

SANDWICHES

All sandwiches served with a side salad
Sub Franz gluten-free bread or a bagel for + \$1

- Caprese Sandwich** 9
pesto, fresh mozzarella, heirloom tomato
- Mediterranean Veggie** 10
cucumber, tomato, avocado, spring mix,
hummus, goat cheese, Mama Lil's hot peppers
- Turkey Discotheque** 9
dijon, roasted turkey, Tillamook cheddar,
avocado, spring mix, sliced tomato
- Build Your Own Grilled Cheese**..... 8
Choose cheese: cheddar, mozzarella, goat
add mayo, pesto, dijon, or Russian dressing | +50¢
add tomato, spring mix, and/or cucumber | + 50¢/each
add ham or turkey (+ \$2), avocado (+ \$1.50)
- Market Toast** 9
one slice of toast with balsamic vinaigrette, avocado,
heirloom tomato, cucumber, radish, microgreens, flaky
sea salt, chili flakes, sunflower seeds, lemon wedge

SALADS

Served with homemade balsamic vinaigrette

- Fresh Veggies and Mozzarella**..... 9
fresh mozzarella, grape tomatoes, cucumber,
radish, avocado over spring mix, flaky salt, pepper
- Walnut and Goat Cheese** 8
raw walnuts, dried cranberries, crumbled chevre,
chopped organic apple over spring mix

SNACKS

HAPPY HOUR: \$1 off from 4-6pm daily

- Small Bowl of Nuts**..... 7
chili-lime almonds OR raw hazelnuts
- Roasted Red Pepper Hummus and Pita** 7
baby carrot, cucumber, warm pita

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.



CAFE & LOUNGE MENU
203 NW 3rd Ave. Portland, OR

OPEN 7:00AM-11:00PM DAILY
CALL AHEAD: 503-278-3437

COFFEE

Heart, Tanager, & Roseline Coffee Roasters

Drip Coffee.....	2, 2.50, 3
Cold Brew	3, 3.50
Espresso	3
Americano.....	3
Macchiato	3.25
Cortado.....	3.50
Cappuccino.....	3.50
Latte	3.75, 4, 4.25
Mocha.....	4.25, 4.50, 4.75

Milk Alternatives:

Soy, Almond + 50¢

Espresso Shots:

Double (included), Quad..... + \$1

Syrup:

Vanilla, Almond, Caramel, Hazelnut, Lavender..... + 50¢

TEA LATTE

Tanglewood Ginger Thai Latte	4, 4.25, 4.50
Matcha (sweetened or unsweetened)	4, 4.25, 4.50
Loose Leaf Tea Latte.....	3.50, 3.75, 4

LOOSE LEAF TEA

Black: 2, 2.50, 3.00
Earl Gray, English Breakfast, Assam

Green: 2, 2.50, 3.00
Jasmine Pearls (+ 50¢), Tranquility

Herbal: 2, 2.50, 3.00
Feel Better Blend, Northwest Mint,
Yerba Maté, Rose petals, Ruby Nectar

Pu-erh: 3.50, 3.75, 4.00
Sticky Rice Tuocha

BREAKFAST

All food served all day

Granola & Milk 3.50
Granola & Yogurt..... 4.50
add fruit 1

Avocado Toast 8
two slices of toast w/ avocado, radish, microgreens,
flaky sea salt, balsamic vinaigrette, and lemon wedge

Sunrise Bowl 8
greek yogurt, granola, pistachios, coconut flakes,
sliced fruit, cacao nibs, chia seeds, honey drizzle

Breakfast Salad..... 7
spring mix, one over-easy egg*, tomato, cucumber,
sunflower seeds, avocado, radish, carrot

Lox Bagel* 10
cream cheese, red onion, capers, dill, and lemon wedge

Breakfast Sandwich..... 6.50
Two fried eggs* with Tillamook cheddar cheese on toast

Two Eggs* 4
Scrambled or fried to order
(See sides on bottom of this page)

Two Slices of Toast..... 2.50

Gluten-Free Toast..... 3.50

Bagel..... 3.50
Choose: butter, jam, cream cheese, nutella, peanut
butter, almond butter, pesto, hummus, tapenade (+50¢)

Sides and Additions:

Veggies: tomato, cucumber, onion, radish | + 50¢

Meat: turkey or ham (+ \$2)

Protein: egg (+ \$2), lox (+ \$5)

Sliced Fruit: banana, apple, or strawberry | + \$1

Toppings: cacao nibs, coconut flakes,
pistachios, sunflower seeds | + 50¢

More food options on back →

COCKTAILS

HAPPY HOUR: \$1 off all drinks 4-6pm daily

Mule..... 9
New Deal Vodka, lemon, simple syrup, ginger beer

Tequila Negroni 9
Espolon Tequila, Dolin Rouge, Campari

Paper Tiger 9
Gin, ginger liqueur, Pok Pok Pepper Som

Rose City Gin & Tonic 9
Ransom Gin, elderflower tonic, rose petals

Old Fashioned..... 9
Bull Run Bourbon, sage syrup, bitters

Society 75 9
Gin, lemon, sugar, champagne

Manhattan 9
Rye, sweet vermouth, bitters, cherry

5th Circle 9
Bull Run Bourbon, Cardamaro. maple syrup, bitters

Cynar Sour..... 9
Egg white, Cynar, Luxardo, lemon, sugar

Martini 9
Ransom Gin, dry vermouth, olive brine, lemon twist

Comandante 9
Casa Magalena Rum, Campari, lime, Hibiscus-Rooibos tea

The Shakedown 9
Crater Lake Rye, Averna, espresso, orange bitters

Liquors by the pour see below
Bull Run Bourbon (\$6), Crater lake Rye (\$6), Ransom
Gin (\$6) , New Deal Vodka (\$6), Espolon Tequila (\$6)
Goslings Spiced Rum (\$6), Westward Whiskey (\$12)
Casa Magdalena Rum (\$8), Jamison (\$8)
Mixer/Modifier (+\$1)

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BEER & CIDER

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Ecliptic Capella Porter	6
Chocolate, roasted dark malt	
Buoy IPA	6
PNW hops, clean citrus	
Montucky Cold Snack	4
Refreshing, corn, barley	
Stiegl Radler	5
Grapefruit, soda pop	
Double Mountain Fa La La La Winter Ale.....	7
Piney, citrus, subtle spice	
Swift Cider	8
Marionberry, Dank Hop	

WINE

Abbey Creek Tempranillo	8/35
Cherry, Cedar, Clove	
Abbey Creek Pinot Noir	8/32
Easy drinking, mildly oaky	
Abbey Creek Chardonnay	6/25
Dry, Apple, crisp finish	
Maryhill Pinot Gris	8/27
Vibrant, fruit forward	
Underwood Rosé.....	6/18
Watermelon, peach, dry	
Wycliff Champagne.....	5/15
Apple juice, sweetness	
Argyle Champagne	8/35
Plum, biscuit, dry	

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