



COCKTAILS

TETHEROW BLOODY

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

CARAMEL APPLE CIDER

Hot Apple Cider with Smirnoff Caramel & Tuaca. Topped with house-made whipped cream and a candy apple pop 14

PEPPERMINT ICED COFFEE

Peppermint Schnapps, chilled espresso, crème de cocoa & Kahlua. Served over ice with house-made whipped cream & shaved chocolate 15

MIMOSA

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

BRUNCH WINES

ROSÉ & BUBBLES

Campo Viejo Cava Brut Reserva, SP	12/42
Campo Viejo Cava Brut Rosé, SP	12/42
2 Hawk Rose, Rogue Valley, OR	13/45
Jeio Prosecco 187ml split, IT	15
Veuve Clicquot Brut Champagne FR	19/74
Laurent-Perrier Champagne 375ml split, FR	50

MORNING BEVS

ESPRESSO

Liard'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

METOLIUS TEA

Ask about our rotating selections 5

JUICE

Apple, OJ, grapefruit, cranberry 4
Upgrade to fresh-squeezed orange or grapefruit +2

MILKS

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

HUMM KOMBUCHA

Coconut Lime, Mango Passionfruit, Blueberry Mint
5

RISE



SHINE

PUB FAVORITES

AVOCADO CAPRESE TOAST

House pesto, fresh mozzarella, avocado, cherry tomatoes, and balsamic reduction. Served on a slice of Village Baker Striata toast 16 *v*
Add fried eggs +3

THE ROW BREAKFAST BURRITO

Scrambled eggs, peppers, onions, cheddar cheese, and your choice of sausage or bacon. Wrapped in a warm flour tortilla and topped with green chili, sour cream and salsa. Served with house potatoes or fresh fruit 17

CASCADE BREAKFAST

Scrambled or fried eggs, bacon or sausage, and toast, with your choice of house potatoes or fresh fruit 17

MCTETHEROW SANDO

A hot buttermilk biscuit with a fried egg, cheddar cheese and your choice of smoked ham, bacon or sausage patty. Served with house potatoes or side of fruit 16

SCOTCH EGGS

Two farm fresh eggs wrapped in sausage, fried and served with creamy brandy peppercorn sauce and balsamic reduction 17

HOLE IN ONE BREAKFAST

Buttermilk biscuits topped with house-made sausage gravy. Served with scrambled or fried eggs and bacon or sausage 17

PUB CAKES

A stack of 3 pancakes served with whipped butter, syrup, and your choice of sausage links or bacon
Full stack 16 Short stack 12

TOSTADA

2 poached eggs on a tostada with white beans, feta cheese, avocado crema, salsa, pico de gallo, arugula and shredded lettuce 15 *gf*

"PINE MARTEN" PARFAIT

Greek yogurt, house granola, and fresh berries 16 *v gf*

STONE-GROUND OATS

Served with brown sugar, toasted almonds, pecans, and fresh berries 15 *vegan gf*
Add a side of almond butter +3

A 20% Gratuity will be added to all take-out orders.

**Consumer advisory: We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

gf- gluten-free; v- vegetarian; vegan- vegan

OMELETS & BENEDICTS

Served with your choice of fruit or house potatoes

HIGHLANDS OMELET

Smoked ham, onions, peppers, and cheddar cheese 17 *gf*

THE ROW OMELET

Grilled asparagus, wild mushrooms, avocado, kale, and feta cheese 18 *v gf*

CLASSIC BENEDICT

English muffin, Canadian bacon, poached eggs, and hollandaise 17

STEAK BENEDICT

English muffin, grilled tomato, New York strip, demi-glace, and hollandaise 20

THE BEND-EDICT

Gluten-free polenta cake, sautéed kale, wild mushrooms, artichoke, roasted tomato, asparagus, poached eggs, and hollandaise 18 *v gf*

EXTRAS

Fruit salad 6

Bacon 6

Chicken apple sausage links 6

House potatoes 5

Cereal 5

Toast or English muffin 5

Almond Butter 3