

Brunch Specialties		Brunch Sandwiches	
FICTION EGGS BENNY* YOUR CHOICE OF SMOKED STEELHEAD OR HAM, TOASTED ENGLISH MUFFIN, POACHED EGGS & HOLLANDA SERVED WITH SEASONED HOME FRIES	15.00	BRIE-L-T* MELTED BRIE, CRISP BACON, FRESH LETTUCE, FRIED EGG, HOUSE TOMATO JAM ON TOASTED CIABATTA, SERVED WITH SEASONED HOME FRIES	13.00
SMOKED STEELHEAD GRAVY MAC* CAST IRON ORECCHIETTE MAC, GRUYERE CHEESE, HOUSE SMOKED STEELHEAD GRAVY, TOPPED WITH BREAD PICKLED RED ONION AND 2 EGGS POACHED	15.00 CRUMBS,	Breakfast Biscuit Sandwich* House Biscuit, Black Forest Ham, Garlic Aioli, Fried Egg, Tillamook Sharp Cheddar, with Seasoned Home Fries	15.00
HUEVOS RANCHEROS* HOUSE TORTILLA, POTATOES, CHORIZO & TWO EGGS OVE HOUSE SALSA, BLACK BEAN PUREE AND ENCHILADA SAU		SUNDAY BRUNCH CUBAN* CLASSIC CUBAN SANDWICH WITH PULLED PORK, HAM, HOUSE PICKLES, GRUYERE AND DIJON, OVER HARD EGG, SERVED WITH SEASONED HOME FRIES	16.00
CURRY FRIED CHICKEN AND FRENCH TOAST* CRISPY FRIED CHICKEN AND COCONUT CURRY, SOURDOUGH FRENCH TOAST WITH MAPLE SYRUP, SERVED WITH SEASONED HOME FRIES	15.00	HANGOVER BURGER* WAGYU BURGER, CRISP BACON, HAM AND OVER HARD EGG, SERVED WITH SEASONED POTATOES	15.00
PULLED PORK HASH* (GF)	15.00	SCRUMPTIOUS SWEETS	
HERB BRAISED PORK SHOULDER, BRUNCH POTATOES, TWO OVER EASY EGGS BACK TO BASIC* YOUR CHOICE OF THICK SLICED BACON OR BLACK FOREST HAM, 2 FARM FRESH EGGS TO ORDER AND SEASONED HOME FRIES		HOUSEMADE PAN DE MIE DONUTS* CHOICE OF CINNAMON-SUGAR AND HONEY OR MAPLE GLAZED WITH BACON BITS	9.00
		SOURDOUGH FRENCH TOAST* FRESH FRUIT & WHIPPED CREAM	11.00
Brunch Beverages		<u>Sides</u>	
MIMOSA PROSECCO WITH A SPLASH OF ORANGE JUICE	8.00	THICK CUT BACON* 4 PIECES OF DAILY'S THICK CUT BACON	5.00
BLOODY MARY ALOO VODKA, BLOODY MARY MIX, DEMITRI'S SEASONING, HOUSE PICKLED VEGGIES AND OLIVES, SERVED MILD OR SPICY		BLACK FOREST HAM* 2 SLICES OF SEARED BLACK FOREST HAM	5.00
MAKE IT A DOUBLE	15.00	Fruit Bowl	5.00
DOUBLE THE VODKA, DOUBLE THE FUN	(00	Brunch Potatoes	4.00
RED BEER FULL SAIL LAGER WITH A SPLASH OF BLOODY MARY MIX	6.00	Sourdough or Baguette	4.00
CHENIN PEACH SPRITZER 8.00 JBOOKWALTER CHENIN BLANC WITH A FRUITY AND BUBBLY TWIST		Kids Menu	
SCREWDRIVER ALOO VODKA AND FRESH SQUEEZED ORANGE JUICE	9.00	KIDS BASIC* (GF) SCRAMBLED EGGS, BACON, FRESH FRUIT	7.00
Coffee	3.00	Sourdough French Toast*	7.00
Orange Juice	3.00	2 Slices topped with Fresh Fruit & Whipped Cream	
FEATURED BUBBLES		<u>Extras</u>	
FILI PROSECCO	8.00 30.00	LOCAL FARM FRESH EGG* HACIENDA ZARAGOZA, WALLA WALLA	3.00
J.P. CHENET ROSE	8.00 30.00	ADDITIONAL HOUSEMADE SAUCES GARLIC AIOLI, RANCH, HOUSE KETCHUP, CABERNET JELLY, ETC.	0.50

Sunday Special

50% Off All JBookwalter Wine Opened In House (Excluding Chapter and Volume)

SEASONALLY INSPIRED. HAND CRAFTED. LOCALLY DRIVEN.

Quality Ingredients From Local Growers.

Developing Delicious Flavors Entirely From Scratch.

Our Menu Changes as the Seasons Do.

We Hope You Enjoy Everything Eastern Washington Has to Offer!

MENU BY CHEF FRANCISCO MENDOZA AND SOUS CHEF ABEL HAMMERSTROM

*ALL MEATS ARE COOKED TO ORDER.

Club Members Receive 10% Dining Discount