



BRUNCH

SATURDAY & SUNDAY 10AM-3PM
LATE BRUNCH 3-5PM

CHEF'S SPECIAL

CREPES

braised chicken,
caramelized shallots,
sweet potato cream \$12

COFFEE + TEA

SPELLA ROASTERS \$3

regular or decaf

FIRESIDE CAMPFIRE ESPRESSO \$5

please allow 5 minutes

STEVEN SMITH TEAS \$3

mint, chamomile, green,
black, earl grey, green herbal,
white peony

EGGS

BISCUITS & GRAVY

sausage and over easy eggs \$12

VEGGIE HASH*

potatoes, brussels sprouts, leeks, celery
root, garlic and over-medium eggs \$12

BREAKFAST SANDWICH

Olympia Provisions ham, over hard egg,
fresno aioli and american cheese \$9

OMELETTE

Olympia provisions ham, aged
cheddar and hashbrowns \$11

VEGGIE SCRAMBLE

broccolini, wild mushrooms,
pecorino cheese and three eggs \$11

MEAT & EGGS

bacon or house sausage, hash browns,
two eggs and grilled bread \$12

CLASSIC BENEDICT*

Olympia Provisions ham, poached
eggs, english muffin, hollandaise and
hashbrowns \$12

SIDES

hashbrowns \$4

Nueske's bacon \$4

house biscuit \$4

house-made sausage patties \$5

salad greens \$5

single egg* \$2

grilled bread, jam and butter \$4

half avocado \$3

LUNCH

DAILY SOUP \$8

FRENCH DIP

eye of round, horseradish aioli,
swiss cheese, fries and jus \$14

CHEESEBURGER

iceberg, pickles, onion, sauce, aged
cheddar or american cheese and
fries \$14 add bacon \$3

GRILLED ROMAINE

lemon caper dressing, smoked
barley, pecorino, radish \$12
add smoked trout \$4

COBB SALAD*

prime steak, pickled pear, beets,
butternut squash, gorgonzola \$16

CHICKEN CAESAR*

romaine, radish, rye croutons
and grana padana \$14

SWEETS

CINNAMON ROLL

brown butter \$6

DUTCH BABY

seasonal fruit \$8

COCKTAILS

EYE OPENER \$15

Campfire espresso served with 1/2 & 1/2 spiked with bourbon, Becherovka, Barenjager and Angostura bitters. *Serves 2, please allow 8 minutes*

MORNING MIRACLE \$10

spiced rum, espresso, Becherovka
cranberry-vanilla shrub

FIRESIDE MIMOSA \$8

orange juice, Sfumato and sparkling wine

COFFEE CHAOS \$9

aged rum, lime, coffee shrub,
Angostura Amaro and rich demerara

FIRESIDE BLOODY MARY \$9

aged house blood mix, vodka,
Krogstad Aquavit and pickles

TIMELY FASHION \$9

Jim Beam rye, maple syrup, coffee tincture,
mesquite smoke and smoked sea salt

THE BLACK STALLION \$10

Flor de Caña, Angostura Amaro, honey
coffee and lemon whipped cream

'HEIR' OF THE DOG \$8

gin, Aperol, lime, grapefruit, tonic, salt

DIY MICHELADA \$9

mezcal, Ardvark, lime, tomato juice
house mexican spices and a Montucky

WAITING FOR MY RUCA \$9

vodka, blood orange & thyme
shrub, Cocchi Rosato, lemon and
sparkling wine

BEER

BOTTLED

Reissdorf Kölsch DE 16.9 oz \$8

Montucky Lager MT 16 oz \$3

Lompoc Pampelmousse IPA OR 12 oz \$5

Goose Island Sofie Saison IL 12 oz \$5

Ayinger Brauweisse DE 16.9 oz \$7

Groundbreaker Gluten Free IPA \$5

Einbecker Non-Alcoholic DE 12 oz \$5

DRAFT

Weihenstephan Pilsner DE \$6

Rotating IPA \$6

Buoy Red Ale OR \$6

Anderson Valley Stout

Elemental "Carbon" Dry Cider OR \$7

SODA

CRAFTED

blood orange-thyme shrub

house tonic

cranberry -vanilla shrub

BOTTLED

Mexican Coke

Mexican Sprite

Diet Coke

Bundaberg Ginger Beer

Bundaberg Root Beer

WINE

WHITE

'14 Love & Squalor Sauvignon Blanc
Willamette Valley, OR \$10

'15 Fausse Piste "Le Communard"
Columbia Gorge, WA \$11

'15 Pike Road Pinot Gris
Willamette Valley, OR \$9

'14 Cardedu 'Nuo' Vermentino
Sardegna, IT \$10

'15 De Forville Chardonnay
Piedmont, IT \$10

SPARKLING

NV Bodegas Pinord Brut Seleccion Cava
Penedes, SP \$10

ROSÉ

'15 Dmn de la Gravierette Rosé
Languedoc, FR \$9

RED

'13 Cana's Feast Bricco
Columbia Valley, OR \$10

'15 Broadley Pinot Noir
Willamette Valley, OR \$12

'15 Vina Zorzal Garnacha
Navarra, SP \$9

'15 Simon Busser Vigneron Malbec
Cahors, FR \$12

'14 Felino Viña Cobos Cabernet Sauv
Mendoza, AR \$12