



GREAT BLUE HERON GRILL

BREAKFAST

FAVORITES

All served with crispy Yukon Gold potatoes

TWO EGG BREAKFAST | 16

two local farm eggs with your choice of sausage, ham or bacon, toast, house made jam

CLASSIC EGGS BENEDICT | 21

toasted avenue bread rosemary english muffin, poached local farm eggs, ham, hollandaise sauce

SMOKED SALMON BENEDICT | 24

toasted avenue bread rosemary english muffin, poached local farm eggs, smoked salmon lox, hollandaise sauce

AVOCADO TOAST | 18

toasted wheat bread, fresh avocado, pickled red onions, everything bagel seasoning, poached eggs, crispy yukon gold potatoes

PRIME RIB HASH | 22

roasted prime rib, crispy yukon gold potatoes, peppers, onions, two poached eggs, hollandaise

CROISSANT BREAKFAST SANDWICH | 18

fresh baked croissant, two fried eggs, avocado, ham, havarti cheese, chipotle aioli

We love our rivers, lakes, and oceans! Whenever possible our seafood, meat and produce are local, seasonal, traceable & ethical.

THREE EGG SCRAMBLES

Served with crispy Yukon Gold potatoes, toast and house made jam. Choice of: sourdough, rye, wheat, Avenue Bread rosemary English muffin

VEGGIE SCRAMBLE | 17

mushrooms, spinach, peppers, onions & havarti cheese scrambled with three local farm eggs V

MEAT LOVERS SCRAMBLE | 18

ham, bacon, sausage & cheddar cheese scrambled with three local farm eggs

ON THE SWEETER SIDE

BLUE HERON WAFFLE | 16

fresh belgian waffle, real maple syrup, side bacon, two local farm eggs
add chocolate chips or blueberries +2

BRIOCHE FRENCH TOAST | 18

house made brioche, lavender berry syrup, vanilla mascarpone whipped cream, choice of sausage or bacon

LEMON RICOTTA PANCAKES | 16

real maple syrup, bacon, two local farm eggs

SNOQUALMIE OATMEAL | 11

butter, brown sugar, fresh blueberries V, GL

Consuming raw or undercooked food can lead to food-borne illnesses.
20% taxable service charge will be automatically added to parties of six or more.

V - Vegetarian | VE - Vegan | DF - Dairy Free | GL - Gluten-Less | CN - Contains Nuts



GREAT BLUE HERON
GRILL

VITAMIN "C" COCKTAILS

FAVORITES

BAILEY'S ESPRESSO MARTINI 14
on the rocks

ICED IRISH COFFEE 12
irish whiskey, sugar, chilled coffee, rocks

ICED BAILEYS COFFEE 12
baileys, chilled coffee, rocks

HAZELNUT TOO YUMMY 12
Sampson hazelnut wine, duggan's irish cream, chilled coffee, rocks

BLOODY MARY OR CAESAR 12
house made mix, vodka, salted rim
add bacon 3
add shrimp 3

BLUE HERON 75 14
grey goose vodka, lemon, topped with blue champagne

PALOMA 12
fresh squeezed grapefruit juice, tequila, lime, salted rim

PINEAPPLE ORANGE FIZZY 12
pineapple juice, fresh squeezed orange juice, deep eddy peach vodka, ginger ale & squeeze of lime

SPARKLING

MIMOSA 10
***make it bottomless 20**
champagne & choice of orange, pineapple, grapefruit or cranberry juice

MAN-MOSA 14
champagne, vodka & choice of orange, cranberry, pineapple or grapefruit juice
***try it with lemon, raspberry, mango or peach vodka**

MOCKTAILS 5

GINGER LIME
ginger beer, lime, splash soda

STRAWBERRY SPRITZ
strawberry puree, soda, sprite

LAVENDER LEMONADE
house made lavender simple syrup, lemonade, splash soda

NO-JITO
fresh mint, fresh squeezed lime, sprite & soda

FRESH SQUEEZED JUICE
orange or grapefruit

ADULTING + 7

try the mocktails with lemon, raspberry, mango or peach vodka

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