

COCKTAILS

Lavender Lemon Drop

Spar Vodka, Annex Lavender Syrup, Lemon Juice 14

Monkey Julep

Monkey Puzzle, Mint, Sugar Cube 14

BREAKFAST SCRAMBLES

Served with cottage potatoes & toast

Cascadia

herbed mushrooms, sautéed spinach & goat cheese 19.25 ⑤

Northern Exposure

smoked salmon, herbed cream cheese, melted leeks, fried capers 23

Farmer's Choice

bacon, sharp cheddar, kale, spinach, tomato, caramelized onions 19.50

THE BENEDICTS*

Hollandaise sauce, toasted English muffin & two soft-poached eggs served with choice of side

Zeus Benedict

Olympia Provisions sweetheart ham 13 / 21

Santa Monica Benedict

tomato confit & sautéed greens 12 / 18

Hal's Smoked Steelhead Benedict

house smoked steelhead & tomato slice 14.75 / 18.75



*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 Mother's Day '25



BREAKFAST

served 8am - 2pm daily

A LA CARTE EYE OPENERS

Avocado Toast

Terminator bread, avocado, mixed greens, lemon oil, sea salt 14 ⑤ add poached egg* 1

Sunrise Bowl

nutty granola, vanilla yogurt & fresh berries 10

Cinnamon Roll

cream cheese glaze 5 ⑤

Hilltop Waffle

whipped butter & real maple syrup or fresh berries & whipped cream 12.50 ⑤

Lola's Breakfast Burrito*

housemade chorizo, egg, cheddar, onion, cilantro, chipotle pico de gallo, cilantro sour cream 16.75

SMOTHER IT

with salsa verde & cheddar cheese add 2.25

SIDES

Cottage-Style Potatoes *⑤

Cheddar-Jalapeño Grits ⑤⑤

Hash Browns ⑤

Sautéed Spinach & Kale ⑤*⑤

Fresh Fruit ⑤*⑤



served 11am - 5pm daily

SMALL BITES & SHARES

Meat & Cheese Board

cured meats, artisan cheeses, rosemary nuts, fresh fruit 21

Dry-Fried Chicken Wings

sweet soy, ginger, scallions, Thai chili 19

Fried Calamari

preserved lemon aioli 17

Black & White Fries

white truffle oil, Parmesan, fresh parsley, black garlic aioli 17 ⑦

33rd State Loaded Tater Tots

maple-stout smoked pork belly, Brie cream sauce, truffle salt, fresh herbs 17

Today's Soup

seasonally inspired served with bread cup 7 / bowl 9

GREENS

Café Caesar

romaine, shaved Parmesan, garlic croutons, Caesar dressing 9 / 15

Black & Blue Steak Salad*

blackened flank steak, Rogue blue cheese, radicchio, romaine, grape tomato, cucumber, cider-blue cheese dressing, frizzled Cajun onions 24

House Salad

Bramble & Briar vinaigrette, mixed greens, golden beets, ricotta, hazelnuts 13 ⑥⑦

ADD PROTEIN

grilled chicken 5, grilled flank steak 9.50, steelhead 12



WOOD-FIRED PIZZA

A Love Supreme

artisan tomato sauce, fresh mozzarella, Olympia Provisions sweet heart ham, fennel sausage, pepperoni, olives, Mama Lil's peppers, red onion, mushroom 21

Sugar Magnolias Sweet Heat

artisan tomato sauce, Italian sausage, Calabrian peppers, garlic oil & ricotta 20

Queen Isabella

artisan tomato sauce, fresh mozzarella, arugula, olive oil, balsamic syrup 18 ⑦

BURGERS & SANDWICHES

Housemade Salt & Vinegar Chips served with burgers & sandwiches

SUBSTITUTE truffle frites or Cajun tots 2 dollars**

Crystal Deluxe Burger*

ground brisket, sirloin & chuck beef patty, white cheddar, maple-stout smoked pork belly, lacy-fried egg, frizzled Cajun onions, Mystic 18 sauce, lettuce, tomato & pickles on a bun 25

Carmela's Chicken Provolone, pickled peppers, black garlic aioli, lettuce, tomato & red onion on a bun 21.25

Black Bean Quinoa Burger

avocado, roasted red pepper spread, lettuce, tomato on a bun 19 *⑦

Terminator Corned Beef Sandwich

corned beef, Swiss cheese, kummel kraut, Terminator mustard sauce, grilled Terminator multi-grain bread 21

Tillie's Turkey Club roasted turkey, bacon, Provolone, avocado, shaved onion, tomato, sprouts & herbed aioli on sourdough bread 21