



BREAKFAST COCKTAILS

Mimosa 12

California brut champagne, orange juice

Bloody Mary 14

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 10

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

Nootka 75 12

Big Gin, Nootka rose simple, rose bubbly, 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, Guava, or Berry Basil

Brewed Unsweetened Iced Tea 4

Sodas 4

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

BREAKFAST

Classic Breakfast 18

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

Chicken Fried Steak 24

hand-breaded beef tenderloin, black pepper gravy, two organic eggs*, country potatoes, fresh greens

Crab Cake Benedict 28

crab and halibut cakes, english muffin, poached organic eggs*, brown butter hollandaise, arugula, country potatoes

Avocado Eggs Benedict 19

avocado, poached organic eggs*, english muffin, brown butter hollandaise, greens, country potatoes AWF

Canadian Bacon Eggs Benedict 19

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

Smoked Salmon Omelette 21

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

Lox and Bagel 16

nova lox*, toasted bagel, dill cream cheese, capers, pickled red onion, arugula

Smashed Avocado Toast 16

house-made bread with Skagit Valley wheat, cucumber, pickled onion, cilantro, pepitas AWF V

Bananas Foster French Toast 18

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

Brunch Burger 27

Waygu patty*, organic sunny egg*, bacon, tomato onion jam, white cheddar, arugula, aioli, country potatoes AWF

Yogurt and Granola 12

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

SIDES

Toasted English Muffin 3

Fresh Seasonal Fruit 5

Extra Organic Egg* 2

Country Potatoes 5

Side Hollandaise 4

Two Bacon 4

Two Sausage Links 4

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.

Taxable service charge of 21% will be added to the total bill for parties of six or more.

Of that amount, 100% will be pooled and paid to the servers, bussers and bartenders serving you.