

Genies Cafe

1101 SE Division St 97202-1014 · +15034459777 · Updated: Jan 14, 2026

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MAIN 2

Genies Traditional

\$8.00

two eggs any style with roasted potatoes & choice of bread. Add 2 pieces of applewood bacon, chicken apple sausage, sausage links, vegan sausage, Canadian bacon or (1) ham steak. 3.00 Add spinach, onions, tomatoes, mushrooms, jalapenos or tofu. .50 each

Breakfast Sandwich

\$8.00

with 2 eggs & choice of cheese on choice of bread with roasted potatoes. Add 2 pieces of applewood bacon, chicken apple sausage, sausage links, vegan sausage, Canadian bacon or (1) ham steak. 3.00 Add spinach, onions, tomatoes, mushrooms, jalapenos or tofu. .50 each

BREAD CHOICES 4

Montana Wheat

All extra large frontier loaf 3/4" slices. Sourdough(vegan), Seedlover(vegan), Swirl Rye(vegan), Multi Grain Bun(vegan) & Black Pepper Parmesan Bun.

Portland French Bakery

English Muffins.

Kings Hawaiian Burger Bun

This is burger bun they only supply to restaurants. A very nice large thick bun with that traditional kings Hawaiian sweet roll flavor.

Jensen's Gluten Free Bread

whole grain-n-seed bread & the better bun (perfect sub on benedict) add \$1.50

OMELETS 4

Denver

\$10.00

applewood smoked ham, bell peppers, onions & tillamook cheddar.

Mushroom

\$10.00

local mushrooms (button, crimini & oyster) with sautéed shallots & chives.

Florentine

\$10.00

spinach, mushroom, onions & feta cheese.

Bacon

\$10.00

applewood bacon, tomatoes, chives & cream cheese.

SCRAMBLES 4

Chicken Apple Sausage (genies Own)	\$10.00
with mushrooms, scallions & tillamook cheddar.	
Bacon	\$10.00
applewood bacon, spinach, tomatoes & tillamook cheddar.	
Spanish	\$10.00
chorizo, black beans, jalapenos & cheddar cheese then topped with scallions & ranchero sauce.	
Veggie	\$10.00
house smoked tomatoes, spinach, onions, artichoke hearts & feta cheese.	

EGGS BENEDICT 3

Classic	\$13.00
with our house-made canadian bacon.	
Bacon	\$13.00
with applewood smoked bacon.	
Vegetarian	\$13.00
Served on Risotto cakes with smoked tomato, spinach & mushrooms.	

SPECIALTY EGG DISHES 7

Corned Beef Or Smoked Turkey Hash	\$14.00
genies own corned beef served atop diced potatoes, onions, peppers & cheddar cheese.	
Veggie Hash	\$12.50
Seasoned black beans, roasted beets & butternut squash atop roasted potatoes, onions, peppers & cheddar cheese.	
Huevos Rancheros	AVAILABLE OPTIONS
house made ranchero & roasted pasilla atop seasoned black beans & jack cheese on corn tortillas.	
Add Our House Made Chorizo:	
Biscuits & Gravy	\$11.00
home made sausage or mushroom gravy atop an open-faced homemade biscuit.	
Country Fried Steak	\$14.50
our special recipe c.f. steak covered in choice of sausage or mushroom gravy.	
Potato Cakes	\$10.25
a fried shredded potatoe mix with shredded onion & cheddar cheese, then topped with choice of meat and eggs.	
Breakfast Burrito	\$12.00
Scrambled eggs, chopped sausage links, bacon, sautéed onion, roasted red peppers, potatoes, cheddar & jack cheese topped with ranchero sauce & pasilla sour cream.	

GRIDDLE 4

Gluten-Free Buttermilk Pancakes (2)	\$5.00
Blueberry Pancakes (2)	\$7.00
Chocolate Chip And Pecan Pancakes (2)	\$8.00
Choice of dark or white chocolate.	
French Toast	\$7.50
made with our fresh baked brioche (2)	

GRAINS 2

Honey Almond Vanilla Granola	\$6.50
with dried currants.	
Bob's Red Mill Oatmeal	\$6.50
with brown sugar & dried currants or bananas.	

BEVERAGES 20

Columbia Gorge Organic Juice	\$3.50
orange (10oz), apple (10oz), carrot (10oz) grapefruit (10oz) and lemonade (16oz)	
Iced Tea	\$1.50
The Tao Of Tea Loose Leaf (hot)	\$3.00
Milk	AVAILABLE OPTIONS
	Sm (10oz): \$1.50
	Lg (16oz): \$2.50
Hot Chocolate	\$2.75
with vanilla whipped cream	
Rc	\$1.50
Diet Rite	\$1.50
Root Beer	\$1.50
7-up	\$1.50
Ginger Ale	\$1.50
Tomato (10oz)	\$1.50
Cranberry (16oz)	\$1.50
Pineapple (10oz)	\$1.50
Oblique Coffee Roasters	\$2.50
one free refill	

Espresso	\$2.50
Americano	\$2.50
Latte	AVAILABLE OPTIONS
	8oz: \$2.75
	12oz: \$3.50
	16oz: \$4.25
Mocha	AVAILABLE OPTIONS
	8oz: \$3.00
	12oz: \$3.75
	16oz: \$4.50
Cappuccino	AVAILABLE OPTIONS
	8oz: \$2.75
	12oz: \$3.50
Chai (oregon)	AVAILABLE OPTIONS
	8oz: \$2.75
	12oz: \$3.50
	16oz: \$4.00

BURGERS 2

Painted Hills Natural 100% Beef Burger	\$10.50
1/3-pound never frozen, charbroiled beef patty served on a pub roll with mayo, butter leaf lettuce, onion, tomato & pickle slices. add: cheese, grilled onions, peppers or mushrooms \$0.50 each or a slice of applewood bacon \$1.25	
New Black Bean Burger	\$9.50
With Cotija cheese, avocado & mayo.	

SANDWICHES 5

Turkey Club	\$12.50
house smoked turkey breast, swiss cheese, two slices of bacon & fresh avocado with butter leaf lettuce, tomato & mayo served on a toasted pub roll	
Fried Chicken Sandwich	\$12.50
Spicy marinated chicken breast hand-breaded to order & fried with Swiss cheese, avocado, applewood bacon & cucumber aioli on a King's Hawaiian bun.	
Grilled Portabella Sandwich	\$11.50
Olive oil, garlic, salt & pepper seasoned grilled portabella cap. Topped with a roasted red pepper chevre cheese & eggplant served on a Black Pepper Parmesan Bun.	
Reuben	\$12.50
genies own corned beef, house made sauerkraut, 1000 island & swiss cheese on toasted rockin' rye bread.	
Blt	\$10.75
applewood bacon, butter leaf lettuce, tomato & mayo served on toasted sourdough.	

SALADS 5

House	AVAILABLE OPTIONS
Mesclun mixed greens, tomatoes, cucumbers, cheddar cheese & choice of dressing.	Sm: \$3.50
	Lg: \$5.50
Southwest Chicken Salad	\$12.00
Cajun grilled chicken breast, roasted corn, roasted red peppers, roasted green chilies, shredded carrots, black beans, cheddar cheese, fried tortilla strips & Iceberg lettuce tossed with a chipolte ranch dressing.	
Caesar Salad	AVAILABLE OPTIONS
Fresh sweet petite romaine crunch lettuce, shredded parmesan & house made sourdough croutons. Tossed in our house made Caesar dressing & a lemon wedge.	\$10.00
	Add Chicken: \$2.00
	Add Smoked Salmon: \$3.00
Crispy Chicken Cobb Salad	\$13.00
With chopped fried chicken strips, bacon, hard boiled egg, smoked tomato, green onions, avocado & blue cheese crumbles & choice of dressing.	
Soup Du Jour	AVAILABLE OPTIONS
all soups are made in house & served with choice of toast.	Cup: \$3.00
	Bowl: \$4.50

SOUP & SALAD 2

Cup Of Soup With A Small House Salad	\$6.00
Bowl Of Soup With A Small House Salad	\$7.50

DESSERT 1

Cobbler	\$5.00
House made cobbler with fruit of the week topped with vanilla ice cream & a drizzle of caramel sauce.	

OUR HOUSE INFUSED DRINKS 9

Scorpion Bloody	\$10.00
TRINIDAD MARUGA SORPION PEPPER {WORLDS HOTTEST} INFUSED VODKA & OUR BLOODY MARY MIX. GARNISHED WITH A SKEWER OF PINEAPPLE, PEPPADEW, PERONCINI, A CELERY STICK, THAI SEASONED RIM & A REAL SCORPION!	
Bloody Mary	\$7.50
vodka, genies mary mix & tasty veggies.	
Genies Bloody	\$8.50
house infused vodka (ask server for flavors), genies mary mix & veggies.	
Genies Toddy	\$7.50
made with jim beam, honey, lemon & nutmeg.	
Berry Lemonade	\$8.50
berry infused vodka (ask server for flavors), fresh lemonade, & a splash of raspberry liqueur.	

Dreamcicle	\$8.50
vanilla vodka, orange juice & a splash of cream.	
Emergen-c Elixir	\$8.50
orange infused vodka, emergen-c, muddled lemon, splash of cranberry.	
Peppermint Party	\$8.50
rumnple minze, hot chocolate & two shots of espresso.	
Montana Breakfast	\$4.00
PBR and tomato juice.	

COFFEE DRINKS 4

Bfk Coffee	\$8.00
irish cream, hazelnut & coffee liqueur.	
Ellen's Coffee	\$9.00
vanilla & coffee infused vodka, irish cream, hazelnut liqueur & coffee.	
Spanish Coffee	\$9.00
151 rum, coffee liqueur, & brandy.	
Irish Coffee	\$9.00
jameson, irish cream & coffee.	

CHAMPAGNE COCKTAILS 5

Split Of Champagne	\$6.50
One Split (6.32oz) Of Champagne.	
Mimosa	\$8.50
Champagne & Fresh OJ Served In A Pint Glass.	
Genies Bellini	\$8.50
Champagne & House Made Peach Puree Topped With Raspberry Liqueur.	
Kir Royal	\$8.50
Champagne & Raspberry Liqueur.	
Bimosa	\$8.50
Champagne With Peach Schnapps & OJ Served In A Pint Glass.	

VIRGIN DRINKS 3

Virgin Bloody Mary	\$3.75
virgin bloody mary	
Columbia Gorge Organic Juice:	\$3.50
orange (10oz), apple (10oz), carrot (10oz), grapefruit (10oz) and lemonade (16oz)	

Italian Soda	\$2.00
carbonated water and flavored simple syrup	

BOTTLED BEER 7

PBR Tall Boy	\$3.00
The Optimist Pale Ale	\$4.50
Samuel Smith Organic Chocolate Stout	\$6.00
Ninkasi Total Domination IPA	\$4.50
Stiegl Radler 17oz	\$5.00
Samuel Smith Organic Cider	\$6.00
Amstel Light	\$4.50

SODAS ETC. 11

Rc	\$1.50
Diet Rite	\$1.50
7-up	\$1.50
Ginger Ale	\$1.50
Root Beer	\$1.50
Tomato Juice	\$1.50
Hot Chocolate	\$2.75
w/whip	
Tao Of Tea (loose Leaf)	\$3.00
Milk Sm(10oz)	\$1.50
Milk Lg(16oz)	\$2.50
Cranberry Or Pineapple Juice	\$1.50

OBLIQUE COFFEE ROASTERS 7

Oblique Coffee Roasters	AVAILABLE OPTIONS
	\$2.50
	Add Syrup: \$0.50
	Add Sub Soy, Rice Or Breve: \$0.50
	Add Shot: \$0.50
Espresso	\$2.50

Americano	\$2.50
Latte	AVAILABLE OPTIONS
	8oz: \$2.75
	12oz: \$3.50
	16oz: \$4.25
Mocha	AVAILABLE OPTIONS
	8oz: \$3.00
	12oz: \$3.75
	16oz: \$4.50
Cappuccino	AVAILABLE OPTIONS
	8oz: \$2.75
	12oz: \$3.50
Chai (oregon)	AVAILABLE OPTIONS
	8oz: \$2.75
	12oz: \$3.50
	16oz: \$4.25

OMELETTES 4

Denver	\$10.00
applewood smoked ham, bell peppers, onions & tillamook cheddar.	
Mushroom	\$10.00
local mushrooms (button, crimini & oyster) with sautéed shallots & chives.	
Florentine	\$10.00
spinach, mushroom, onions & feta cheese.	
Bacon	\$10.00
applewood bacon, tomatoes, chives & cream cheese.	

WEEKLY LUNCH SPECIALS 4

-This Weeks Lunch Specials-	\$12.50
Philly Cheese Steak- 9oz's of shaved thin rib eye steak, grilled onions, red & green peppers topped with white American cheese on a 10" sourdough hoagie roll. Served with a choice of fries or salad.	
-Next Weeks Lunch Special-	\$13.50
Chicken & Biscuits- Our house made buttermilk biscuit topped with our amazing spicy fried chicken breast, two slices of bacon, choice of gravy & egg your way. Served with roasted potatoes or side salad.	
-Burger Of The Week-	\$12.50
Chili Burger- 1/3 C.A.B. patty topped with chili, chopped red onions cheddar jack & fontina cheese, fried jalepeno coins & mayo on a black pepper parmesan bun. Served with choice of salad or fries.	
-Next Weeks Burger-	\$14.50
Pastrami Burger- 1/3lb C.A.B. patty topped with sliced pastrami, basil, mozzarella cheese, caramelized onions, butter lettuce, tomato & A-1 aioli on Black Pepper Parmesan bun.	

WEEKEND BRUNCH SPECIAL 4

Blueberry French Toast \$9.00

Two pieces of sourdough filled with blueberry & cream cheese compote then battered. Topped with a blueberry sauce, powdered sugar & whipped cream.

Captain's Benedict \$16.00

Old bay seasoned lump crab, bay scallops, shrimp, & sliced bacon then topped with fresh tomato slices, poached eggs & hollandaise on a split Croissant. Served with roasted potatoes.

Bourbon St. Hash \$15.00

Cajun seasoned shrimp, Zenners andouille sausage, capers & guyere cheese atop Cajun seasoned O'Brien potatoes. Topped with smoked tomato, hollandaise & two eggs any style.

Pancetta Omelet \$13.00

Sautéed shallots & red peppers incorporated eggs filled with shaved local pancetta & brie cheese then topped with our famous hollandaise sauce. Served with choice of toast & potatoes.

IT'S TIME FOR OUR FALL AND WINTER COCKTAILS! 6

Foxxxy Brown \$8.50

Hanaero vodka, orange liqueur & hot cocoa, topped with whipped cream.

Baked Apple & Cinnamon Toddy \$8.50

Apple cinnamon house infused whiskey with a dash of honey & a sprinkle of nutmeg & cinnamon.

Pumpkin Chai \$8.50

Pumpkin spice infused vodka mixed with Oregon Chai, topped with whipped cream & sprinkled with nutmeg & cinnamon.

Creamy Mousse Cocoa \$8.50

House infused orange vodka, hot cocoa topped with dark chocolate orange infused whipped cream & a zest of orange

Infused Vodka Bloody Marys \$8.50

* Scorpion (10), Jalapeño, Habanero, Carolina Reaper, Horseradish, Bacon, Cucumber, Cucumber Dill, Lemon, Ginger, Basil, Carrot, Garlic, Rosemary, Beet.

Other Infused Vodkas \$7.50

Blackberry, blueberry, strawberry, raspberry, orange, lemon, pumpkin spice, vanilla bean.