



#### Hal's Prime Rib Hash\*

seared prime rib, spinach & kale, cottage potatoes, two eggs over easy, horseradish crema, chives 19

### Althea's Smoked Steelhead Benedict\*

house-smoked steelhead, heirloom tomato, Hollandaise, two soft-poached eggs, dill, toasted English muffin served with choice of brunch side 17 / 21

### Pacific Northwest Spinach & Feta Frittata

red bliss potatoes, onion, baby spinach, feta, eggs, spring mix, preserved lemon vinaigrette 19

# SIDES 6

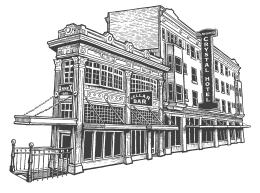
## DRINKS

### White Sangria

a blend of Mcmenamins white wines, house infused fig High Council brandy, lemon, orange, cherry, pear, raspberry 12

### Mimosa Flight pick three 15

**Mixed Berry** house-made berry puree ◊ **P.O.M** pineapple, orange, mango ◊ **Cran-Apple** cranberry juice, apple cider **Lavender Lemon** house-made lavender syrup ◊ **Pomegranate Grapefruit** house-made vanilla syrup



Gluten Free © Vegan \* Vegetarian V April '24 \*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.

\*\*Every effort will be made to minimize contact with gluten



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## **OUR HISTORY**

The eponymous Hal's Café opened in 2011 as McMenamins Zeus Café, a downtown eatery at the confluence of distinct and disparate Portland history. In 2023 we renamed the place for our beloved Hal Finkelstein. Hal opened Zeus Café, lending his ethos of fine dining and the highest standards – and the energy to go with them. In his trademark white button-down with the sleeves rolled up, Hal buzzed around, constantly busy polishing, training and managing, but he always had time for a kind word or a chat with a table. Hal passed away in February 2022, and his absence reverberates throughout this wedge of McMenamins. His warmth and professionalism set the tone that will carry on in this place that now bears his name.