



Signature Crepe, Crumpet or French Toast

Sweet Selections \$9.50

Strawberry Delight

Strawberry Compote & Mascarpone Cream dusted with powdered Sugar and topped with whipped cream

Caramel Apple

Roasted Apples with brown sugar and cinnamon, drizzled with Caramel sauce, Mascarpone Cream, and topped with whipped cream, dusted with cinnamon & powdered sugar

Sunrise On The River

Blueberry Compote, Mascarpone Cream, with Lemon Curd, Dusted with Powdered Sugar, and topped with whipped cream

Nutella

Nutella, Mascarpone Cream, topped with whipped cream and dusted with powdered sugar
Additions:
Strawberry or Blueberry compote, Cajeta caramel sauce, pecans

Savory Selections \$11.50

Good Morning Greek

Prosciutto, Spinach, Tomato, and Sautéed Mushrooms smothered with Zeus Chèvre

Rustic Italian

Pesto, Tomato, Spinach, and Italian Blend Cheese

Classic

Prosciutto, with Brie & Italian blend Cheese
sautéed with roasted apple, seasoned with balsamic vinegar

Alaskan

Smoked Salmon, garlic dill chèvre, garnished with pickled red onions & caper berries

Meat Lovers

Bacon, link sausage, prosciutto, eggs, and Italian blend or cheddar cheese

Pancakes

Made from 100-year-old

San Francisco Sourdough starter

One Patty cake \$ 4.50

Two Patty Cakes \$ 6.50

Three Patty Cakes \$ 8.50

Choice of maple, blueberry or strawberry syrup and whipped butter and dusted with powdered sugar.

Additions: 50 cents each

Strawberry or blueberry compote, mascarpone cream or lemon curd.

Pecans \$ 1.00

Available: Gluten Free & Vegan

Parfait \$ 3.75 Greek yogurt, blueberry or strawberry compote and granola

Pastries \$3.00

Breakfast Panini

\$ 10.50

First 4 ingredients

One egg cooked to fluffiness, stacked with meat cheese and choice of vegetables, and grilled to perfection.

Bread: ciabatta, gluten free, bagel or crumpet

Aioli: classic, smoked, spicy, honey Dijon balsamic, pesto

One meat: bacon, prosciutto, link sausage, chorizo

Cheese: cheddar or Italian blend

Two Vegetables: caramelized onions, mushrooms, roasted red peppers, sweet bell peppers, tomato, avocado, spinach, pickled jalapenos or hashbrown

Extra ingredient: 50 cents each

Extra meat \$ 1.50

Try our Ultimate Vegan Panini

Available: Gluten Free & Vegan

Scramble it your way

Skillet

\$8.50

Fatty Patty Burrito

\$9.50

First 4 ingredients

Two eggs cooked to fluffiness, stuffed with meat, cheese and choice of vegetables, cooked to perfection.

One meat: bacon, prosciutto, link sausage, chorizo

Cheese: cheddar or Italian blend

Two Vegetables: caramelized onions, mushrooms, roasted red peppers, sweet bell peppers, tomato, avocado, spinach, pickled jalapenos or hashbrown

Extra ingredient: 50 cents each

Extra meat \$ 1.50

Available: Gluten Free & Vegan

Artisan Paninis

*Served with Kettle Chips or
Boom Boom Pineapple Slaw*

All our bread is vegan and available in Gluten Free

Puget Island Paradise \$14.50

Kalua Style Roasted Pork Shoulder, Exotic Island BBQ sauce, Boom Boom Pineapple Slaw, and Caramelized Onions with Boom Boom Aioli

The Alaskan \$ 14.50

Smoked Salmon, with garlic dill chèvre, garnished with house-pickled red onions & caper berries

98 Main Street \$ 14.50

Jamaican Jerk Chicken, Bacon, Smoked Havarti cheese, with honey Dijon balsamic aioli

The Pacific Northwest \$12.50

Pesto, Mozzarella Cheese, Tomato, Bacon with Classic Aioli
(Add avocado for \$1.25 extra)

Cathlamet Delight \$12.50

Available in Vegan

Roast Beef, Provolone and Italian Blend cheese, Sliced Roasted Red Peppers, Sautéed Red and Green Peppers and Caramelized Onions served with Smoky Sriracha Aioli

Classico \$ 12.50

Prosciutto, with Brie & Italian blend Cheese
sautéed with roasted apple, seasoned with balsamic vinegar

Good Ole' Ham & Cheese \$ 10.50

Prosciutto and Three Cheeses of Melty Goodness

Grilled Cheese \$ 7.50

Sharp cheddar cheese grilled to perfection

Vegan Grilled Cheese \$ 8.50

Tomato & dairy free Daiya American & Cheddar "cheese" with plant based Sriracha Aioli
(Add avocado for \$1.25 extra)

Soup Du Jour Seasonal October to March

Cup \$ 6.50 Bowl \$ 8.50

Served with your choice: chips, pineapple slaw, ciabatta, focaccia, corn bread regular or vegan - gluten free, or Gluten Free Bread

Beverages

8 oz	12 oz	16 oz	20 oz	24 oz
1.75	2.25	2.75	3.25	3.75

Steamers * Hot/cold Chocolate * Hot Apple Cider * Iced Tea
Lemonade * Italian Soda * Arnold Palmer * Orange Juice* Milk

Hot Tea \$2.75

Egg Nog	4.50	5.00	5.50	6.00
Zinger	4.00	4.50	5.00	5.50
Smoothie	4.00	4.50	5.00	5.50

Mango * Peach * Strawberry

Lotus Buzz Bomb	All-natural Energy Drink			
	4.25	4.75	5.25	5.75

ESPRESSO DRINKS

	8 oz. (1 Shot)	12 oz. (1 Shot)	16 oz. (2 Shots)	20 oz (3 Shots)	24 OZ (4 Shots)
Americano	2.50	2.75	3.50	4.25	4.75
Cathlamet Blast	2.75	3.25	3.75	4.25	4.75
Latte	3.50	4.00	4.75	5.50	6.00
Mocha	4.00	4.50	5.25	6.00	6.50
Chai / Matcha Tea	4.25	4.75	5.25	5.75	6.25
Dirty Chai/ Match Tea	4.75	5.25	6.25	7.50	8.00
Big Train (Frozen Drink)		4.75	5.25	5.75	6.25
James Bond 007 (Iced)		3.50	4.25	5.00	5.50
Dessert Drinks:	4.50	5.00	5.50	6.00	6.50
Almond Joy * Almond Rocha Mocha * Apple Pie * Caramel Macchiato * Coconut Cream * Goopy Milky Way * Milky Way * Peppermint Patty * Peanut Butter Cup * Snickers * Egg Nog Latte * Lavender Shortbread * Cinnabon Latte* City Girl					

	8 oz 2 shots	12 oz 3 shots	16 oz 4 shots
Cappuccino	3.75	4.50	5.50
Compana	3.75	4.50	5.50

Extra charge

almond, soy, coconut, oat milk, ½ & ¾, heavy cream, extra syrup, extra shots of espresso or cold brew

<u>Coffee</u>					
8 oz	12 oz	16 oz	20 oz	24 oz	Dine - In One refill
2.25	2.75	3.25	3.75	4.25	3.00

Bullet Proof KETO COFFEE \$5.75

2 shots of espresso & 4 oz water
2 tablespoons coconut oil
2 tablespoons butter
1 oz heavy cream