



BREAKFAST ENTREES 13

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| The Waterfront | \$20.00 |
| 2 eggs your way, choice of bacon, pork sausage, or ham, home fried potatoes, Choice of toast. Jam & butter | |
| The Portlander | \$21.00 |
| 2 eggs your way, bacon, sausage, home-fried sweet potato, biscuit, dressed greens. Jam & butter | |
| Eggs Benedict | \$20.00 |
| Shaved ham, poached egg, hollandaise, home-fried potatoes, Portland French bakery English muffins | |
| Northwest PB&J Flapjacks | \$19.00 |
| Vanilla cream pancakes, maple-peanut butter whiskey syrup, Northwest marionberry jam, whipped butter, powdered sugar and fresh berries. Choice of bacon, pork sausage, ham or fruit cup | |
| Biscuits & Gravy | \$19.00 |
| 2 eggs your way, biscuits, sausage gravy, smoked bacon, sausage links | |
| Hangover Burger | \$23.00 |
| Sirloin beef patty, fried egg, bacon, Tillamook cheddar cheese, Dressed arugula, house-made "Gil" sauce, home-fried potato | |
| Brown Rice Breakfast Bowl | \$19.00 |
| Brown rice, sauteed sweet peppers, spinach, mushrooms, toasted tortillas, salsa fresca, chickpea coriander crema, arugula, house hot sauce. Add fried egg \$2 | |
| Fruit & Berry Bowl | \$10.00 |
| Seasonal selection | |
| Oatmeal | \$12.00 |
| Dried cranberries, hazelnuts | |
| Avocado Toast | \$16.00 |
| Grape tomatoes, goat's cheese, dressed arugula, and balsamic reduction. Add poached egg \$2 | |
| Seasonal Frech Toast | \$19.00 |
| Chef's seasonally inspired flavors, real maple syrup, whipped butter, powdered sugar, and fresh berries. Choice of bacon, pork sausage, ham, or fruit cup. | |
| Steak & Eggs | \$24.00 |
| New york steak, house fried potatoes, grilled asparagus, two eggs your way, choice of bread. | |
| Farmhouse Skillet | \$22.00 |
| Fried potatoes, sweet peppers, red onions, mushrooms, ham, pork sausage, bacon, and chorizo, with Tillamook cheddar, topped with avocado and two eggs your way. Served with a side of house-made "Gil" sauce and a choice of bread. | |

OMELETS 3

Egg White Omelet **\$19.00**

Tomato, spinach, goat's cheese, home-fried sweet potato. Add salmon lox \$2

Big Farmer's Omelet **\$19.00**

Mushroom, potato, spinach, onions, Tillamook cheddar, fresh herbs, home-fried potato

Ham & Cheddar Omelet **\$20.00**

3 eggs, ham, aged cheddar, home-fried potatoes

SIDE ORDER 5

Single Egg **\$3.00**

Croissant **\$8.00**

Farmer's cheese & jam

Side Breakfast Meat **\$5.00**

Choose 1: crisp bacon, sausage links, or sliced ham

Side Breakfast Bread **\$4.00**

Choose 1: wheat, white, English muffin, biscuit, gluten-free toast

Blueberry Muffin **\$5.00**

Marcee bakery, jam & butter

BEVERAGES 5

Coffee **\$5.00**

Regular or decaffeinated

Hot Tea **\$5.00**

Milk **\$5.00**

Soy, almond, coconut, oat, 2%, whole, skim

Juice **\$5.00**

Apple, cranberry, orange, pineapple, grapefruit, tomato, or v8®

Soft Drinks **\$5.00**

Pepsi, diet Pepsi, Sierra mist, Mug root beer, ginger ale, Dr. Pepper

BREAKFAST COCKTAILS 5

Irish Coffee **\$12.00**

Classic combination of fresh brewed coffee and Bailey's Irish cream

Bloody Mary **\$13.00**

Back of the house made bloody mary mix, vodka, smoked paprika & pepper salt

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| The Morning Driver | \$13.00 |
| Tito's handmade vodka, orange juice | |
| Mimosa | \$12.00 |
| Choice of orange, grapefruit, or cranberry. Add: Tito's handmade vodka \$5 | |
| Bottomless Mimosas | \$25.00 |
| Choice of orange, grapefruit, cranberry | |

BITES & SHAREABLE 9

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| Smoked hazelnuts | \$8.00 |
| NW applewood smoked, rosemary citrus salt | |
| Bacon Wrapped Dates | \$9.00 |
| Marcona almond, bourbon maple syrup | |
| Cilantro Garlic Wings | \$14.00 |
| House made chili garlic sauce, cilantro | |
| Duck Fat Fingerling Potatoes | \$11.00 |
| Smashed fried, Kalamata olive aioli & fried rosemary | |
| Fried Brussels Sprouts | \$13.00 |
| With chickpeas and dressed arugula | |
| Beef Ribeye Bites | \$14.00 |
| Grass-fed beef, Oregon mushroom medley | |
| Spring Harvest Vegetables | \$10.00 |
| Roasted with sea salt & crispy sage | |
| Fresh Baked House Cheese Rolls | \$10.00 |
| Tillamook cheeses and fresh herbs. Served hot. | |
| Bourbon-glazed Pork Belly | \$12.00 |
| Maple-bourbon glaze, house pickled vegetables | |

FLATBREADS 3

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| Roosevelt Elk Sausage Flatbread | \$18.00 |
| Vodka sauce base, gourmet cheese blend, house-made elk sausage, roast fennel & onion | |
| Bourbon pork belly BBQ Flatbread | \$18.00 |
| Bourbon marionberry BBQ sauce, gourmet cheese blend, pickled onion & peppers, avocado-green goddess, cilantro | |
| Oregon Mushroom Flatbread | \$17.00 |
| Truffle mascarpone, caramelized onion, exotic roast of mushrooms, dressed arugula, balsamic glaze, gourmet cheese blend | |

SOUP & SALAD 4

Daily Soup

AVAILABLE OPTIONS

Ask your server for today's soup; Portland French bakery, rosemary potato bread

Bowl: \$12.00

Cup: \$7.00

Bourbon Rickhouse Salad

\$16.00

Local power greens, rogue creamery smoked blue cheese, oil-cured tomatoes, shaved cucumber, focaccia croutons, avocado-green goddess, bourbon-glazed lardons, crispy onion

Proof Reader Signature Salad

\$15.00

Local power greens, roasted butternut squash, sleeping beauty cheese, spiced pepitas, pickled plum, marionberry vinaigrette, cornbread croutons

House Roasted Garlic Ceasar Salad

\$15.00

Crisp baby gem, house-made roasted garlic caesar dressing, grated asiago & parmesan cheeses, hand-torn focaccia, croutons, marinated olives in lemon oil, salt-cured anchovies

DINNER ENTREES 9

Wild Salmon

\$34.00

Roasted golden beets, sauteed fennel, Oregon mushrooms, curly-leaf kale, citrus butter

Farmer's Rice & Lentil Bowl

\$21.00

Brown rice, lentils, kale, mushroom, cauliflower, radish, pepper puree. Add chicken \$6, salmon or shrimp \$9

Grilled Dry-Aged Rib Eye Steak

\$42.00

Garlic mashed potatoes, grilled broccolini, bourbon butter

Angus Bacon Cheeseburger

\$21.00

Con-cob smoked bacon, Tillamook cheddar, lettuce, onion, tomato, fries

Prawn & NY Steak Surf N' Turf

\$38.00

Pan-seared prawns, dry-aged N.Y. Steak, bourbon butter, garlic-herb pappardelle, grilled broccolini

Prawn & sausage pasta

\$28.00

House-made sausage, cherry tomatoes, sweet peppers, spinach, pappardelle pasta in garlic-wine sauce, grilled garlic bread

Grilled Chicken Breast Risotto

\$27.00

Asparagus, house-made bone broth risotto, wilted greens

Northwest Elk Bolognese

\$29.00

Roosevelt elk sausage, pappardelle pasta, asiago cheese, garlic bread

High Proof Burger

\$23.00

Smoked gouda, fried onions, arugula, bacon-coffee jam, smashed fried fingerlings

DESSERTS 3

Dark Chocolate Cake

\$9.00

Flourless chocolate cake, Marionberry compote

Warm Bourbon Apple Cake

\$10.00

Bourbon caramel sauce, ice-cream

Stone-Baked Skillet Cookie

\$11.00

Tillamook ice-cream, chocolate sauce