



# BRUNCH

SATURDAY & SUNDAY 10AM-3PM

## CHEF'S SPECIALS

### CROISSANT FRENCH TOAST

powdered sugar, maple syrup \$9

### SALMON BACON BENEDICT

poached eggs, english muffin,  
hollandaise \$15

### LOX BOARD

house-cured salmon, grilled bread, pickled  
red onions, capers, cucumbers, cream  
cheese spread \$15

## 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\*

asparagus, snap peas, potatoes,  
leeks and over-medium eggs \$12

### BREAKFAST TARTINE

bacon, cheddar, roasted pepper aioli,  
sunny egg on grilled como \$10

### OMELETTE

Olympia provisions ham, aged  
cheddar and hashbrowns \$11

### VEGGIE SCRAMBLE

broccolini, wild mushrooms, pecorino  
cheese and three eggs \$12

### 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*

## 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

## WAITING FOR MY RUCA \$9

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

## MICHELADA \$7

mezcal, Ardvark, lime, tomato juice house mexican spices and pilsner

## BEE TRAPPER \$10

Old Tree gin, smoked honey, lemon, sparkling wine

## EARTHSONG \$10

DL Franklin vodka, Krogstad Aquavit, cucumber, lemon, mint & dill syrup, orange bitters, soda

# 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

10 Barrel Crisp Pine Pale Ale OR \$6

pFriem Rauchbier OR \$6

Double Mountain Dry Cider OR \$7

# SODA

## CRAFTED

key lime-jalapeño shrub

house tonic

## BOTTLED

Mexican Coke

Mexican Sprite

Diet Coke

Bundaberg Ginger Beer

Bundaberg Root Beer

# WINE

## WHITE

'14 Love & Squalor Sauvignon Blanc Willamette Valley, OR \$11

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

'14 Eyrie Pinot Gris Willamette Valley, OR \$11

'15 Chateau Saint-Roch Grenache Blanc blend Cotes du Rhone, FR \$8

'15 Chateau Vitallis Macon-Fuisse Burgundy, FR \$12

## SPARKLING

NV Gruet Domine St. Vincent Brut Albuquerque, NM \$10

## ROSÉ

'15 Dmn de la Gravierette Cotes du Rhone, FR \$9

'15 Jaboulet Parallele 45 Cotes du Rhone, FR \$9

## RED

'14 Troon Vineyards Zinfandel Applegate Valley, OR \$12

'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