

Brunch Entreées

EGGS IN PARADISE <i>three eggs poached in our smoked marinara, served w/ naan bread, finished with parsley and olive oil.</i>	
BISCUITS AND GRAVY 🔥 <i>two fresh baked biscuits, country gravy w/ black pepper and polidori breakfast sausage</i>	
LOX & BAGEL <i>everything bagel, toasted, whipped dill cream cheese, 4 oz smoked salmon, local radish micro greens, piparra peppers - add one egg - \$3</i>	
BAGEL EGG SANDWICH <i>bacon, egg and cheese on a bagel</i>	
STEAK AND EGGS <i>6 Oz filet mignon, two fresh eggs, real hollandaise sauce, papas fritas, served w/ grilled tomatoes.</i>	
FRENCH TOAST <i>a stack of granary brioche, fresh berries, powdered sugar, served w/ 100% grade A maple syrup.</i>	
EGGS BENEDICT <i>fresh english muffin, canadian bacon, poached egg, real hollandaise sauce, local radish microgreens, served with papas fritas, and finished smoked paprika and microgreens.</i>	
CRAB BENEDICT <i>fresh english muffin, canadian bacon, avocado, poached egg, alaskan king crab, real hollandaise sauce, local radish micro greens, served w/ papas fritas, and finished smoked paprika and parsley.</i>	
	16
	18
	20
	12
	26
	17
	17
	32
THE GRANARY OMELET <i>three egg omelet, artichoke, red bell pepper, nameko & saffron milkcap mushrooms, finished w/ crème fraiche and chives, served naan bread.</i>	15
PANCAKES & SAUSAGE <i>stack of three buttermilk pancakes, three polidori breakfast sausages, served with 100% grade A maple syrup.</i>	16
AVOCADO BACON TOAST <i>three slices of sourdough toast, fresh avocado, house bacon, macadamia nuts, toasted oats, and finished with honey.</i>	16
THE GRANARY BREAKFAST <i>three eggs, house bacon & polidori sausage, two pancakes or two french toast, served with breakfast beans, grilled tomatoes and mushrooms.</i>	18
BREAKFAST BURRITO <i>a large flour tortilla stuffed with machaca (braised beef tenderloin), scrambled eggs, smoked cheddar cheese, served with papas fritas and house salsa fresca.</i>	16
O.N.O. PARFAIT <i>overnight oats, earl grey poached granny smith apple, fresh seasonal berries, chef's daily selection of grains and seeds, finished with agave nectar</i>	14

Sauces, Jams, Butters

Beef Tallow Maple Syrup – 100% <i>Grade A Maple Syrup Infused With Prime Grade Beef Tallow.</i>	\$3
Real Hollandaise Sauce – Egg Yolks, <i>Lemon, Cayenne Pepper, Butter, Salt</i>	\$4
Seasonal Jam	\$2
Orange & Chive Butter	\$2
Country Gravy - 2 Ounces	\$3

Add-Ons

+ 1 Egg	\$3
+ 4 Slices Bacon	\$3
+ 2 Canadian Bacon	\$3
+ 2 Sausage	\$3
+ King Crab	\$ MP
+ 2 French Toast or Pancakes	\$7
+ 6 Oz Filet Tidbits	\$16

Sides

Warm Naan	\$3
Sourdough Toast	\$2
English Muffin	\$2
Fresh Biscuit	\$2
Chef's Daily Muffin	\$5
Everything Bagel	\$4
Plain Yogurt	\$4
O.N.O.	\$5
Fresh Seasonal Fruit	\$5
Papas Fritas	\$5
Avocado	\$3

Kids Menu

TWO PANCAKES - 1 slice of bacon & 1 sausage link OR fruit	12
FRENCH TOASTS - 2 slices, 1 slice of bacon & 1 sausage link OR fruit	12
TWO EGGS - 1 slice of bacon & 1 sausage link OR fruit	9

For the Kids

fresh squeezed orange juice ~\$5
apple juice ~ \$3
pineapple juice ~ \$3
cranberry juice ~ \$3
lemonade ~ \$3
arnold palmer ~ \$3
milk ~ \$3



Mimosa Bar

BYO MIMOSA - 1 bottle sparkling wine, 6 oz choice of juice ~\$36 *add additional juices \$6/Ea

GRANARY MIMOSA <i>fresh squeezed orange juice, sparkling wine</i>	12	PINEAPPLE <i>pineapple juice, sparkling wine</i>	12
CHERRY LIME <i>cherry lime juice, sparkling wine</i>	12	STRAWBERRY <i>strawberry purée, sparkling wine</i>	13
PEACH <i>peach purée, sparkling wine</i>	13	MANMOSA <i>bud light with a splash of fresh squeezed orange juice</i>	6

Bloody Bar

BLOODY MARY <i>housemade bloody mary mix, skewer of celery, spiced bacon, blue cheese stuffed olive, piparra pepper, fermented green bean</i>	18
BLOODY CEASAR <i>housemade clamato mix (clam, lobster, crab stock), skewer of celery, spiced bacon, blue cheese stuffed olive, piparra pepper, fermented green bean</i>	13

Bloody Add-Ons

COCKTAIL SHRIMP	\$3
LOBSTER TAIL	\$20
SNOW CRAB CLAW	\$5
OYSTER	\$4
SOFTBOILED EGG	\$3
SPICED BACON	\$2
PICKLED FRESNO CHILI	\$2

Brunch Cocktails

FUZZY NAVEL <i>peach liqueur, orange juice</i>	8	ORANGE JULIUS <i>vodka, strawberry puree, orange juice, lemon juice, mint simple</i>	11	BERTLE <i>vodka, splash of soda water & orange juice</i>	9
KIR ROYAL <i>chamoard liqueur, sparkling wine</i>	16	BRANDY ALEXANDER <i>brandy, creme de cacao, half & half, nutmeg</i>	9	ENGLISH BREAKFAST <i>gin, triple sec, lemon juice, marmalade</i>	12
SUNRISE <i>grand marnier liqueur, bitters, sugar cube, sparkling wine</i>	16	FREDDY FUDPUCKER <i>tequila, galliano liqueur, orange juice</i>	11	APEROL SPRITZ <i>aperol, sparkling wine</i>	12

Spiked Coffees

CARIBBEAN COFFEE ~ 12 <i>coffee, spiced rum, simple, whipped cream</i>	KEOKO ~13 <i>coffee, brandy, kahlua, creme de cacao, whipped cream</i>	KEEP IT SIMPLE ~ 12 <i>add kahlua or baileys irish cream</i>
FRENCH COFFEE ~ 13 <i>coffee, grand marnier liqueur, sugar cube</i>	CAFE AMARETTO ~ 13 <i>coffee, amaretto, brandy, whipped cream</i>	

Bubbles

POMMERY POP BLUE CHAMPAGNE <i>France - 187ml - 20</i>
SOKOL BLOSSER BLUEBIRD CUVÉE <i>Willamette Valley, OR - 15 / 45</i>
ROSE, LOUIS BOUILLOT <i>Bourgogne, France - 16 / 48</i>
NA
ATHLETIC LIGHT - 5 <i>San Diego, CA - 25 calories, 5 carbs</i>
ATHLETIC FREE WAVE - 5 <i>San Diego, CA - 50 IBU, vegan</i>
PRESENT CBD INFUSED SPARKLING WATER - 9
BLOOD ORANGE or LEMON LIME

Whites

ROSE, FIGUIERE MEDITERRANEE <i>Southern France - 11/33</i>
SAUVIGNON BLANC, TWO MOUNTAIN <i>Yakima Valley, WA - on tap 10</i>
CHARDONNAY, MARTIN RAY <i>Sonoma, California - on tap 10</i>
RIESLING, 9 HATS RIESLING <i>Columbia Valley, WA - 9 / 27</i>
BORDEAUX BLANC, L'ECOLE LUMINESCE <i>Walla Walla, WA - 14 / 42</i>
WHITE BLEND, TXOMIN <i>Spain - 13 / 39</i>
PINOT GRIGIO, ALOIS LEGEDER <i>Alto Adige, Italy - 13 / 39</i>

Reds

PINOT NOIR, YAMHILL ESTATE <i>Yamhill, OR - 14 / 42</i>
MERLOT, GOOSE RIDGE, G3 MERLOT <i>Columbia Valley, WA - 9 / 27</i>
GAMAY/PINOT, SUZOR, INFINITE EMOTIONS <i>Yamhill-Carlton, OR - 14 / 42</i>
TEMPRANILLO/GARNACHA, MUGA <i>Rioha Alta, Spain - 14 / 42</i>
CABERNET SAUVIGNON, THE CRITIC <i>Napa, CA - 13 / 39</i>
CABERNET SAUVIGNON, SILVER PALMS <i>CA - 14 / 42</i>
CABERNET FRANC, VINGA DE LAURO <i>Italy - 15 / 45</i>