



STARTERS

FRESH BAKED PASTRIES	14
assorted mini pastries & croissants with butter & jam	
HOUSE-MADE BLUEBERRY WALNUT CRUMB CAKE	8
FRESH FRUIT	7
STEEL CUT OATS	8
available until 11:00 A.M. hazelnuts, brown sugar, mixed berries add bananas 3	
EVERYTHING BAGEL WITH CREAM CHEESE & CHIVES	7
add lox, pickled red onion, cucumber & capers 12	
YOGURT & GRANOLA	13
Greek yogurt, fresh berries, house-made granola, topped with a drizzle of honey add bananas 3	

DRINKS

DRIP COFFEE	5.50
add side Bailey's 11 add side Kahlúa 10	
DOUBLE ESPRESSO	4.50
LATTE OR CAPPUCCINO	5.50
add syrup 1 add alt milk 1	
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

SINGLE WAFFLE	7.50
butter & maple syrup	
SINGLE PANCAKE	5
butter & maple syrup add blueberries, bananas, or chocolate chips 1 ea	
SINGLE EGG*	4
POTATO WEDGES	4
HASHBROWN PATTIES	4
BACON OR SAUSAGE	6.50
VEGAN SAUSAGE PATTIES	7.50
TOAST	4

LET'S BRUNCH

LOX BENEDICT*	26
poached eggs, roasted tomatoes, sautéed spinach, with dill hollandaise on an English muffin	
HOT 'N CRISPY CHICKEN SANDWICH	19
spicy breaded chicken, brioche bun, sriracha aioli, frisée lettuce, pickles, roasted potatoes	
"SPAM MUSUBI" BRUNCH BOWL*	18
quinoa barley rice & kale, crispy spam, avocado, scallion, poached egg, lemon vinaigrette furikake, yuzu hoisin drizzle add prawns 15	
CROQUE MADAME*	25
sweetheart honey ham, Mornay sauce, gruyère on French bread; topped with two eggs sunny side up	
CROISSANT CAPRESE SANDWICH	19
fresh mozzarella, heirloom tomatoes, avocado, basil, herbed aioli, roasted potatoes	
THE DUNIWAY*	25
French style omelet with Dungeness crab, local brie, kettle potato chips & chives	
SPICY CHICKEN & WAFFLE*	22
gochujang maple syrup, scallion, sunny side up egg	
KETO BREAKFAST BOWL*	19
scrambled cage-free eggs, avocado, bacon, arugula, lemon vinaigrette, cherry tomatoes	
MAYROSE BURGER*	21
served on a brioche bun with butter lettuce, heirloom tomato, crispy onions, gruyère cheese, truffle aioli, roasted potatoes add bacon 4 add fried egg* 3 add avocado 3 add extra patty* 12	
OPEN FACED BREAKFAST CLUB*	19
avocado, spicy mayo, fried eggs, bacon, cheddar, tomatoes, crispy onions on sourdough toast	
MAYROSE HASH*	19
smoked pulled pork, diced potatoes, pickled red onions, shaved jalapeño, cilantro, salsa ranchera; topped with two fried eggs	
BUTTERMILK PANCAKES	15
fluffy buttermilk pancakes, powdered sugar, syrup add blueberries 3 add bananas 3 add chocolate chips 3	
BELGIAN WAFFLES WITH PEARL SUGAR	17
fresh berries, caramel sauce, whipped cream	
AMERICAN BREAKFAST*	20
two eggs any way, bacon, fresh fruit, 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	18
MIMOSA Choice of orange or grapefruit	12	Montolobos Mezcal, cold brew, simple syrup, cream, mole bitters	
FLOWER SOUR Ketel One Botanical grapefruit & rose vodka, lemon, simple syrup, lavender bitters, blood orange ginger beer	17	ALWAYS FASHIONABLE	18
THYME-LESS CLASSIC Big Gin London dry gin, thyme simple syrup, lemon, Wild Hills Rosé float	20	Big Nose Kate Western Whiskey, house-made smoked demerara simple syrup, bitters blend	
RYE-TAI Bulleit Rye, Cointreau, orgeat syrup, lime, tiki bitters	19	THE GINGERY BEER	15
THE TRAILBLAZER Easy Rider bourbon, Amaro Averna & Fernet-Branca barrel aged; black walnut bitters	18	New Deal ginger liqueur, honey, lemon, hefeweizen beer	
		GREEN HORNET	18
		21Seeds cucumber jalapeño tequila, cucumber & lime juices, St. Germain elderflower liqueur, club soda	
		DUNIWAY DAIQUIRI	15
		Lewis & Clark rum, grapefruit juice, lime juice, simple syrup	
		THE 19TH AMENDMENT	20
		Aviation Gin, St. Germain elderflower liqueur, Crème de Violette, lemon	

WINES BY THE GLASS

BUBBLES	GLASS / 9OZ / BOTTLE	REDS	GLASS / 9OZ / BOTTLE
PORTLANDIA BRUT	14 / -- / 65	HOUSE RED BLEND	12 / 18 / --
DOMAINE STE. MICHELLE BRUT ROSÉ	13 / -- / 55	ABACELA VINTNER'S #26	15 / 23 / 56
		RED BLEND - UV, OR	
WHITES & ROSÉ		MERCER SMALL LOT MERLOT - HHH, WA	15 / 23 / 56
HOUSE CHARDONNAY - Rotating	12 / 18 / --	GRAMERCY CELLARS SYRAH - CV, WA	18 / 27 / 68
BATTLE CREEK CHARDONNAY - WV, OR	15 / 23 / 56	CHATEAU STE. MICHELLE COLD	17 / 26 / 64
SOKOL BLOSSER PINOT GRIS - CV, WA	15 / 23 / 56	CREEK CABERNET SAUVIGNON - CV, WA	
POET'S LEAP RIESLING - CV, WA	15 / 23 / 56	GROCHAU CELLARS GAMAY & PINOT	15 / 23 / 56
CHAT. STE. MICHELLE	12 / 18 / 44	NOIR - WV, OR	
SAUVIGNON BLANC - CV, WA		BROWNE FOREST PROJECT	16 / 24 / 60
WILD HILLS ROSÉ - WV, OR	13 / 20 / 48	PINOT NOIR - WV, OR	

Please inquire with your server for our complete wine list.

CRAFT BEERS ON TAP

	PINT	22OZ		PINT	22OZ
STEEPLEJACK NORTHWEST IPA PORTLAND, OR 6.6% ABV 60 IBU	12	14	WIDMER BROS. HEFEWEIZEN PORTLAND, OR 4.9% 26 IBU	11	13
DESCHUTES FRESH SQUEEZED IPA BEND, OR 6.4% 50 IBU	12	14	DAKSHIRE BREWING OVERCAST ESPRESSO STOUT EUGENE, OR 5.8% ABV 27 IBU	14	16
LEVEL BREWING SWEEP THE LEG JAPANESE-STLYE RICE LAGER PORTLAND, OR 4.6% ABV 17 IBU	11	13	INCLINE CIDER CO. MARIONBERRY AUBURN, WA 6.5% 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, Tajín 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 with sparkling cider add rum 7	8	THE EMPRESS citrus, club soda, house-made jasmine tea simple, butterfly pea tea add classic dry gin 6	9