

CAFE SPECIALTIES

Corned Beef Hash

Slow-roasted brisket, shredded potatoes, white and green onions. Served with 2 eggs* and choice of toast or biscuit and gravy.

Sunrise Scramble

2 eggs scrambled with diced ham, tomatoes, Swiss and cheddar, fresh spinach and avocado. Served with 2 pancakes or hash browns and toast.

Avocado Toast VG

Grilled artisan bread, fresh avocado, tomatoes, arugula, basted egg, fresh cracked pepper, and avocado cream drizzle. Served with pancakes, hashbrowns, or fruit.

Migas

Eggs scrambled with seasoned taco beef, Tillamook cheddar, red and green peppers, onions, and crispy tortilla strips. Topped with our authentic ranchero sauce, avocado, sour cream, and green onions. Served with either pancakes or hash browns and toast.

Breakfast Quesadilla

Two scrambled eggs, seasoned taco meat, onions, tomatoes, Tillamook cheddar, and cilantro lime dressing in a grilled flour tortilla. House made ranchero sauce served on the side for dipping. Choice of pancakes, hashbrowns, or fruit.

Pulled Pork Breakfast Burrito

Slow braised pork shoulder, scrambled eggs, hash browns, pepper jack, salsa, and chipotle sour cream. Served with pancakes, hashbrowns, or fruit.

Bacon Potato Pancakes

Fresh hash browns combined with eggs, bacon, Tillamook cheddar, green onions, and seasonings. Served with sour cream or applesauce. No substitutions please.

Grilled Veggie Hash VG

Seasoned hash browns grilled with zucchini, yellow squash, peppers, and onions. Topped with two eggs* and a drizzle of avocado cream. Served with toast or buttermilk biscuit.

Nuevos Rancheros VG

Grilled corn tortillas topped with refried beans, queso fresco, basted eggs, ranchero sauce, fresh avocado, cilantro, and sprinkled with green onions. Served with pancakes, hashbrowns, or fruit.

Hobo Scramble

Scrambled eggs, baby red potatoes, crispy bacon, onions, red and green bell peppers. Topped with Tillamook cheddar, sour cream, and green onions. Served with pancakes or toast.

GOLDEN GRIDDLES

Add 2 eggs* & 2 bacon or 2 links to any golden griddle dish for only \$6.25!

WAFFLES

Fresh Berry

Fresh strawberries and blueberries with a crown of real whipped cream.

Banana Pecan

Loaded with toasted pecans and topped with sliced bananas.

Bacon

A golden waffle loaded with crispy bacon.

*Gluten Free Buckwheat***

Old-Fashioned

Buttermilk or Pumpkin

FRENCH TOAST

Triple Fruit

Piled high with fresh strawberries, blueberries, banana slices, and real whipped cream.

Strawberry Rhubarb

Fresh strawberry and rhubarb make for a sauce that is both tart and sweet.

Almond Crunch

A golden coating of almonds, corn flakes, brown sugar, and nutmeg brings the perfect crunch to classic french toast.

Traditional

Thick cut brioche bread dipped and grilled to perfection.
+Gluten free**

PANCAKES

Lemon Blueberry Pancakes

Three buttermilk pancakes with fresh blueberries and delicate lemon cream cheese frosting.

Berry Blintz

Four crêpes stuffed with our lemon blintz filling and topped with fresh strawberries, blueberries, and real whipped cream.

Crêpes

Four sweet french crêpes with real whipped cream. Served with fresh fruit, lingonberries or strawberry rhubarb.

Short Stack

Buttermilk or Pumpkin

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EGGS BENEDICT

Served with your choice of pancakes or hashbrowns

Classic Benedict

So simple yet so perfect. Toasted English muffin, basted eggs, smoked ham, and velvety smooth hollandaise.

California Benedict VG

Fresh spinach, tomato, grilled onion, and sliced avocado.

Pulled Pork Benedict

House roasted pork shoulder, pickled jalapenos, and Tillamook cheddar.

Sausage Avocado Benedict VG

Grilled pork sausage patties* and fresh sliced avocado.

*Substitute Impossible™ sausage patties for no additional charge!

OMELETTES & SCRAMBLES

Four-egg omelette with choice of pancakes or hash browns & toast.
Make it a scramble (The hash browns are mixed in!) Served with pancakes or toast.
Substitute egg whites or gluten free ** toast for additional

California

Crispy bacon, diced tomatoes, green onions, and Tillamook cheddar cheese. Topped with sour cream and sliced avocado. Served with a fresh, sweet salsa on the side.

Popeye

Fresh spinach, crispy bacon, sliced mushrooms, and Swiss cheese topped with avocado.

Veggie

Fresh spinach, red and green bell peppers, onions, broccoli, mushrooms, diced tomatoes, and Tillamook cheddar cheese.

Soprano

Chicken sausage, diced tomatoes, mushrooms, Swiss cheese, shredded parmesan, and fresh cracked pepper.

Ranchero

Taco beef, black olives, tomatoes, green onions, Tillamook cheddar, queso fresco, ranchero salsa, and avocado cream drizzle.

Meat Lover's

Bacon, link sausage, diced ham, smoked kielbasa, and Tillamook cheddar cheese.

BUILD YOUR OWN

Choose up to 4 Items. Each additional item

Cheddar / Swiss

Bacon

Ham

Link Sausage

Chicken Sausage

Kielbasa

Pepper Jack

Mushrooms

Tomatoes

Broccoli

Queso Fresco

Taco Beef

Green Onions

Jalapeños

Spinach

Avocado

Red or Green Bell Pepper

Olives

COMBINATIONS

Served with choice of pancakes or hash browns & toast, unless otherwise noted.

Steak & Eggs

2 eggs* with a seasoned 6oz top sirloin cap steak

Chicken Sausage

2 eggs*, 2 chicken sausage links

Kielhasa Sausage

2 eggs* with a Hempler's hardwood smoked kielbasa sausage

Two Egg Breakfast

2 eggs* with your choice of bacon, links, patty sausages, or smoked ham

Continental Breakfast NEW

2 eggs*, warm buttered banana bread, cup of fresh fruit and your choice of juice, coffee or loose-leaf tea.
No other sides included.

Chicken Fried Steak

2 eggs* with chicken fried steak smothered in country gravy

Breakfast Duo

Two breakfast sandwiches served on English muffins with an over hard egg, Tillamook cheddar and your choice of bacon or ham. Served with a cup of fresh fruit.

Biscuits & Sausage Gravy

2 eggs*, 4 bacon or 4 links with 2 fluffy buttermilk biscuits smothered in country gravy. No side included.



*Notice: Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized juice could increase your risk of foodborne illness.
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FRESH SALADS

Taco Salad

Fresh greens topped with taco beef, grilled corn & onions, tomatoes, black olives, avocado cream, queso fresco, cilantro, and crispy tortilla chips. Served with a side of our sweet salsa.

Cobb Salad

Fresh greens, turkey breast, bacon, hard-boiled eggs, diced tomatoes, olives, sliced avocado and bleu cheese crumbles. Served with Texas toast and your choice of dressing.

Chicken Tender Salad

Crispy chicken strips, bacon, Tillamook cheddar and diced tomatoes atop garden fresh greens. Served with choice of dressing and Texas toast.

Chipotle Avocado Chop

Crispy chicken, Tillamook cheddar, sliced avocado, black olives, corn, green onions, red peppers, fresh cilantro, and tortilla strips. Tossed in chipotle and avocado cream dressing. Served with Texas toast.

SIGNATURE LUNCHES

Served with your choice of one side item unless otherwise noted.

Prime Rib Dip

8 oz. of thinly sliced Prime Rib on a toasted hoagie with Tillamook cheddar and au jus.

Cilantro Lime Fish Tacos

Breaded Pacific cod, cilantro lime slaw, pickled red onion and chopped cilantro.

Monte Cristo

A triple-decker egg-dipped delight! Egg bread grilled and stuffed with ham, fresh roasted turkey, Swiss and Tillamook cheddar. Served with strawberry jam.

Kentucky Club

Char-broiled chicken breast, bacon, Swiss, sliced avocado, lettuce, tomato and mayo. Served on grilled sourdough.

Hot Turkey Sandwich

Fresh roasted turkey served open face on grilled egg bread and smothered in turkey gravy. Includes mashed potatoes and your choice of soup or salad.

Salt & Pepper Fried Chicken Sandwich

Salt & pepper fried chicken made to order on a grilled ciabatta bun with pickles, coleslaw and a zesty red mayo.

Reuben

Sliced fresh corned beef, Swiss cheese, sauerkraut and Thousand Island served on grilled rye.

Cubano Sandwich

Smoked ham, apple pulled pork, pickles, dijonaise sauce, and Swiss cheese on a grilled hoagie roll.

Sweet & Spicy Chicken Sandwich

Seasoned fried chicken breast, pepper jack, sweet and spicy glaze, jalapeños on a grilled ciabatta bun. Served with lettuce, tomato and mayo.

Turkey Melt

Fresh roasted turkey, crisp bacon, Tillamook cheddar, grilled onions, sliced tomato, and Thousand Island dressing on grilled sourdough.

B.L.T.A

Bacon, lettuce, tomato, avocado and mayo on your choice of bread.



CHOOSE YOUR SIDE

Cup of Freshly Made Soup

Caesar Salad pricing extra

Side Salad

Crinkle-Cut French Fries

Mashed Potatoes

Fresh Fruit Cup

Cottage Cheese

Seasoned Sidewinder Fries
pricing extra

Onion Rings pricing extra

Sweet Potato Fries pricing extra

Baby Red Potatoes

Bread choices: White • Brioche • Honey Wheat • Sourdough • Rye • Egg Bread • Hoagie Roll • Rustic
Gluten-free* bread also available!

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BURGERS

All our burgers are 1/2lb American Kobe beef and are served with your choice of one side item. Substitute a veggie patty or grilled chicken breast on any burger below for no additional charge.

Tillamook Bacon Cheddar Burger

Tillamook cheddar, bacon, classic veggies, and our signature burger sauce.

Mushroom Swiss Burger

Sauteed mushrooms, bacon, Tillamook Swiss, and classic veggies finished with our signature sauce.

Pulled Pork BBQ Burger

House roasted pork shoulder, cilantro lime coleslaw, pickled onions, and Sweet Baby Rays BBQ sauce on a grilled pub bun.

Malibu Chicken Burger

Char-broiled chicken breast topped with deli-sliced ham, Swiss, avocado, and honey dijon on a grilled ciabatta bun. Garnished with lettuce, tomato, and dill pickles.

Bacon Blue Burger

Bacon, sautéed mushrooms, and onions all topped with melted blue cheese and our signature burger sauce.

Kobe Burger Dip

Bacon, Tillamook cheddar, and grilled onions on a toasted hoagie. Served with au jus.

Veggie Ranchero Burger

Featuring Dr. Praegers Famous California Veggie Burger! Warm ranchero salsa, crispy tortilla strips, avocado slices, tomato, and our own lemon avocado cream sauce.

Patty Melt

Tillamook Swiss, grilled onions, and thousand Island dressing. Served on grilled rye.

THE CLASSICS

Triple Decker Club

Fresh roasted turkey, bacon, Tillamook cheddar, avocado, lettuce, tomato, and mayo. Includes a lunch side of your choice.

Chicken Strips

Four breaded chicken breast tenders fried golden. Includes your choice of dipping sauce, coleslaw, and one side of your choice.

Grilled Cheese & Cup of Soup Combo

Melted Tillamook cheddar inside perfectly buttered and grilled artisan bread. Comes paired with a cup of delicious homemade soup.

Chicken Ranch Wrap

Your choice of breaded or grilled chicken breast, bacon, buttermilk ranch, shredded pepper jack cheese, and fresh tomatoes. Includes any side of your choice.

Pacific Cod & Chips

Wild Pacific cod fillets, beer-battered in house and fried golden. Served with homemade tartar, coleslaw, and a lunch side of your choice. (4pc) or (3pc)



DESSERTS

Tillamook Ice Cream Milkshakes

Any flavor combination you can dream up! Chocolate
• Peanut Butter • Coffee • Caramel • M&M • Oreo
• Whopper • Strawberry • Banana • Malt • Fudge

Root Beer Float

Premium Root Beer with a scoop of Tillamook vanilla ice cream. One refill is on the house.



Classic Cinnamon Rolls

Warmed up and served with cream cheese frosting. A great appetizer for the table while you wait for breakfast!

Cookie & Cream

A big home-made chocolate chip cookie from our bakery. Served warm and topped with vanilla ice cream.

Fresh Baked Pie

Made from scratch in our bakery at the Sammamish Cafe. Ask a team member for the daily selection. Fruit pies are warmed up and come with a free scoop of Tillamook vanilla ice cream.

Please notify your server of all food allergies or restrictions and we will do our best to accommodate. While we offer menu items with gluten free ingredients, we are not a gluten free kitchen. The same goes for dairy, nuts, soy, etc. Shared cooking surfaces are used and cross contamination can occur. Customers should consider this information in light of their own individual requirements and needs.

BEVERAGES

Fresh Brewed Coffee

A smooth and dark gourmet coffee roasted by our friends at Caffé D'arte

Loose Leaf Hot Tea

English Breakfast
Spring Dragon
Orange Spice
Chamomile
Earl Grey
Peppermint

M&M Hot Chocolate

Chocolate Milk

Juice

Apple
Orange
Cranberry
Grapefruit



Soft Drinks

Iced Tea

Lemonade

Strawberry Lemonade

Arnold Palmer

Shirley Temple

Roy Rogers

SIDES

Daily's Bacon (5)

Chicken Sausage (2)

Sausage Patties (3)

Thick Sliced Ham

Bowl of Oatmeal

Topped with fresh fruit and comes with your choice of toast

Fresh Fruit

Cup or Bowl

Sidewinder Fries

Onion Rings

Sweet Potato Fries

Crinkle-Cut Fries

ABOUT US

In the fall of 1986, the Village Square Cafe opened its doors in Redmond, Washington. The founders had a love for breakfast and big dreams that began with a classic 1940's themed cafe. They created a place that was warm, familiar, and designed to embrace the history of the community which it served.

The Cafes expanded into a family of restaurants that all stayed true to their locales. They all shared a common menu, but each had a design and attitude that reflected the local area's history and its residents. Our guests have always felt a sense of ownership of the Cafes and after so many years, those familiar faces have defined who we are and helped us continue to be the best place for breakfast on the eastside.

The owner, Brenda Gage, is proud to continue the storied tradition of the Cafes. Like those before her, Brenda and her husband Jared were customers first with fond memories of milkshakes and smiles at the Issaquah Café. Brenda has a passion for great food and service, and it has been a lifelong dream to share that passion at her own restaurants. Jared is a pilot for Alaska Airlines, and they have three children, Shayla, Spencer, and Gigi.

You are invited to come experience each of the seven cafes and their unique décor and personality. Everything on our menu is fresh and made with care by our wonderful staff. Our full-service bakery can be found inside the Sammamish Cafe and a very unique aviation themed bar called Hangar Hall is inside the Crystal Creek Cafe in Bothell.

FOOD ALLERGENS NOTICE

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