

portage bay

LOCAL. ORGANIC. SUSTAINABLE.

BEVERAGES

FRESH SQUEEZED JUICES FROM COLUMBIA GORGE ORGANIC 4⁵/5⁵
orange, grapefruit, apple, lemonade, berry-lemonade.

COFFEE 3
our own signature blend, organic & fair-trade, roasted to our own specifications by **fonte coffee**.

ESPRESSO
organic, fair-trade, nathan's blend from **fonte coffee**.

HOT TEAS FROM CHOICE ORGANIC 3
black: earl grey, english breakfast, estate blend darjeeling
herbal: sweet licorice mint, chamomile citrus, vanilla rooibos
green: jasmine, genmaicha
white: lychee white

ORGANIC, FAIR-TRADE ICED TEA 2⁷⁵
barnes & watson tropical blend.

PELLEGRINO SPARKLING WATER .5L 3⁵

COKE, DIET COKE, SPRITE 2⁵

MIMOSAS 7 glass / 28 pitcher
organic prosecco with your choice of juice.

BLOODY MARY 7
organic tomato juice, local **demitri's** bloody mary seasoning, **gekkeikan** sake, fresh lime, chipotle salt rim. virgin mary, no sake. 6⁵

BEER 5	WINE 7 glass
hale's mongoose ipa	townshend red table wine
scuttlebutt porter	townshend sauvignon blanc
pike place naughty nelly golden ale	a to z oregon rose

FOR THE KIDS

for our diners who are 12 and under

THE MINI PHIL 6
1 scrambled egg*, 1 slice of bacon, roasted potatoes.

KID'S PANCAKE 6
occasionally actually looks reminiscent of a certain cartoon mouse.

KID'S FRENCH TOAST 6
2 pieces for a smaller appetite.

KID'S GRILLED CHEESE 6
tillamook cheddar, house-made white or wheat, fruit on the side.

KID'S GRAINS 6
a smaller bowl of your choice of grains.

SIDES

HOUSE-MADE BREADS
whole wheat toast, 2⁵
gluten-free toast, 4
yukon gold english muffin, 2⁵

SIDE OF STIEBRS EGGS* (2) 3

THE MEATS
pepper bacon, 4
house-cured, **carlton farms** ham steak, 3⁵
uli's sausages, 4
apple chicken
maple pork

HERB-ROASTED ORGANIC POTATOES 3

SIDE OF FRESH FRUIT 4⁵

SIDE HOUSE SALAD 4⁵

EAT LIKE YOU GIVE A DAMN

this is just a sample of the local food producers we are proud to work with:

FULL CIRCLE FARMS 27.1mi
OXBOW FARM 23.1mi
SAMISH BAY CHEESE 63mi
MIKUNI WILD HARVEST 17mi
HAYTON BERRY FARMS 54.8mi
THEO CHOCOLATE 2.2mi
PAINTED HILLS NATURAL BEEF 301mi
FONTE COFFEE ROASTERS 8.5mi
CARLTON FARMS 222mi
ISLAND SPRINGS ORGANIC TOFU 21.9mi
BLUEBIRD GRAINS 185mi
HALES ALES 2.7mi
ROSECREST FARM 98.3mi
STIEBRS FARM 63.9mi
SHIPWRECK HONEY 9.8mi
GRAND CENTRAL BAKERY 4.6mi
TOWNSHEND CELLARS 301mi
ALVAREZ ORGANIC FARMS 187mi
COLUMBIA GORGE ORGANIC 240mi
BEECHER'S HANDMADE CHEESE 3.9mi
SIDHU FARM 39.7mi

roosevelt 4130 roosevelt way ne seattle, wa 98105 206.547.8230
south lake union 391 terry ave n seattle, wa 98109 206.462.6400
ballard 2821 nw market st seattle, wa 98107 206.783.1547
sixty-fifth 900 ne 65th seattle, wa 98115 206.529.3252

visit us online for reservations and private dining information. portagebaycafe.com

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LOCAL. ORGANIC. SUSTAINABLE.

BREAKFAST MENU SERVED ALL DAY SATURDAY, SUNDAY & MOST HOLIDAYS 7.30A TO 11.30A MONDAY THROUGH FRIDAY

BENEDICTS

served atop our organic house-made, yukon gold english muffins, with organic, herb roasted potatoes or a simple green salad. substitute fruit or sautéed heavy greens, 2.

DUNGENESS CRAB CAKE BENEDICT

dungeness crab cakes with lemon & dijon, 2 poached **stiebrs farm** eggs*, fresh hollandaise, tarragon garnish. 18⁵

SMOKED SALMON BENEDICT

2 poached **stiebrs farm** eggs*, wild, cold-smoked alaskan sockeye, fresh hollandaise. 16

CLASSIC BENEDICT

2 poached **stiebrs farm** eggs*, house-cured molasses ham from **carlton farm**, fresh hollandaise. 15

WILD MUSHROOM BENEDICT

wild mushroom cream sauce, over 2 poached **stiebrs farm** eggs* & roasted, organic spaghetti squash, green onion garnish. 14⁵

GRAINS

ORGANIC STEEL CUT OATS

slow cooked in water & finished with your choice of organic 2%, soy or rice milk. comes with a trip to the breakfast bar. 9⁵

3 BEARS PORRIDGE (V) (GF)

organic jasmine rice, fair-trade, organic sugar, coconut milk, topped with local three berry puree & toasted almonds. comes with a trip to the breakfast bar. 11⁵

HOMEMADE ORGANIC GRANOLA PARFAIT

toasted organic oats, candied ginger, flaxseed, pistachios & dried apricots. sweetened with organic fair-trade brown sugar & **shipwreck** honey, then topped with organic vanilla yogurt, strawberry-rhubarb puree. 10⁵

HOUSE FAVORITES

MIGAS

3 eggs* scrambled with chipotle & cumin, **tillamook** medium & sharp cheddar, fresh basil, homemade salsa & sour cream, folded into a large flour tortilla. avocado salsa garnish, herb roasted organic potatoes. 13⁵

add **uli's** chorizo, apple chicken or maple pork sausage or chile roasted pork, 3⁵
add sautéed mushroom, 2

FANCY BREAKFAST SANDWICH

2 scrambled eggs*, prosciutto di parma, manchego, house-made fig jam, organic arugula, on **grand central bakery** como bread. served with green salad or herb roasted, organic potatoes. 14⁵

FARMER'S HASH (GF) (V)

3 over easy eggs*, a variety of local, organic, sustainably grown fresh vegetables, roasted onions, fingerling potatoes, fresh herbs. served with toast and your choice of:

locally sourced corned beef, 14⁵
uli's apple chicken or maple pork sausage, 14⁵
house-cured **carlton farms** molasses ham, 14⁵
pepper bacon, 14⁵
wild, cold-smoked alaskan sockeye salmon trim, 15⁵
vegetarian option of sautéed mushroom, 12⁵
vegan option of sautéed mushroom and tofu, 13⁵

PANCAKES

CLASSIC PANCAKES

organic **bluebird grain farms** heirloom wheat, organic yogurt, brown sugar, vanilla. 11⁵
make it **DAVE'S WAY**...one pancake topped with 1 **stiebrs** egg*. 11⁵

BUCKWHEAT PANCAKES (GF)

organic buckwheat flour, ginger honey compound butter, powdered sugar garnish. 13

SWEDISH PANCAKES (GF)

rice & tapioca flour cakes, almond extract, lingonberry compote, lingonberry compound butter, powdered sugar garnish. 12⁵

VEGAN BANANA PANCAKES (V) (GF)

rice flour, organic rice milk, organic, fair-trade bananas, powdered sugar garnish. 13⁵

THE BREAKFAST BAR

After our local, organic & sustainable ingredients, the one thing we are known for is our breakfast bar. Order anything from this portion of the menu, and when your plate arrives, take it up and top your meal with our selection of seasonal fruit, nuts, organic maple syrup from **stannard farm** & whipped cream.

There's only one rule...
"Take all you want, but eat all you take!"

*splitting a Breakfast Bar item, 6
single trip to the Bar without an entrée, 9*

FRENCH TOAST

substitute our unbelievably good, gluten-free bread in either of the first two meals below for 3.

CLASSIC FRENCH TOAST

house-made challah bread, rich egg batter, powdered sugar garnish. 12⁵

BANANAS FOSTER FRENCH TOAST

classic french toast, **the kraken** rum & caramel sauce, sautéed organic, fair trade bananas, powdered sugar garnish. 14

OATMEAL COBBLER FRENCH TOAST

classic french toast, oatmeal-crumb crust, seasonal fruit compote, vanilla crème anglaise, powdered sugar garnish. sorry, this item cannot be made gluten-free. 14

EGGS

egg dishes feature eggs from **stiebrs farm**, a slice of organic, house-made wheat toast and your choice of herb-roasted potatoes or simple green salad. substitute fruit or braised heavy greens, 2. substitute our house-made, gluten-free toast, 1.

HUEVOS RANCHEROS

fried organic corn tortillas, cumin spiked refried beans, 2 eggs your way*, house salsa, cilantro lime crema, **samish bay** queso fresco, scallions, with house-made pickled vegetables on the side. 12
add **uli's** chorizo, 3⁵.

VEGETABLE FRITATTA

sautéed organic sweet onion, baby spinach & local asparagus fritatta, topped with **crezent bay** hydroponic micro-greens, **humboldt fog** goat cheese, red chili flakes. served with fruit (instead of potatoes). 14⁵

CHILE VERDE PORK OMELETTE

carlton farms pork shoulder, braised in banana leaves, **alvarez farms** chile verde, queso oaxaca, cilantro lime crema, fried plantains. 12⁵

CLASSIC HAM & CHEESE SCRAMBLE

house-cured, **carlton farm** molasses ham, **beecher's flagship** cheddar, fresh herbs, scallions. 13⁵

JOE'S SCRAMBLE

your choice of **uli's** apple chicken or maple pork sausage, organic baby spinach, **beecher's flagship** cheddar, sautéed wild mushroom blend. 14⁵

GOAT CHEESE OMELETTE

organic baby spinach, organic scallions, sautéed blend of wild mushrooms, local goat cheese. 13⁵

PHIL'S BREAKFAST

3 eggs any style*, choice of pepper bacon, house-cured **carlton farm** ham steak, or **uli's** apple chicken or maple pork sausage. 9⁵

RANCHER'S BREAKFAST

phil's breakfast minus the toast. add your choice of a short stack or two pieces of our classic french toast, or one of each to take to the breakfast bar. 17⁵

our chefs spend a lot of time creating each menu. items modified by guests may not be returned to the kitchen. trust us...order it as it is. you'll love it.

*our friends at the king county health department want you to know that eating undercooked eggs, meat, seafood or poultry can pose a health risk.

(V) vegan (GF) gluten-free 10.10.15