

HOTEL OREGON BRUNCH MENU

SEASONAL SPECIALS

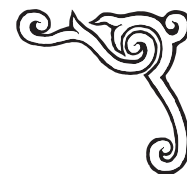
ALE-BATTERED FISH & CHIPS wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 25

JOJOS BRAVAS jojos tossed with sweet, spicy & smoked spices, served with black garlic aioli 12.25 ①

THE MAJESTIC AHI SALAD* sesame-soy seared ahi, cabbage, romaine, pickled daikon-carrot slaw, cucumber, grape tomato, mai Thai dressing, fresh herbs, spiced North Shore peanuts & fried shallots 29.75

RED EYE BBQ BRISKET SANDWICH thinly sliced smoked beef brisket, Red Eye BBQ sauce, buttermilk coleslaw & Dark Star mayo on a toasted hoagie with your choice of fries or tots 25

HOKE POKE BENTO BOWL* tuna poke, rice, cucumber-pickled ginger tsukemono, wasabi & Sriracha sauces, green onion, sesame seeds 23.75



BRUNCH COCKTAILS

Bellini prosecco & your choice of peach, passion fruit or strawberry purée 11

Bloody Mary Spar Vodka, housemade Bloody Mary mix, fresh-squeezed lime & pickled veggies 13
add bacon 1.50 ♦ add candied bacon 1.50

Coffee Nudge High Council Brandy, Edgefield Coffee Liqueur, dark crème de cocoa, fresh-roasted coffee & whipped cream 11.50

Espresso Martini Spar Vodka, Edgefield Coffee Liqueur, cold brew coffee, Tahitian Vanilla Bean Syrup 12

Mimosa sparkling wine & your choice of orange, cranberry or grapefruit 11
Can't decide? Try a flight of all three! 16.25

Build Your Own Bubbles 2 or more guests please
bottle of Edgefield Blanc de Noirs & carafe of orange 57

NON-BOOZY LIBATIONS

All Blues Berry Limeade
blueberry-lavender shrub & limeade 9.75

Grapefruit Pom Nom Paloma
Sparkling Ruby Seltzer Water, Three Jewels Grenadine,
Hive Mind Raw Honey Syrup & fresh-squeezed grapefruit 9.75



BRUNCH SPECIALTIES

Terminator Steak & Eggs grilled NY steak, two eggs cooked to order, cottage potatoes, Terminator steak sauce, toast 29.75

Hogshead Hot Honey Chicken & Waffle crispy chicken tenders tossed in Hogshead hot honey, Belgian waffle, whipped butter & maple syrup 19.25

Farmer's Choice Scramble* bacon, sharp cheddar, kale, spinach, tomato, caramelized onions, served with toast & side of choice 21

Cascadia Scramble* herbed mushrooms, sautéed spinach & goat cheese, served with toast & side of choice 20.75 ①

Evans Street Breakfast* two eggs, toast, side of choice & your choice of sausage, bacon ②, Canadian bacon ③ or vegetarian sausage ④ 20.25

Hilltop Waffle whipped butter & real maple syrup 13.50 ①
or fresh berries & whipped cream add 3

Green Goddess Benedict* Hollandaise sauce, toasted English muffin & soft-poached eggs, sautéed spinach, kale, pesto, artichoke hearts & grilled tomato with mozzarella & side of choice 12.75 / 21 ①

Traditional Benedict* Hollandaise sauce, toasted English muffin & soft-poached eggs, all-natural Canadian bacon, served with side of choice 11.25 / 18.50

Dark Star Benedict* Hollandaise sauce, toasted English muffin & soft-poached eggs, chorizo patty, Dark Star Hollandaise, cotija cheese, green onion 11.25 / 18.50

Biscuits & Country Gravy fresh-baked buttermilk biscuits & country sausage gravy 10.25 / 16

Angel's Crunchy French Toast maple syrup, powdered sugar, whipped butter & red raspberry jam 8.75 / 13.25 ①

Elberton's Breakfast Burrito* chorizo, egg, cheddar, potatoes, onion, cilantro, chipotle pico de gallo, cilantro sour cream 18.25

Terminator Avocado Toast Terminator bread, avocado, marinated red onions, micro greens, lemon, sea salt 15 ① add poached egg* 2.10

Sunrise Bowl nutty granola, vanilla yogurt & fresh berries 11

Cinnamon Roll cream cheese glaze 8.25

BURGERS & SANDWICHES

Burgers come with 6-oz fresh beef patty on a bun with lettuce, tomato, red onion, pickles & secret sauce

SERVED WITH FRIES OR TOTS substitute a small green salad or soup 2

SUBSTITUTE a gluten-free bun for 2 dollars**

JR's Jumbo Deluxe* bacon, cheddar & a fried egg 22.50

Bacon Cheeseburger* 21.50

Captain Neon* blue cheese dressing & bacon 21.50

Cheeseburger* Tillamook® cheddar cheese 20 ♦ **The Regular*** 19

Mystic 18 Beyond Burger patty, Mystic 18 sauce, creamy original Chao slice 22 *①

Hammerhead Garden our Hammerhead garden patty with all the usual suspects 19 ①

El Diablo spiced chicken, pepper jack, avocado, Dark Star mayo, lettuce, tomato & red onion on a bun 23.25

Cascade Head Crab & Shrimp Roll crab & shrimp salad, chives, lettuce & herb aioli on a butter-grilled roll 20.25

Dilly Tuna Salad Sandwich creamy albacore tuna salad with celery, red onion & fresh dill on toasted sourdough with lettuce, tomato & pickles 10.50 / 17.25

Treasury Turkey sun-dried cranberry aioli, Provolone, lettuce, tomato, red onion, whole wheat bread 11.25 / 18.50



GREENS & MORE

Blackened Salmon Caesar*

romaine, Parmesan, garlic croutons, Caesar dressing 26

Aztec

romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 18.25 ①

Cajun Chicken Cobb

seasoned grilled chicken breast, romaine, blue cheese crumbles, grape tomatoes, chopped egg, bacon, blue cheese dressing 21.50

Pub Green

mixed greens, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 14.25 ①

Sesame-Seared Ahi*

ginger-wasabi mayo, spicy-sweet slaw, scallions 18.75

Hummus

marinated olives, veggies, feta, pita bread 16.50 ①

Soft Pretzel Sticks

cheese & ale fondue 15 ①

Spinach & Artichoke Dip

freshly made tortilla chips 14 ①

Cajun Tots

peppercorn ranch 12.25 ①

McMenamins Fries

Mystic 18 sauce 12.25 *①

Good Honest Soup scratch made daily with saltines cup 8.25 / bowl 10.25

Gluten Free ②
Vegan *
Vegetarian ①

*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 Summer '26