

BRUNCH SPECIALS

MEDI AVOCADO TOAST
(2) Toasted Macrina Sourdough
Slices topped with Smashed
Avocado, Microgreens, Chopped
Tomato, Cucumber, Red Onion,
Kalamata Olives, Feta, Olive Oil and
Sea Salt Served with Fresh Fruit \$15
Add Poached Eggs \$4

PNW BENE
**2 House Made Crab Cakes topped
with Poached Eggs and House
Hollandaise. Served with Smashed
Potatoes or Fresh Fruit \$30**

EGGS BENE
Whole Grain English Muffin, Poached
Eggs and Canadian Bacon topped
with House Hollandaise. Served with
Smashed Potatoes or Fresh Fruit \$21

GARDEN BENE
Whole Grain English Muffin, Poached
Eggs, Tomato and Avocado with
House Hollandaise. Served with
Smashed Potatoes or Fresh Fruit \$19

COMBO
Two Eggs any style with your choice
of Thick cut Bacon or Sausage.
Served with Smashed Potatoes and
Sourdough Toast or Buttermilk
Biscuit 18

HOUSE B & G
House Sausage Gravy on Freshly Baked
Macrina Buttermilk Biscuits
Served with Smashed Potatoes \$14
Add 2 Eggs \$4

SULLY'S SCRAMBLE
3 Scrambled Eggs with Onions, Peppers and
your choice of Bacon, Sausage or Ham on
Smashed Potatoes, Topped with Monterey
Jack & Cheddar Cheese. Served with
Tortillas, Pico de Gallo, Salsa and Fresh Fruit
\$20
Add Avocado or Jalapenos \$2

CLASSIC STACK
3 Buttermilk Pancakes topped with Butter
and Served with Organic Maple Syrup \$14
Add Triple Berry Sauce \$2
Add 2 Eggs \$4

CHICKEN AND THE EGG
Crispy Fried Chicken topped with a Fried Egg
and Drizzled with Hot Honey and served on
Grilled Bomboloni Donuts
Choose Smashed Potatoes or Fresh Fruit
\$18

HOUSE BREAKFAST SAMMY
Scrambled Eggs topped with your choice of
Bacon or Sausage Patty, Cheddar Cheese
and Chipotle Aioli on Toasted Brioche Bun.
Served with Smashed Potatoes or Fresh Fruit
\$18
Add Jalapenos or Avocado \$1.50

HOUSE CLAM CHOWDER

Creamy Clam Chowder with Clams, Potatoes and Bacon Cup \$8 Bowl \$10
Add Garlic Bread \$2

CAPRESE BRUSCHETTA Toasted Baguette, Tomato, Mozzarella, House Pesto and Balsamic Glaze \$16

CRAB CAKES

House Made Crab Cakes served with Lemon Aioli, Fresh Greens, Red Onion and Balsamic 23

PEAR AND GORGONZOLA SALAD

Fresh Greens, Gorgonzola, Fresh Pear, Red Onion, Candied Pecans, Honey Balsamic Vinaigrette \$12.00. Add Salmon, Prawns or Chicken \$10

***CAESAR SALAD**
Romaine, Garlic Croutons, Shaved Parmesan and
House Caesar Dressing \$16
Add Grilled Salmon, Prawns or Chicken \$10

FISH AND CHIPS
Golden Fried Alaskan True Cod with House Tartar,
Slaw and Lemon
2 Piece \$23
3 Piece \$26

SULLY'S BIG FAT BURGER
1/2lb Burger with Lettuce, Tomato, Red Onion
and Mayo Served with Fries, House Slaw or
Smashed Potatoes \$21
Add Bacon, Jalapenos or Avocado \$2

PRIME RIB DIP
House Roasted and Sliced Prime Rib on Toasted
Macrina Hoagie with Mozzarella. Served with
Fries, House Slaw or Smashed Potatoes \$23

Sides

MACRINA
BUTTERMILK
BISCUIT OR
SOURDOUGH
TOAST \$4

SIDE FRESH
FRUIT \$8

2 CAGE FREE
EGGS \$4

SIDE BACON
OR SAUSAGE
\$6

SIDE SMASHED
POTATOES \$5

SIDE HOUSE
SAUSAGE
GRAVY \$5

SIDE FRENCH
FRIES \$8

Desserts

HOUSE MADE
BREAD PUDDING
WITH BOURBON
SAUCE \$10

ASK YOUR
SERVER FOR
TODAY'S
DESSERT
SPECIAL

**Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.**

20% Gratuity will be added to Parties of 5 or more

Liquid Things

Beverages

\$4.5

Coke, Diet Coke, Root Beer, Sprite, Dr. Pepper, Ginger Ale, Tonic, Iced Tea, Lemonade, Coffee, Hot Tea, Hot Chocolate

\$5.5

Mexican Coke, Ginger Beer, Red Bull, Juice, Milk, Chocolate Milk

Bottled Beers

Bud, Bud Light, Miller Light, Coors Banquet 16oz Can, Coors Light, Michelob Ultra, Rainier \$5.5

Angry Orchard Apple Cider, Blue Moon, Corona, Heineken, Pacifico, Stella Artois, White Claw, Heineken Zero, Athletic Golden Ale NA, Freemont IPA Zero \$7

Drafts

Rainier \$5.5

Mac and Jack African Amber, Widmer Hefeweizen, Manny's Pale Ale, Iron Horse Irish Death, 7 Seas Rude Parrot, Kona Golden Ale, Elysian Space Dust \$8

Ask us about our Rotating Taps

Brunch Cocktails

Marys

BLOODY ELIXIR 12

Tito's Bloody Mary Kicked up with Old Bay, Olive and Pickle Brine Served with Bacon & Pickled Veg
Mocktail Available

RED SNAPPER 12

Classic Bloody Mary with Bombay Sapphire, Lemon & Pickled Veg

SPICY MARIA 12

Dulce Vida Lime Tequila & Bloody Mary Mix muddled with Jalapeños and Cucumber
Mocktail Available

Martinis

SMOKED MAPLE MANHATTAN 16

Knob Creek Smoked Maple Bourbon, Sweet Vermouth, Angostura Bitters and Luxardo Cherry

EMPRESS 1908 16

Empress Indigo Gin, Dry Vermouth & Lemon Twist. Served Up

MULES

BLACKBERRY MULE 12

Blackberry Crown Whiskey muddled with Lime and Ginger Beer

ABSOLUT DONKEY 12

Absolut muddled with Lime, Ginger Beer and Cranberry

OREGON MULE 12

Pendleton Whiskey muddled with Ginger Beer and Lime

Bubbles

Champagne & Prosecco

CHLOE PROSECCO

Glass 9.5 Bottle 28

FREIXENET CHAMPAGNE SPLIT

Talk about your food in a way that makes your brand memorable.
\$9.5

DOMAINE ST. MICHELLE BRUT

Glass 10.5 Bottle 30

Mimosas

PROSECCO OR CHAMPAGNE MIMOSA

12

BLOOD ORANGE MIMOSA 12

APEROL MIMOSA 12

Seasonal

Seasonal Drinks are Served with a Treat

CRÈME BRULEE COFFEE 12

Crème Brulee Liquor, Bumba XO Rum, Coffee or Hot Chocolate & Whipped cream

RUMCHATA SNOWSHOE 14

RumChata Peppermint Bark Liquor, Hot Chocolate and Whipped Cream

FIERY APPLE CIDER 14

Fireball Apple, Hot Cider and Traveller Whiskey.