



STARTERS

CAST IRON CINNAMON ROLL	10
vanilla cream cheese frosting (available while supplies last)	
HOUSE-MADE BLUEBERRY WALNUT CRUMB CAKE	8
FRESH FRUIT BOWL	7
STEEL CUT OATS	8
hazelnuts, brown sugar, mixed berries add bananas \$3 (available until 11:00 A.M.)	
EVERYTHING BAGEL WITH CREAM CHEESE AND CHIVES	7
add lox, pickled red onion, cucumber & capers \$12	
YOGURT AND GRANOLA	13
greek yogurt, berries, house-made granola, honey add bananas \$3	

DRINKS

DRIP COFFEE	5.50
add side Bailey's \$11 add side Kahlúa \$10	
NITRO COLD BREW	6
STEVEN SMITH HOT TEA	6
JUICE	6
orange, apple, cranberry, or grapefruit	
COKE, DIET COKE, SPRITE	6
PELLEGRINO/AQUA PANNA - 1 LITER	8
BREW DR. SUPERBERRY KOMBUCHA	8

EXTRAS

SEASONAL FRUIT SMOOTHIE	10
ask your server about this season's selection	
SINGLE PANCAKE	5
butter & maple syrup add blueberries, bananas, or chocolate chips \$1 ea	
2 FRESH BAKED CROISSANTS	10
served with butter & jam	
SINGLE EGG*☞	4
POTATO WEDGES	4
BACON OR SAUSAGE	6.50
CHICKEN APPLE SAUSAGE	7.50
VEGAN SAUSAGE PATTIES	7.50
TOAST	4

LET'S BRUNCH

BRAISED LAMB BENEDICT*☞	26
poached eggs, braised lamb, sautéed spinach, roasted peppers, smoked paprika hollandaise	
HOT 'N CRISPY CHICKEN SANDWICH	19
spicy breaded chicken, brioche bun, sriracha aioli, frisée lettuce, pickles, roasted potatoes	
SMOKED SALMON NICOISE BOWL*☞	19
house smoked salmon, purple potatoes, green beans, tomato, mixed olives, cucumber, frisée, champagne vinaigrette, poached egg add prawns \$15	
CAPRESE CROISSANT SANDWICH	19
fresh mozzarella, beefsteak tomato, avocado, arugula, basil aioli, roasted potatoes add bacon \$5	
BRIE AND BOURSIN OMELET*☞	18
french style omelet with brie and boursin cheese, sautéed spinach and mushroom; served with roasted potatoes add dungeness crab \$7	
SPICY CHICKEN AND PANCAKES*☞	24
gochujang maple syrup, scallion, sunny side up egg	
KETO BREAKFAST BOWL*☞	19
scrambled cage-free eggs, avocado, bacon, arugula, lemon vinaigrette, cherry tomatoes	
OPEN FACED BREAKFAST CLUB*☞	19
fried eggs, bacon, avocado, spicy mayo, cheddar, tomatoes, crispy onions on sourdough toast	
MAYROSE HASH*☞	22
braised corn beef, diced potatoes, charred cabbage, whole grain mustard sauce; topped with two fried eggs	
BUTTERMILK PANCAKES	15
fluffy buttermilk pancakes, powdered sugar, syrup add blueberries \$3 add bananas \$3 add chocolate chips \$3	
AMERICAN BREAKFAST*☞	20
two eggs any way, bacon, roasted potatoes, toast; drip coffee	

All to-go orders include a \$0.50 upcharge per item for disposable packaging.
An 18% gratuity will be automatically charged to groups of 6 or more.

☞Plant based egg and sausage options available upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Please let your server know if you have any allergies.

COCKTAILS

PILOT HOUSE BLOODY MARY	14	NEATO BANDITO montolobos mezcal, cold brew, simple syrup, cream, mole bitters	18
MIMOSA choice of orange or grapefruit	12	ALWAYS FASHIONABLE big nose kate western whiskey, house-made smoked demerara simple syrup, bitters blend	18
FLOWER SOUR ketel one botanical grapefruit & rose vodka, lemon, simple syrup, lavender bitters, blood orange ginger beer	17	THE GINGERY BEER new deal ginger liqueur, honey, lemon, hefeweizen beer	15
THYME-LESS CLASSIC big gin london dry gin, thyme simple syrup, lemon, wild hills rosé float	20	GREEN HORNET 2 l seeds cucumber jalapeño tequila, cucumber & lime juices, st. germain elderflower liqueur, club soda	18
RYE-TAI bulleit rye, cointreau, orgeat syrup, lime, tiki bitters	19	REVOLVER in-house barrel aged bourbon, coffee liqueur, orange bitters	19
DUNIWAY DAIQUIRI lewis & clark rum, soho lychee liqueur, grapefruit juice, lime juice, simple syrup	15	THE 19TH AMENDMENT aviation gin, st. germain elderflower liqueur, crème de violette, lemon	20

WINES BY THE GLASS

BUBBLES	GLASS / 9OZ / BOTTLE	REDS	GLASS / 9OZ / BOTTLE
PORTLANDIA BRUT	14 / -- / 65	HOUSE RED BLEND – rotating	12 / 18 / --
DOMAINE STE. MICHELLE BRUT ROSE	13 / -- / 55	ABACELA VINTNER'S #26 RED BLEND – uv, or	15 / 23 / 56
WHITES AND ROSE		MERCER SMALL LOT MERLOT – hhh, wa	15 / 23 / 56
PORTLANDIA BRUT – rotating	12 / 18 / --	GRAMERCY CELLERS SYRAH – cv, wa	18 / 27 / 68
BATTLE CREEK CHARDONNAY – wv, or	15 / 23 / 56	CHAT. STE. MICHELLE COLD	17 / 26 / 64
SOKOL BLOSSER PINOT GRIS – cv, or	15 / 23 / 56	CREEK CABERNET SAUVIGNON – cv, wa	
POET'S LEAP RIESLING – cv, or	15 / 23 / 56	GROCHAU CELLARS GAMAY AND PINOT NOIR – wv, or	15 / 23 / 56
CHAT. STE. MICHELLE SAUVIGNON BLANC – cv, or	12 / 18 / 44	BROWNE FOREST PROJECT PINOT NOIR – wv, or	16 / 24 / 60
WILD HILLS ROSE – wv, or	13 / 20 / 48		

please inquire with your server
for our complete wine list.

CRAFT BEERS ON TAP

STEEPLEJACK NORTHWEST IPA portland, or 6.6% abv 60 ibu	PINT 12	22OZ 14	WIDMER BROS. HEFEWEIZEN portland, or 4.9% abv 26 ibu	PINT 11	22OZ 13
DESCHUTES FRESH SQUEEZED IPA bend, or 6.4% abv 50 ibu	12	14	OAKSHIRE BREWING OVERCAST ESPRESSO STOUT eugene, or 5.8% abv 27 ibu	14	16
LEVEL BREWING SWEEP THE LEG JAPANESE-STYLE RICE LAGER portland, or 4.6% abv 17 ibu	11	13	INCLINE CIDER CO. BLACKBERRY auburn, wa 6.2% abv n/a ibu	12	14
PFRIEM PILSNER hood river, or 4.9% abv 35 ibu	11	13			

DRINKS

ALL I'VE PEPPER WANTED pineapple, passionfruit, lime, house-made hibiscus simple, habanero, Tajin rim add huckleberry vodka \$7 or add tequila \$7	9	BLOOD OF A GINGER blood orange purée, orange simple, whipped cream, blood orange ginger beer add citron vodka \$6	9
SHRUB MY SHOULDERS strawberry basil peppercorn drinking vinegar, sparkling cider add rum \$7	8	THE EMPRESS citrus, club soda, house-made jasmine tea simple, butterfly pea flower tea add classic dry gin \$6	9