

BRUNCH COCKTAILS

MIMOSA 8oz champagne, OJ 5.00 (refills for 2)

MOREMOSA 8oz champagne, your choice of fresh fruit puree (Hibiscus, Apricot, Guava, Blood Orange, Grapefruit) 6.00 (refills for 3)

MIMOSA FLIGHT Hibiscus, Apricot, Guava, Blood Orange 8.00

THE BRUNCH FLIGHT Mini Bloody Mary, Mimosa, Coffee Nudge, and Greyhound 12.00

EASTBURN SPLASH Fruit and vegetable puree (beet, carrot, apple, blueberry, banana, sweet potato, lemon, orange, mango, pineapple and blood orange) with Espolon Blanco Tequila and a salted rim 9.00

WAKE N' BAKE 10oz CBD Two Flowers IPA, with a shot of Grind Espresso Rum 8.00

SPANISH COFFEE Water Avenue Coffee, 151 Rum, Triple Sec, Kahlua, whip cream, cinnamon, nutmeg, and a caramelized sugar rim 9.00 (can be iced)

N/A BEVERAGES

Water Avenue Coffee/Iced Coffee 2.00

Organic Iced Tea 2.00

Bridge City Soda *cane sugar 1.75
(RC Cola, RC Diet, Lemon- Lime, Ginger Ale)

Cock'n Bull Ginger Beer 3.00

Orange Juice 3.00

Lemonade *cane sugar 2.00
[Flavored Lemonade add 1.00]

Strawberry, Guava, Apricot, Hibiscus

BLOODY MARYS

[add bacon to any bloody for 1.75]

CLASSIC

House made vegan bloody mary mix with season salt rim olives, lemon, lime, celery 8.00
Your choice of house vodka, tequila or whiskey

VEGGIE LOVERS

Classic plus: pepperoncini, pickled green bean, cocktail onion, banana pepper, pickled asparagus 8.75

CHICKEN AND A BISCUIT

Veggie lovers plus: mini fried chicken and scratch made buttermilk biscuits 10.25

UPGRADE YOUR MARY \$

VODKA

Monopolowa

New Deal

Tito's

Hot monkey

Ketel One

Grey Goose

PDX Potato

TEQUILA

Espolon Blanco

Espolon Anejo

Cazadores

Cazadores
Anejo

Hornitos
Reposado

Patron

WHISKEY

Jonny Black

Bulleit Bourbon

Buffalo Trace

Makers Mark

Crown Royal

Pendleton

Burnside
Bourbon

Gift Certificates available
please inquire with your server



FAVORITES

TABLE BACON six strips of thick cut smokehouse bacon 10.50

EGGS BENEDICT seared pitman ham, poached eggs* and hollandaise* on an english muffin with yukon gold potatoes 12.00 [DF]

CRABCAKE BENEDICT jalapeno, onion and red pepper crab cakes on an english muffin, poached eggs*, hollandaise* with yukon gold potatoes 15.50 [DF]

THE EASTBURN BENEDICT seared pickled green tomato, sauteed mushrooms, poached eggs* and chipotle hollandaise* on grilled polenta cakes with side of home made beer bread 13.00 [V]

BRAISED PORK HUEVOS RANCHEROS fried tortillas, shredded ranchero pork, tomato, onion, cilantro, sour cream, avocado and two eggs* any style 13.50 [sub veggie sausage with ranchero sauce for pork 2.00]

SMOKED BRISKET HASH house smoked angus beef brisket with red peppers, poblano, onions, yukon gold potatoes and two eggs* any style and a side of home made beer bread 14.50 [DF] [sub smoked beets for brisket no charge] [V] [VE]

FRIED CHICKEN AND GRAVY two 4oz fried chicken breasts with choice of elk or mushroom gravy, yukon gold potatoes and a side of home made beer bread 15.00

CHIMICHURRI STEAK AND EGGS 5oz northwest grass fed teres major steak with two eggs* any style, yukon gold potatoes and a side of home made beer bread 15.50

CROQUE MADAME one egg sunny side up with pitman ham, aged cheddar cheese and béchamel sauce on sourdough toast with small house salad with sherry vinaigrette 13.00

BISCUIT AND GRAVY elk or mushroom gravy over scratch made buttermilk biscuit 8.50 [V] [add egg* any style 2.00]

GREEN CHORIZO SCRAMBLE house made green chorizo, poblano and bell peppers, onions, cheddar, cilantro sour cream with yukon gold potatoes and a side of home made beer bread 13.00

2 EGGS ANY STYLE* with yukon gold potatoes and a side of home made beer bread 8.50 [V] [DF] [add bacon 3.50, house made chicken apple sausage or morning star sausage 4.00]

FARMER'S SCRAMBLE kale, onion, red and poblano peppers, goat cheese, yukon gold potatoes and side of home made beer bread 12.50 [V]

EGGS AND GRAINS freekeh ancient roasted grains with shallots, arugula, mushrooms, brussels sprouts, tomatoes and two eggs* any style 12.50 [V] [DF] [sub avocado for egg] [VE]

CURRIED TOFU SCRAMBLE extra firm tofu with roasted zucchini, eggplant, cherry tomatoes, bell pepper, onion seasoned with nutritional yeast, mild curry, lime, mint & cilantro served with yukon gold potatoes 12.00 [GF] [V] [VE] {DF}

BUY THE KITCHEN A ROUND OF BEER

13.00 [Yes, they really get the beer]

SANDWICHES

Served with Hand Cut Fries

Sub Salad or Fruit for 1.00

Upgrade to Trinity Fries for 2.50

Gluten Free Buns Available for 1.00

BREAKFAST SANDWICH fried egg, smokehouse bacon, pitman ham, potato pancake, provolone and roasted tomato aioli*, on focaccia with yukon gold potatoes 13.00 [sub veggie sausage for bacon and ham, no charge]

ÜBER SANDWICH house smoked pork tenderloin shaved & stacked on a potato pancake with scallion sour cream, caramelized onions and bourbon-apple chutney on a toasted potato bun 15.00

BACON CHEESE BURGER* half pound of northwest grass fed beef, aged Tillamook cheddar, smokehouse bacon, butter leaf lettuce, roma tomatoes, red onion and house made rosemary garlic aioli*, on a toasted potato bun 15.00 [add egg for 2.00]

HOUSE VEGGIE BURGER freekeh ancient grain, beet and kale veggie patty with tomatoes, red onion, butter lettuce and roasted tomato aioli* on a toasted potato bun 14.00 [V] [add egg for 2.00]

*Hamburgers, steaks and eggs are cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or aioli may increase your risk of foodborne illness.

[GF] Gluten Free = wheat free preparation we do not have a gluten free dedicated kitchen

[V] Vegetarian [VE] Vegan

[DF] Dairy Free

SWEETS

DUTCH BABY PANCAKE a baked German style pancake with house made seasonal fruit compote & whip cream 11.00 [V] please allow extra time ** contains almonds

HOUSE MADE BREAD PUDDING FRENCH TOAST seared bread pudding with apple cinnamon compote & syrup 12.00 [V]

HOUSE MADE DESSERTS

PLEASE ASK YOUR SERVER FOR SELECTIONS 7.00

SIDES

Gravy (Elk or Mushroom)	5.00
Grilled Chicken Breast	4.00
Fried Chicken Breast	5.00
Steelhead	6.00
Teres Major Steak	6.00
House Made Chicken Apple Sausage	4.00
Smokehouse Bacon (2 strips)	3.50
Morning Star Vegetarian Sausage	4.00
One Egg (cooked to order*)	2.00
Sourdough or English Muffin	1.50
Scratch Made Buttermilk Biscuit	2.50
Home Made Beer Bread	2.00
Seasonal Fruit Bowl	4.00
Yukon Gold Potatoes	4.00
Hand Cut Fries	5.00
Add Cheese	1.00
Single Pancake	4.00
Grilled Polenta	3.00
Sautéed veggies	3.00
Avocado & Toast with Pico	5.00

BRUNCH