

## MORNING COLLECTION

### FRIED CHICKEN & WAFFLES

crispy buttermilk fried chicken, hot honey, bourbon maple syrup, and bay butter, accompanied by a warm, house-made waffle 32

### RANCHERS BURRITO

hearty potato hash with peppers and onions, fluffy scrambled eggs, choice of sausage or bacon, and a rich chorizo gravy 17

### "SCOTTISH" BREAKFAST

grilled kielbasa and seared Canadian bacon, served with savory breakfast beans, slow-roasted tomatoes, crisp potato rösti, and a golden fried egg *gf df* 19

### HIGHLANDS AVOCADO TARTINE

organic poached egg atop creamy avocado mash, layered with chili crunch, toasted spiced pepitas, fresh sprouts, charred lemon, and lemon-infused olive oil, on a Village Baker Striata *v df* 18

### SHAKSHUKA

spiced tomato stew with caramelized onions, sweet peppers, organic egg, served with toast points and cooling spiced yogurt *v* 17

### THREE SISTERS TOSTADA

shredded iceberg lettuce and arugula with a savory white bean cassoulet, fresh pico de gallo, tomatillo salsa verde, feta cheese, sliced avocado, and a perfectly poached egg *v* 16

## À LA CARTE

Bacon 6 | Sausage 6 | Canadian Bacon 6  
 Chicken Apple Sausage 6 | Chicken 6  
 Breakfast Potatoes 8 Rösti 8 | Toast or English  
 Muffin 5 | Cereal 5 | Cottage Cheese 6  
 Avocado 3 | Fruit Salad 6 Almond Butter 3

## SMALL BITES

### "PINE MARTEN" PARFAIT

Greek yogurt topped with house-made granola and fresh seasonal berries *v* 14

### STONE-GROUND OATS

served with brown sugar, toasted almonds, pecans, almond butter, and fresh berries *vegan* 14

### HOUSE-MADE CINNAMON ROLL

topped with whipped cream cheese frosting *v* 10

## HOUSE FAVORITES

Choice of breakfast potatoes or fresh fruit

### BLACK BUTTE BISCUIT

crispy fried chicken thigh on a warm buttermilk biscuit, topped with a rich chorizo gravy, candied jalapeño, and your choice of organic egg 19

### SEASONAL FRENCH TOAST

finished with a seasonal fruit compote, maple syrup, and a light dusting of powdered sugar *v* 17

### BREAKFAST TACOS

two corn or flour tortillas, slow-roasted carnitas, a fried organic egg, shredded cheese, and fresh pico de gallo 18

### MCTETHEROW SANDO

Big Ed's bun stacked with an organic fried egg, melted Tillamook cheddar, your choice of bacon or sausage, and chipotle IPAioli 16  
 add avocado +3

### CASCADE BREAKFAST

scrambled or fried organic eggs, your choice of bacon or sausage, served with toast 18

### PUB CAKES

two buttermilk pancakes, finished with a dusting of powdered sugar and maple syrup 16

### OMELETTE

crafted with fresh organic eggs, one protein of your choice, and any combination of omelette additions  
**protein:** bacon, Canadian bacon, pork sausage links  
**additions:** rösti, Tillamook cheddar, feta, cherry tomatoes, chopped onion, peppers, pico de gallo, sour cream 19  
 add avocado +3

*Items containing raw or undercooked ingredients may increase the risk of foodborne illness. Split plate +4.*

*v - vegetarian | vegan | gf - gluten free | df - dairy free*

**Please note we are a cashless restaurant. We gladly accept credit/debit cards, mobile payments, and gift cards. Gift cards available for purchase at the front desk.**

## MORNING SIPS

### NESPRESSO

Nespresso Forte 6

Nespresso Decaffeinato 6

### AMERICANO

one shot of Nespresso with hot water 6

### THE VANDIE

one shot of Nespresso with Laird Sweet & Creamy Superfood Creamer steamed in hot water 8

### LATTE

one shot of Nespresso with your choice of steamed milk 7

### COFFEE

Sisters Coffee Black Butte Gold 5

### MILKS

whole milk, 2%, oat, hemp, almond 5

### METOLIUS TEA

ask about our rotating selections 6

### JUICE

apple, cranberry, grape, orange juice, fresh squeezed grapefruit 6

### HUMM KOMBUCHA

coconut lime, mango passionfruit 7

## ZERO PROOF

### SPICED BLACKBERRY TEA

a smooth mix of fresh lemon juice, iced tea, spiced simple syrup, and blackberry purée, topped with Sprite 9

### ROSEMARY APPLE MOCK-TINI

a bright blend of lemon juice, rosemary simple syrup, and crisp apple juice 9

### ESPRESSO MOCK-TINI

rich espresso, sweetened with spiced simple syrup and finished with half & half 9

## BRUNCH WINES

### ROSÉ & BUBBLES

Sokol Blosser Rose of Pinot Noir, OR | 14/52

Jeio Prosecco 187ml split, IT | 15

Veuve Clicquot Brut Champagne, FR | 120

Laurent-Perrier Champagne 375ml split, FR | 59

## COCKTAILS

### TETHEROW BLOODY

our house-made Bloody Mary crafted with Tito's vodka, garnished with an olive, pepperoncini, and a cocktail onion 15

### MIMOSA

Maschio Prosecco paired with orange juice or your choice of purée. Served in a champagne flute 12 Upgrade to a Mount-Mimosa +5

### LAVENDER BEE'S KNEES SOUR

gin shaken with lemon juice, honey simple syrup, lavender syrup, and egg white for a silky texture and smooth finish 14

### CUCUMBER COOLER

a crisp blend of Tanqueray gin, fresh lime juice, and cucumber oleo, finished with a lime wedge 14

### WATERMELON MARGARITA

a refreshing mix of Lunazul Blanco, fresh lime juice, Triple Sec, and watermelon simple syrup, served over ice with a lime wedge 14

### BIRD OF PARADISE

Overproof rum and Aperol balanced with pineapple juice, lime juice, and rich simple syrup, finished with a lime wedge 15

### HIBISCUS VODKA MULE

hibiscus vodka with fresh lemon juice and ginger beer, served over ice in a copper mug and garnished with a lemon slice 13

### PORCH POUNDER

rye whiskey, with fresh lemon juice, simple syrup, and black tea, served over ice and garnished with a lemon slice 13

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