

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***

+ fruit for additional

Old-Fashioned

Buttermilk or Pumpkin
+Fresh fruit additional cost

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** bread

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
+Gluten free** buckwheat
+Fresh fruit or pecans

**Our ingredients are gluten free but our kitchen is not. Ask your server for more information on allergens and gluten free ingredients

APPETIZERS

Happy Hour
3-6pm

Chipotle Tacos

Soft corn tortillas filled with seasoned beef, Tillamook cheddar, black olives, and chipotle cream.

Salt & Pepper Corkscrew Shrimp

Seasoned and battered fried shrimp served with our house made chipotle cream for dipping.

Classic Wings with Cilantro Ranch

6 crispy chicken wings served in either classic spicy buffalo sauce or naked with just salt and pepper.

Wisconsin Cheese Curds

Half a pound of Wisconsin white cheddar cheese curds, breaded and served golden brown with chipotle BBQ sauce for dipping.

House Chopped Salad

Chopped romaine with diced ham, red onion, red pepper, tomato, toasted almonds, green olives and shredded parmesan. Tossed in our house vinaigrette.

Pineapple Shrimp Tacos

2 soft corn tortillas filled with our corkscrew shrimp, fresh house made pineapple salsa, and avocado cream sauce.

Pulled Pork Sliders

3 sliders with our house roasted pork shoulder, cilantro lime coleslaw, pickled onions and Sweet Baby Rays BBQ sauce on a brioche bun.

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

Strauberry Lemonade

Arnold Palmer

Shirley Temple

Roy Rogers

COCKTAILS

COMING
SOON



BREAKFAST FOR DINNER

Corned Beef Hash

Slow-roasted brisket, shredded potatoes, white and green onions. Served with 2 eggs* and choice of toast or biscuit and gravy.
18.95 | Half 15.75

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 biscuits.
15.95 | Half 12.95

Meat Lovers Omelette

Bacon, link sausage, diced ham, smoked kielbasa, and Tillamook cheddar cheese. Includes your choice of either toast and hashbrowns, or pancakes.
18.95 | Half 15.25

Veggie Omelette VG

Fresh spinach, red and green bell peppers, onions, broccoli, mushrooms, diced tomatoes, and Tillamook cheddar cheese. Includes your choice of either toast and hashbrowns, or pancakes.
18.95 | Half 15.25

2 Egg Breakfast

2 eggs* with 4 bacon strips or 4 links or 2 patty sausages. Includes your choice of either toast and hashbrowns or pancakes.
16.95 | Half 13.50

Chicken Fried Steak

2 eggs* with chicken fried steak smothered in country gravy. Includes your choice of either toast and hashbrowns, or pancakes.
17.25

Biscuits & Sausage Gravy

2 eggs*, 4 bacon or 4 links or 2 patty sausages
16.95 | Half 13.25

Fresh Berry Waffle VG

Fresh strawberries and blueberries with a crown of real whipped cream.
11.75

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.
15.25

California Omelette

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. Includes your choice of either toast and hashbrowns, or pancakes.
18.95 | Half 15.25

Almond Crunch French Toast

A golden coating of almonds, corn flakes, brown sugar, and nutmeg brings the perfect crunch to classic french toast.
13.50 | Half 10.50

SIDES

Daily's Bacon (5) 7.50

Chicken Sausage (2)
7.50

Sausage Patties (3) 7.50

Thick Sliced Ham 7.50

Sidewinder Fries 6.00

Onion Rings 6.00

Sweet Potato Fries 6.00

Crinkle-Cut Fries 4.50

Bowl of Oatmeal 12.95
Topped with fresh fruit and comes
with your choice of toast

Fresh Fruit
Cup 3.75 | Bowl 6.95

SALADS

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. 17.95 | Half 15.75

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 ranchero salsa.
17.95 | Half 15.75

Chicken Tender Salad

Crispy chicken strips, bacon, Tillamook cheddar and diced tomatoes atop garden fresh greens. Served with Texas toast and your choice of dressing.
17.50 | Half 15.25

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.
17.95 | Half 15.75