

**FEVE BRUNCH**  
**APRIL 13 AND 14**

**WILD MUSHROOM AND BRIE SAUSAGE N' EGGS**

2 FRESH MADE CHICKEN SAUSAGES WITH FOREST MUSHROOMS, FRENCH BRIE AND WHITE WINE  
SERVED WITH TWO EGGS TO ORDER, YUKON GOLDS, SALAD AND BAGUETTE -10

**BEEF MACHACA HASH N' EGGS**

SLOW ROASTED MEXICAN STYLE BEEF, POTATO, PEPPERS AND PICKLED ONION  
TOPPED WITH CILANTRO- LIME CRÈME SERVED WITH SALAD AND BAGUETTE -10

**GREEN TEA FRENCH TOAST**

2 SLICES CHALLAH WITH POWDERED GREEN TEA SUGAR, FRESH STRAWBERRY AND COCONUT CRÈME -8  
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES – 10

**LEMON POPPY SEED PANCAKES**

2 CAKES WITH LEMON ZEST, POPPY SEED AND CREAM CHEESE FROSTING -8  
ADD THREE BACON, THREE SAUSAGE LINKS, OR TWO VEGGIE SAUSAGES – 10

**BLUEBERRY PANCAKES**

TWO CAKES WITH ORGANIC BLUEBERRIES -8  
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES -9.50

**MI GORENG OMELET (VEG)**

STIR FRIED INDONESIAN NOODLES WITH TOFU, GARLIC, SHALLOT AND THAI CHILI,  
SERVED WITH YUKON GOLDS, SALAD, BAGUETTE – 11

**EVERYTHING “BAGEL” SALMON OMELET**

BAKED SALMON, RED ONION, TOMATO, CAPER AND EVERYTHING CREAM CHEESE  
SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE -10

**BUTTERMILK CHICKEN SANDWICH**

CRISPY BUTTERMILK CHICKEN, APPLE-BLUE CHEESE SLAW, HOUSE SWEET PICKLES ON PRETZEL BUN  
SERVED WITH YUKON GOLDS AND SALAD -11

**TANDOORI LAMB CHOPS**

2 TANDOORI SPICED BONE IN LAMB CHOPS  
SERVED WITH MEDITERRANEAN COUSCOUS SALAD AND LEMON-YOGURT SAUCE -13

**ROASTED TOMATO AND GARLIC PANINI AND SOUP**

SLOW ROASTED TOMATO, GARLIC SPREAD AND TILLAMOOK CHEDDAR ON SOURDOUGH  
SERVED WITH POTATO AND WILD CHIVE SOUP AND SALAD -11

**POTATO AND WILD CHIVE SOUP (VEG)**

ALWAYS HOMEMADE CUP-3 BOWL- 5

**BRUNCH BURGER**

HALF POUND BURGER TOPPED WITH FRIED EGG, BACON, AMERICAN CHEESE AND CHIMICHURRI MAYO  
SERVED WITH YUKON GOLDS AND SALAD – 10

**HOUSE SALAD**

ROMAS, SUN DRIED CRANBERRIES AND CHERRIES, CRUMBLER DANISH BLUE AND ALMONDS  
SERVED ON A BED OF MIXED GREENS WITH GARLIC BALSAMIC VINAIGRETTE – 7

**BASIC BREAKFAST**

TWO EGGS, YUKON GOLDS, SALAD AND BREAD – 6.5 ADD BACON, SAUSAGE LINKS OR VEGGIE SAUSAGES– 8.5

**ONE, TWO, THREE**

ONE PANCAKE, TWO EGGS AND YOUR CHOICE OF THREE SAUSAGE LINKS, BACON OR VEGGIE SAUSAGES-8  
MAKE IT A FANCY CAKE – 9.25

**CLASSIC CAKES**

TWO PANCAKES, PLAIN, SIMPLE, DELICIOUS – 5.5  
ADD BACON, SAUSAGE LINKS OR VEGGIE SAUSAGES – 7.5

**FRUIT, YOGURT & GRANOLA EXTRAVAGANZA**

FRESH SEASONAL FRUIT, HONEY VANILLA GREEK YOGURT AND GRANOLA – 6.5

**STEEL CUT OATMEAL**

SERVED WITH DRIED FRUIT, ALMONDS AND BROWN SUGAR  
CUP - 2.75 BOWL – 5

**BUILD YOUR OWN...CHOOSE YOUR SIDES**

BACON OR SAUSAGE LINKS - 2.75  
VEGGIE SAUSAGES- 3.00  
ONE CLASSIC CAKE - 3

ONE FANCY PANCAKE – 4.5  
SIDE OF YUKON GOLDS – 2.5  
ONE EGG – 1

SIDE OF BREAD/BUTTER - 1  
SIDE SALAD – 3.5  
FRUIT CUP - 3.5

## BEVERAGES

**FRESH SQUEEZED ORANGE JUICE - 3.25**  
**FRESH SQUEEZED GRAPEFRUIT JUICE - 3.25**  
**FRESH BREWED RASPBERRY ICED TEA – 2.00**  
**IZZE BOTTLED SODA – 2.25**  
CLEMANTINE, GRAPEFRUIT, POMEGRANATE,  
PEACH, BLUEBERRY  
**APPLE JUICE - 2.00**

**IBC ROOT BEER – 2.25**  
**IBC CREAM SODA – 2.25**  
**TWO PERCENT MILK - 1.50**  
**SOYMILK - 2.00**  
**ICED COFFEE - 2.75**  
**FOUNTAIN SODA – 2.00**  
COKE, DIET COKE, 7-UP, SEAGRAMS GINGER ALE

**OREGON CHAI HOT OR ICED - 3.00**  
**HOT CHOCOLATE – 2.00**  
**CAFÉ STEFANO DRIP COFFEE - 2.50**

**HARNEY & SONS HOT TEA - 1.50**

**ENGLISH BREAKFAST**  
MEDIUM-FULL BODIED CHINESE BLACK TEA WITH  
HINTS OF TOAST AND HONEY (KOSHER)

**EARL GREY**  
MEDIUM BODIED BLEND OF BLACK AND BROWN  
LEAVES WITH LEMONY AROMA OF BERGAMOT

**PEACHES & GINGER**  
MEDIUM BODIED TEA WITH FRESH PEACH FLAVOR  
AND THE ZING OF GINGER

**DECAF CEYLON**  
HIGH QUALITY DECAFFEINATED BLACK TEA THAT  
MAINTAINS DEPTH OF FLAVOR (KOSHER)

**BANGKOK**  
A SAVORY BLEND OF GREEN TEA, LEMONGRASS,  
VANILLA, COCONUT AND GINGER (KOSHER)

**JAPANESE SENCHA**  
VERY FINE GREEN TEA FROM CENTRAL SHIZUOKA  
PROVINCE

**CHAMOMILE**  
CAFFEINE FREE HERBAL TEA MADE WITH  
EGYPTIAN FLOWER HEADS WITH DEFINITE BODY

**PEPPERMINT**  
CAFFEINE FREE HERBAL TEA FROM OREGON  
WONDERFULLY AROMATIC AND CRISP

**WHITE VANILLA GRAPEFRUIT**  
A GOOD BODIED FUSION OF WHITE TEA, VANILLA  
AND FRESH CITRUS NOTES

**DARJEEELING**  
A LIGHT BRIGHT AND AROMATIC BLACK TEA FROM  
THE HIMALAYAN HIGHLANDS

## PERHAPS A COCKTAIL WHILE YOU WAIT

**BRUNCH BLOODY MARY - 9.00**  
DOUBLE SHOT OF STOLICHNAYA AND SPICY FEVE RECIPE BLOODY MARY MIX  
SERVED IN AN OVERSIZED GLASS WITH A SPICED RIM AND GARNISH OF YOUR CHOICE

**TRY ONE OF OUR HOUSE-INFUSED VODKAS IN YOUR BLOODY MARY**  
**ALWAYS CHANGING WITH LIMITED QUANTITIES THIS WEEKS CHOICES:**  
CUCUMBER PARSLEY  
THAI CHILI

**MIMOSA - 5.00**  
SPARKLING BRUT WITH YOUR CHOICE OF ORANGE, GRAPEFRUIT, MANGO, PEACH OR POMEGRANATE

**SPARKLING BRUT - 5.00**

**SPICY ISMAEL – 8.50**  
CAZADORES BLANCO, JUICES OF TOMATO AND ORANGE AND JALAPENO JUICE

**SALTY DOG – 4.50**  
BROKER'S GIN AND FRESH SQUEEZED GRAPEFRUIT JUICE IN A SALT-RIMMED GLASS ON THE ROCKS

**RYE WARD 8 – 6.00**  
A CLASSIC COCKTAIL FROM THE LATE 1800S, BULLEIT RYE, FRESH JUICES OF ORANGE AND LEMON AND  
GRENADINE

**100 MONKEYS & A TYPEWRITER – 4.50**  
CAZADORES BLANCO TEQUILA, BACARDI SILVER, AND JUICES OF ORANGE AND CRANBERRY

**REJUVENATOR – 4.50**  
BACARDI SILVER, 7UP AND PINEAPPLE JUICE

**IRISH COFFEE – 5.50**  
JAMESON IRISH WHISKEY, SWEET MINT LIQUEUR & COFFEE TOPPED WITH WHIPPED CREAM

**HOT TODDY – 4.50**  
MAKER'S MARK BOURBON AND ENGLISH BREAKFAST HOT TEA SERVED WITH HONEY AND LEMON