

COCKTAILS

TETHEROW BLOODY

Our house-made Bloody Mary with Tito's vodka, garnished with an olive, pepperoncini, and a cocktail onion 14

SPARKLING ROSE

Campo Brut Rosé, St. Germain and fresh squeezed grapefruit juice. Served in a champagne flute 13

HAZELNUT COFFEE

Crater Lake hazelnut espresso vodka, Frangelico, and coffee. Topped with whipped cream 14

MIMOSA

Campo Viejo Brut and orange juice or your choice of purée. Served in a champagne flute 12
Upgrade to a mount-mimosa +5

BEVERAGES

JUICE

Apple, OJ, Grapefruit, Cranberry 4
Upgrade to fresh-squeezed orange or grapefruit juice +2

MILK

Whole milk, 2%, Non-fat, Hemp, Soy, Almond 4

ESPRESSO

Laird's Superfood Dark Roast Espresso 4

LATTE

1 shot of espresso with your choice of steamed milk 5
Sub Laird's Superfood non-dairy creamer +1

COFFEE

Medium roast Laird's Superfood coffee 4

HAPPY MOUNTAIN KOMBUCHA

Peach Blossom, Honeydew Melon, Dragonfruit, Lavender-white 5

METOLIUS TEA

Ask your server about our seasonal rotating selection 5



RISE



SHINE

PUB FAVORITES

AVOCADO CAPRESE TOAST

House pesto, fresh mozzarella, avocado, cherry tomatoes, and balsamic reduction. Served on a slice of striata toast 15
Add fried eggs +3

THE ROW BREAKFAST BURRITO

Scrambled eggs, peppers, onions, cheddar cheese, and your choice of sausage or smoked bacon. Wrapped in a warm flour tortilla and topped with melted cheese, green chili, sour cream and salsa. Served with fruit or house potatoes 16

CASCADE BREAKFAST

Your choice of eggs, bacon or sausage, house potatoes, and toast 16

TETHEROW BREAKFAST SANDO

A hot buttermilk biscuit stuffed with a fried egg, cheddar cheese and your choice of smoked ham, bacon or sausage links. Served with house potatoes or side of fruit 15

SCOTCH EGGS

Two farm fresh eggs wrapped in sausage. Fried and served with creamy brandy peppercorn sauce and balsamic reduction 16

HOLE IN ONE BREAKFAST

Buttermilk biscuits topped with sausage gravy. Served with scrambled or fried eggs and bacon or sausage 16

PUB CAKES

A stack of Tetherow pancakes served with whipped butter, maple syrup, and your choice of sausage links or bacon
Full stack 15 Half stack 11

TOSTADA

2 poached eggs, on a tostada with feta cheese, avocado crema, salsa, pico de gallo, arugula and shredded lettuce 14

"PINE MARTEN" PARFAIT

Greek yogurt, house granola, and fresh berries 15

STONE-GROUND OATS

Served with brown sugar, toasted almonds, pecans, and fresh berries 14

EXTRAS

Fruit salad 5

Bacon 5

Chicken apple sausage links 5

House potatoes 4

Cereal 4

Toast or English muffin 4

OMELETS & BENEDICTS

Served with your choice of fruit, toast, or house potatoes

HIGHLANDS OMELET

Smoked ham, onions, peppers, and cheddar cheese 16

FLORENTINE OMELET

Fresh spinach, artichoke, arugula, pickled jalapeño, and Swiss cheese 16

THE ROW OMELET

Grilled asparagus, wild mushrooms, avocado, kale, and goat cheese 17

CLASSIC BENEDICT

English muffin, Canadian bacon, poached eggs, and hollandaise 16

STEAK BENEDICT

English muffin, grilled tomato, top sirloin steak, demi-glace, and hollandaise 19

THE BEND-EDICT

Gluten-free polenta cake, sautéed kale, wild mushrooms, artichoke, roasted tomato, asparagus, poached eggs, and hollandaise 17

We can make many items gluten free upon request -- ask us!
We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.