

DELUXE BRUNCH

ALL STARS

BROADWAY BREAKFAST* \$11

Two eggs any style, choice of breakfast meat, fruit & choice of:

Pancakes OR toast & hash browns,

STEAK & EGGS*

Two eggs any style, hash browns, fruit & choice of toast.

4 oz country-fried \$14 6 oz tri tip \$17
10 oz. NY Strip \$19

CORNED BEEF HASH* \$12

Chopped corned beef, bell peppers, onions, hash browns, two eggs poached, hollandaise sauce and choice of toast.

BUTTERMILK PANCAKES short (2) \$7 tall (3) \$9

With maple syrup & fruit.

Add blueberries or strawberries for \$1

Sub Real Maple Syrup \$1

FRENCH TOAST \$11

Classic vanilla spiced thick Texas toast dusted with powdered sugar. Served with syrup and fruit.

BISCUIT & SAUSAGE GRAVY* \$11

With hash browns, two eggs any style, cheddar & scallions

SMOKED SALMON & BAGEL \$13

Salmon lox, plain or everything bagel, hard boiled egg, capers, tomato, red onion, cream cheese

CHICKEN & WAFFLE \$13

Buttermilk-marinated chicken breast, Belgian waffle, maple syrup & fruit

SANDWICHES

All sandwiches are served with your choice of fries, soup or salad

REUBEN \$13

Corned beef brisket, 1000 Island, Swiss, sauerkraut, onion rye

CHEESEBURGER* \$12.50

6 oz fresh, hand-formed patty, LTO, DeLuxe sauce & cheddar cheese on a brioche bun

HANGOVER BURGER* \$13.50

6 oz fresh, hand-formed patty, LTO, bacon, fried egg, DeLuxe sauce & sharp white cheddar on a brioche bun.

TURKEY BLUE PEAR \$13

Herb crusted breast, roasted pear, blue cheese, white cheddar, mayo on grilled sour dough.

B.L.A.T. \$11

Bacon, lettuce, avocado, tomato & aioli on sourdough

CRISPY FISH \$12.50

Panko battered wild-caught cod, tartar, coleslaw & tomato on a brioche bun

EGGS, EGGS, EGGS!

EGGS BENEDICT* \$12.50

Ham, poached eggs, English muffin, hollandaise, hash browns & fruit

BLACKSTONE BENEDICT* \$12.50

Bacon, tomato, poached eggs, English muffin, hollandaise, hash browns & fruit.

Add Avocado \$1

SMOKED SALMON BENEDICT* \$13

Salmon lox, poached eggs, English muffin, hollandaise, hashbrowns & fruit.

DELUXE CHILAQUILES \$13

Fried corn tortillas, black beans, ranchero sauce, sunny side up eggs, pepper jack & Cotija cheese.

GRINGO BURRITO \$12.00

Roasted Hatch chilies, hashbrowns, cheddar and 3 eggs scrambled inside a flour tortilla. Served with pico de gallo, sour cream, guacamole & fruit.

Add chorizo, bacon or ham for \$2 extra.

JOE'S SCRAMBLE \$12

Ground beef, spinach, shallot & eggs topped with Asiago. Served with Hash browns & fruit.

KITCHEN SINK SCRAMBLE \$12

Tomato, squash, onion, mushroom, black olives, ham, pesto, sour cream & cheddar.

Served with Hash browns & fruit.

DELUXE VEGGIE SCRAMBLE \$12

Roasted garlic, mushrooms, onion, spinach, feta cheese, 3 eggs, hashbrowns & fruit.

Add avocado \$1

SMOTHERED MEAT LOVERS SCRAMBLE \$13

Ham & apple wood bacon topped with sausage Country Gravy.

Served with hashbrowns & fruit.

Add avocado \$1

DELUXE BRUNCH

SOUPS & SALADS

CHICKEN COBB \$13

Mixed lettuces, grilled chicken breast, bacon, tomato, blue cheese crumbles, hard-cooked egg, avocado & your choice of dressing on the side

GREEK SALAD \$13

Mixed lettuces, tomato, feta, mixed olives, cucumber, red onion, tossed with Greek vinaigrette

BLACK AND BLUE \$17

Spinach, kale, tomato, bacon, red onion, blue cheese dressing, blackened 6 oz tri tip steak

GREEN SALAD - sm \$4 | lg \$8

Mixed lettuces, red onion, carrot, croutons & your choice of dressing on the side

CAESAR SALAD - sm \$4 | lg \$8

Mixed lettuces, asiago, croutons, lemon & Caesar dressing

SOUP cup \$3 | bowl \$5

SOUP & SALAD \$8

MEAT TEMPERATURE CHART

Blue	115-125 F Bright red center	Medium	140-150 F Pink & firm
Rare	125-130 F Cool red center, soft	Medium Well	150-155 F Trace of pink in center
Medium Rare	130-140 F Warm red center, firmer	Well	160-212 F Grey-brown throughout, firm

*King County Dept. of Health wants you to know that eating raw or undercooked foods can contribute to your risk of food-borne illness.

SIDES

EGGS* \$1.50 each

BREAKFAST MEATS \$3

3 rashers applewood bacon or 2 links maple sausage or 1 sausage patty

TOAST \$2

Sourdough, onion rye, mille grane, English muffin, Pullman or fresh biscuit

GRITS \$3

Sweet (brown sugar & raisins) OR Savory (pepper jack)

HASH BROWNS \$3

COUNTRY GRAVY \$4

SINGLE BISCUIT & GRAVY \$6

SINGLE PANCAKE & SYRUP \$4

FRUIT sm \$3 | lg \$5

REAL MAPLE or AGAVE SYRUP \$2

BEVERAGES

MIMOSA \$7 / \$30 pitcher

Orange, grapefruit or pineapple

CLASSIC BLOODY MARY \$7

Salt, lime, pepperoncini, olives, cucumber

SPICY PICKLE MARY \$8

House infused spicy pickle vodka & mary mix. Sriracha salt, lime, pepperoncini, olive, cuke.

RED BEER & PICKLE SHOT \$7

Pint of Rainier with splash of bloody mix and a shot of our house made spicy pickle vodka.

DOUBLE IRISH \$10

Irish whiskey, Baileys & hot-brew Fonte coffee & whip cream

APRICOT BUBBLY \$9

Prosecco, apricot liqueur, lemon

A GINGERY CUCUMBER \$8

House made ginger beer, cucumber vodka, champagne, lemon zest

ROSE' ALL DAY \$9

St. Germaine, grapefruit juice, Dibon Cava Rosado

NON ALCOHOLIC

HOT

COFFEE - FONTE - DELUXE TAVERN BLEND \$3.00

BARNES & WATSON HOT TEA \$3

Green, Earl Grey, English Breakfast, Chamomile, Herbal, Peppermint, Apricot, Decaf English Breakfast

HOT SPICED CIDER or HOT CHOCOLATE \$3

NOT

FRESH ORANGE JUICE sm \$3 | lg \$4

FRESH GRAPEFRUIT JUICE sm \$3 | lg \$4

TAHITIAN BLEND ICED TEA \$3