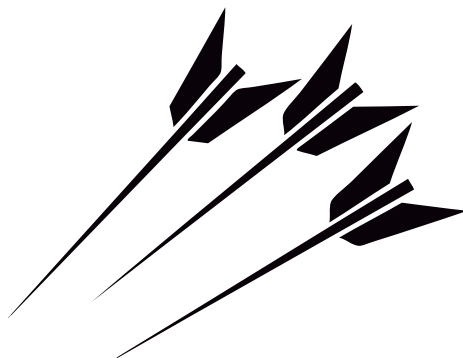
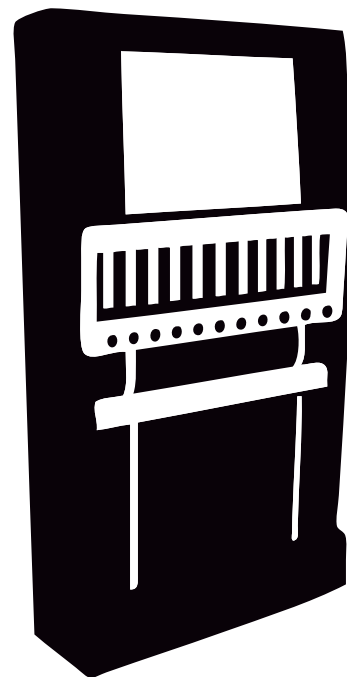
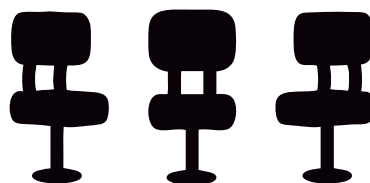
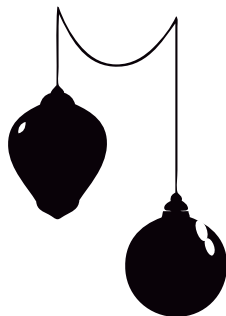
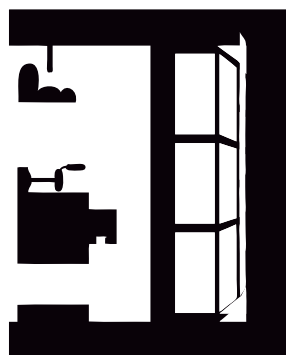
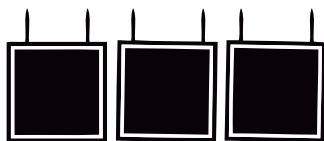


# RADIO ROOM BRUNCH



## BRUNCH COCKTAILS

SEE OUR DRINK MENU FOR A COMPLETE LIST OF OFFERINGS

BLOODY MARY BAR.....	10.0	RAINIER.....	3.0
Vodka, Tomato + Salt Rim. Make it the way you want it.		Lager	
RADIO MARY.....	9.0	CRUX.....	6.0
Vodka, Tomato, Secrets + Spicy Salt Rim.		Cast Out IPA	
MIMOSA.....	8.0	BREAKSIDE.....	6.0
Bubbles + Orange, Grapefruit, or Pineapple Juice.		Pilsner	
- Add Raspberry or Blood Orange Purée for 1   Adult Size it (Pint) for 2		54°40'.....	6.0
MONOMOSA.....	13.0	Red Zeppelin Pale Ale	
Pint-Sized Mimosa + Monoplowa Vodka.		PFRIEM.....	6.0
ST. JULIES GIMLET.....	9.0	Pale Ale	
Hibiscus Tea Infused Gin, Lime + Rhubarb Bitters		PORTLAND.....	6.0
BUGSY BURNS.....	8.0	Kinda Dry Apple Cider	
Vodka, Lime, Ginger Syrup, Ginger Ale + Angustura Bitters.		ROTATING SEASONAL.....	6.0
PINK MOON.....	10.0	Always Local, Always Delicious	
Aperol, Lillet Blanc, Lemon Juice + Soda.		ROTATING IPA.....	6.0
		Always Local, Always Hoppy	

# THIS AND THAT...

PETITE BEIGNETS..... Fried Dough, Powdered Sugar + Clover Honey.	v 8.0
FRIED BRUSSEL SPROUTS..... Asiago, Red Chile, Lemon + Garlic Aioli*.	v/gf 10.0
WHITE TRUFFLE FRITES..... Asiago, Chopped Herbs + Garlic Aioli*.	v/gf 6.5
CAESAR AURELIUS..... Romaine, Kale, Asiago, Lemon, Croutons + Caesar Dressing. - Add Grilled Chicken for 3   Add Blackened Shrimp for 6	11.0
VEGAN CHOP SALAD..... Mixed Greens, Cherry Tomato, Chickpea, Cucumber, Watermelon Radish, Red Onion, Sunflower Seed + Citrus Vinaigrette.	vgn 11.0
APPLE BACON KALE..... Kale, Romaine, Granny Smith Apple, Bleu Cheese, Bacon, Almond + Citrus Vinaigrette.	gf 12.0
SIDE SALAD..... Mixed Greens, Pickled Red Onion, Asiago, Croutons + Balsamic Vinaigrette.	6.75
SOUP OF THE DAY..... Rotating Seasonal Soup + Grilled Bread.	5/8

# AND THE OTHER

BOSS HOGG BENEDICT..... Bacon, Brie, Poached Egg*, Hollandaise + Home Fries.	13.0
VEGGIE SAUSAGE BENEDICT..... Tomato, Veggie Sausage, Basil Pesto, Poached Egg*, Hollandaise + Home Fries.	v 13.0
NW CRAB BENEDICT..... Northwest Crab Cake, Mixed Greens, Poached Egg*, Hollandaise + Home Fries.	13.5
CHALLAH FRENCH TOAST..... Challah Bread Slices, Powdered Sugar + Applewood Smoked Bacon.	11.5
45 GRAVY..... Egg*, House Biscuit + Sausage or Veggie Gravy.	10.0
SHRIMP & GRITS..... Shrimp, House Chorizo, Tomato Broth, Mascarpone Grits + Poached Egg*.	gf 14.5
RADIO ROOM BURRITO..... House Chorizo, Roasted Green Chile, Black Beans, Tillamook White Cheddar, French Fries, Scrambled Egg, Grilled Flour Tortilla, Cilantro Crème, Pico de Gallo + Home Fries.	11.5
BREAKFAST TOSTADAS..... Pulled Pork, Black Beans, Avocado, Sour Cream, Shaved Radish, Queso Fresco, Pickled Red Onion + Egg* Any Style.	gf 12.0
SOUTH BY SOUTHWEST HASH..... Pulled Pork, Root Vegetable, Kale, Potato, Pico de Gallo, Sour Cream + Poached Egg*.	gf 13.5
BLACK MARKET HASH..... Tofu, Mushroom, Potato, Shallot, Garlic, Brussel Sprout, Kale, Nutritional Yeast + Tahini Vinaigrette. - Add Egg* Any Style for 1.5	gf/vgn 13.0
CLASSIC ROCKER..... Egg* (2) Any Style, Home Fries + Applewood Smoked Bacon, House Sausage, or Veggie Sausage.	gf 11.5
BOOKER T SCRAMBLE..... Egg*, Bacon, Avocado, Tillamook White Cheddar, Tortilla Strips + Home Fries.	gf 12.0
BRUSSEL SCRAMBLE..... Egg*, Mushroom, Brussel Sprout, Tillamook White Cheddar + Home Fries.	v/gf 12.0
SHAMBLE SANDWICH..... Egg*, Applewood Smoked Bacon, Tillamook White Cheddar, Mixed Greens, Garlic Aioli*, Sweet Hot Mustard, Rustic White Bread + Home Fries.	10.75
JOHNNY ROYALE BURGER..... Cascade Natural Grass-Fed Beef, Tillamook White Cheddar, Tomato, Red Onion, Mixed Greens, Garlic Aioli* + Fries. - Add Jalapeño or Sauteèd Mushroom for .75 each   Add Avocado or Fried Egg for 1.5 each   Add Bacon for 2	13.0
VEGAN ROYALE BURGER..... Impossible Patty, Tomato, Red Onion, Mixed Greens, Vegan Sriracha Aioli + Fries. - Add Jalapeño or Sauteèd Mushroom for .75 each   Add Avocado for 1.5	vgn 14.5

Vegetarian = v | Gluten Free = gf | Vegan = vgn | Most items can be made v, vgn, or gf. Ask a server.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
 ° Please inform your server if you have a food allergy | °Main Dining Room and Lower Patio are all ages until 9pm.  
 ° There is a \$1 charge for splitting plates | °An 18% gratuity is added to parties of six or more, and all credit cards left behind.