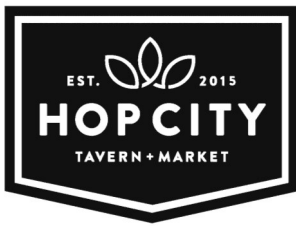
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Draft Beer 7.

- Stella Artois Pilsner Belgium
- Blue Moon Wheat Golden, CO
- 10 Barrel Joe IPA Bend, OR
- Seasonal Cider
- Seasonal Draft

Bottled Beer 6.

- Bridgeport Mirror Pond
- Full Sail Amber Ale
- Widmer Hefeweizen
- Deschutes Black Butte Porter

Wine by the Glass (8 oz.)

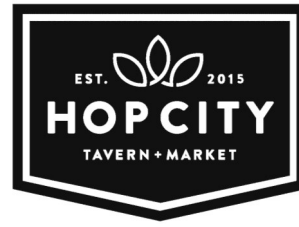
- Sparkling Domaine Ste Michelle, Brut, WA (5 oz.) 10.
- Chardonnay Willamette Valley Vineyards, OR 18.
- Pinot Noir Coeur de Terre, OR 19.
- Pinot Noir Portlandia, OR 18.
- Merlot Columbia Valley, WA 15.
- Malbec Terraza Alto, Argentina 17.

Wine by the Half Bottle (375ml)

- Domaine Chandon Brut 27.
- Chateau Ste. Michelle Chardonnay WA 25.
- Kim Crawford Sauvignon Blanc NZ 27.
- Francis Coppola Merlot CA 25.
- King Estate Pinot Noir OR 32.
- Clos du Val Cabernet Sauvignon CA 32.

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