



## BREAKFAST COCKTAILS

### Mimosa 12

California brut champagne, orange juice

### Bloody Mary 15

vodka, savory tomato juice, house blend salt rim, spicy upon request

### Garden Mary 15

cucumber vodka, green juice, shisho rim

### Sunshine Mary 15

mango habanero vodka, carrot juice, candied ginger and dried mango

### The Squeeze 12

reposado tequila, fresh squeezed citrus, splash of Starry, salt rim

### Kicked Up Coffee 12

San Juan drip, choose Irish cream, hazelnut, coffee liqueur, or amaretto

### Nootka 75 14

Big Gin, Nootka rose simple, rose prosecco, lemon

## BEVERAGES

### Drip Coffee 4

locally roasted, regular or decaf

### Iced Coffee 5

### Hot Cocoa 5

Ghirardelli chocolate with whipped cream

### Hot Tea 4

Black: English breakfast, Earl Grey

Green: gunpowder green, jasmine

Herbal: chai, chamomile, lemon ginger, mint, hibiscus

### Juice 4

orange, grapefruit, cranberry, pineapple, tomato, carrot

### House Lemonade 5

Traditional Lemon, Pink Guava, or Berry

### Brewed Unsweetened Iced Tea 4

### Sodas 4

Pepsi, Diet Pepsi, Starry, Root Beer, Ginger Beer

## BREAKFAST

### Classic Breakfast 20

two organic eggs\*, two bacon, two sausage links, english muffin, country potatoes AWF

### Chicken Fried Steak 25

hand-breaded beef shoulder, sage and black pepper gravy, two organic eggs\*, country potatoes, fresh greens

### Garden Eggs Benedict 21

heirloom tomato, Mama Bird greens, poached organic eggs\*, english muffin, brown butter hollandaise, greens, country potatoes V AWF

### Canadian Bacon Eggs Benedict 21

house-cured canadian bacon, poached organic eggs\*, english muffin, brown butter hollandaise, greens, country potatoes AWF

### Smoked Salmon Omelette 23

organic eggs\*, cold-smoked salmon\*, feta cheese, spinach, with country potatoes and fresh greens WF

### Romesco Toast 17

house-made bread with Skagit Valley wheat, roasted red pepper and almond, pickled onion, cilantro, toasted pepitas AWF V

add two eggs 4     add feta 2

### Bananas Foster French Toast 18

brioche, bananas, flambéed rum syrup, whipped cream, toasted pecans V

### Bagel and Lox 19

toasted Blazing Bagel with nova lox\*, dill cream cheese, capers, pickled onions, and fresh greens

### Brunch Burger 27

Waygu patty\*, organic sunny egg\*, bacon, tomato onion jam, aged white cheddar, spring mix, aioli, country potatoes AWF

Available vegetarian with Beyond Patty

### Yogurt and Granola 12

greek yogurt, almond quinoa granola with dried fruits, seasonal fresh fruit V

## SIDES

Toasted English Muffin 3     Side Hollandaise 4

Fresh Seasonal Fruit 5     Two Bacon 4

Extra Organic Egg\* 2     Two Sausage Links 4

Country Potatoes 5     Nova Lox\* 7

WF wheat free | V vegetarian | AWF available wheat free | AV available vegetarian

\*Please be aware: consumption of raw or undercooked animal product may cause foodborne illness.

Let your server know of any food allergies or sensitivities. Split checks will not be accommodated for parties of six or more.

This menu is for illustrative purposes and may be subject to change without notice