



STARTERS 5

Biscuit	\$4.00
sea salt butter preserves	
Croissant	\$6.00
sea salt butter preserves	
Cinnamon Roll	\$7.00
brioche orange glaze	
Pop Tart	\$5.00
seasonal	
Crepe	\$8.00
macerated strawberry honey-whipped ricotta	

GREENS 4

Spicy Mango Chicken	\$16.00
mixed greens carrot pickled onion corn avocado mango slaw tortilla spicy sauce mango vinaigrette	
Green Goddess	\$13.00
mixed greens radish heart of palm poached egg sliced avocado marinated olive garlic crouton green goddess dressing	
Chopped Chicken Salad	\$17.00
red onion heart of palm sun-dried tomato avocado roasted carrot Gruyère Thai basil vinaigrette	
Brussels Sprouts & Cabbage Salad	\$10.00
bacon apple Marcona almond radish dried cherry bacon vinaigrette	

BOWLS 5

Yogurt & Granola	\$12.00
almond macerated berry fresh berry granola	
Oatmeal	\$12.00
rolled oats apple banana dried cherry cinnamon nutmeg brown sugar	
Chia Seed Pudding Bowl	\$14.00
coconut milk granola Marcona almond peanut butter strawberry preserve fresh berry	

Pork Belly Grain Bowl	\$16.00
soy-braised pork brown rice quinoa red lentil cauliflower bell pepper mango baby kale	
Miller Farm Chicken Grain Bowl	\$16.00
brown rice quinoa red lentil cauliflower spinach mushroom sun-dried tomato basil pesto fennel-radish slaw	
RIZE BRUNCH 9	
Traditional Benny*	\$16.00
two poached farm eggs Canadian bacon English muffin avocado purée hollandaise Rize salad	
Cold-Smoked Salmon Benny*	\$18.00
two poached farm eggs English muffin avocado purée hollandaise Rize salad	
Farmhouse Waffle	\$12.00
maple whip brown butter crumble bacon crumble	
Biscuits & Gravy	\$15.00
breakfast sausage gravy buttermilk biscuits sunny side farm egg chive	
Egg Tart	\$15.00
egg custard hibiscus mustard spinach pickled onion seasonal roasted vegetables	
Potato Egg Tart	\$16.00
egg custard bacon bacon fat potato Tillamook white cheddar crème fraîche chive Rize salad	
Farm Eggs*	\$15.00
three farm eggs sausage bacon English muffin or whole grain toast Rize salad	
Miller Farm Chicken Hash*	\$17.00
tomato-fennel gravy crispy potato mushroom fennel basil pesto pickled onion sunny-herbed duck egg	
Garden Frittata*	\$14.00
cauliflower tomato leek baby kale pesto	

OMELETTES 3

BYO Omelette	\$16.00
Three farm eggs choice of three ingredients Rize salad. Each additional (+\$2): Canadian bacon, Old Major chicken sausage, chorizo, Miller Farm chicken, Old Major bacon, Smoking Goose breakfast sausage, Tillamook white cheddar, Gruyère, feta, goat cheese; each additional (+\$1): basil pesto, salsa fresca, avocado, baby kale, bell pepper, red onion, mushroom, spinach, tomato, sun-dried tomato	
Chorizo Omelette	\$16.00
bell pepper pickled red onion salsa fresca avocado purée white cheddar Rize Salad	
Vegetarian Omelette	\$14.00
spinach white cheddar sun-dried tomato mushroom olive-feta relish Rize Salad	

RIZE TOAST 3

Mushroom	\$13.00
Gruyère mornay roasted mushroom pickled onion roasted Brussels sprouts hibiscus mustard levain bread	
Avocado	\$12.00
pistachio fennel & radish slaw pickled onion levain bread	
Cold-Smoked Salmon*	\$18.00
roasted garlic-caper cream cheese spread pickled onion tomato seeded baguette	

RIZE SANDWICHES 7

Grilled Cheese	\$12.00
roasted mushroom spinach white cheddar Gruyère water bread	
Croissant Sandwich*	AVAILABLE OPTIONS
over easy egg white cheddar	\$13.00
	Add Bacon, Ham or Sausage:
	\$2.00
Chicken Salad Croissant	\$14.00
black currant mixed greens blueberry spread pickled red onion	
Benny Burger*	\$17.00
signature beef patty bacon tomato jam white cheddar avocado purée over easy egg hollandaise English muffin	
Chicken Melt	\$14.00
sautéed chicken bacon honey mustard Gruyère water bread	
Breakfast Sandwich	\$14.00
Gruyère mornay bacon two over hard eggs white cheddar biscuit	
BLT	\$15.00
tomato mixed greens garlic aioli thick-cut bacon Thai basil vinaigrette water bread	

SIDES 9

Egg*	\$2.00
Old Major Bacon	\$4.00
Old Major Chicken Sausage	\$5.00
Smoking Goose Breakfast Sausage	\$4.00
Crispy Potato Tottler	\$6.00
Gruyère mornay harissa sauce	
Fruit	\$4.00
Bread	\$4.00
levain cereal seeded baguette water bread Udi's gluten free	

Soup of the Day	\$6.00
Rize Salad	\$4.00

BEVERAGES 6

Fresh-Squeezed Orange Juice	AVAILABLE OPTIONS
	\$5.00
	\$7.00

Apple Juice	AVAILABLE OPTIONS
	\$4.00
	\$6.00

Tomato Juice	AVAILABLE OPTIONS
	\$4.00
	\$6.00

Milk	AVAILABLE OPTIONS
2% whole chocolate +\$0.50	\$3.00
	\$4.00

Pepsi Products	\$3.50
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Circle Kombucha	\$6.00
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HOUSEMADE FIZZ 4

Citrus + Lavender

Strawberry + Mint

Pomegranate + Ginger

Blueberry + Orange

RIZE BAR 9

Rize Bloody Mary	\$10.00
Three Olives vodka Rize bloody mary mix sriracha + bacon Gruyère pickled onion olive	

Housemade Buzz	\$10.00
Three Olives Vodka + choice of fizz	

Rize Screwdriver	\$11.00
Three Olives vodka fresh-squeezed OJ	

Rize Mimosa	\$10.00
housemade flavor with Prosecco: strawberry orange pomegranate citrus-lavender blueberry kombucha +\$2	

Rize & Shine Mocha	\$12.00
Three Olives vodka chocolate cold brew cream	
Imagery Estate Winery Chardonnay	\$20.00
A To Z Pinot Noir	\$20.00
Bertrand "Cotes des Roses" Rosé	\$20.00
Prosecco	AVAILABLE OPTIONS
	750ml: \$35.00
	Add Housemade Flavor Flight:
	\$10.00

BUZZ 12

Brewed Cup	\$4.00
French Press	\$6.00
Espresso	\$4.00
Cappuccino	\$5.00
Americano	\$4.50
Cold Brew	\$4.00
Nitro	\$5.00
Latte	AVAILABLE OPTIONS
hot or iced	\$5.00
	Add Caramel, Hazelnut, Chocolate, or Vanilla: \$0.50
Mocha	\$5.50
hot or iced	
Iced Tea	\$3.50
SoBro Black, seasonal	
Hot Tea	\$3.50
citron green, Earl Grey de la Crème, English breakfast, chamomile, peppermint	
Hot Chocolate	\$4.00

SMOOTHIES - HOUSEMADE SMOOTHIE 3

Classic Fruit
strawberry banana pineapple agave almond milk
Super Greens
kale spinach pineapple banana coconut milk orange juice

Protein Lover

peanut butter | yogurt | chia pudding | kale | banana | raspberry | apple juice | protein powder

KIDZ 6

Rize Kidz Brunchable

pop tart | scrambled egg | bacon

Toasted PB & J

strawberry preserves | water bread | fresh fruit

Grilled Cheese

American cheese | water bread | fresh fruit

Yogurt & Berries

vanilla yogurt | fresh berries

Waffle

strawberry | whipped cream | maple syrup

Macaroni & Cheese

fresh fruit

RIZE PROVISIONS 7

H&C Coffee Beans \$15.00

House Granola \$12.00

Blue Dog Bread AVAILABLE OPTIONS

seeded baguette | levain | cereal \$6.00

\$8.00

Chicken Salad \$12.00

Chia Pudding \$7.00

Rize Bloody Mary Mix \$8.00

House Preserves \$8.00

RIZE BOXED LUNCH 4

Chicken Salad Croissant

BLT

Spicy Mango Chicken Salad

Chopped Chicken Salad

BRUNCH & LUNCH 8

Yogurt & Granola	\$120.00
almond macerated berry fresh berry granola	
Chia Seed Pudding	\$140.00
coconut milk granola Marcona almond peanut butter strawberry preserves fresh berry	
Egg Tart	\$150.00
egg custard hibiscus mustard spinach pickled onion seasonal roasted vegetables	
Potato Egg Tart	\$160.00
egg custard bacon bacon fat potato Tillamook white cheddar crème fraîche	
Biscuits & Gravy	\$150.00
breakfast sausage gravy buttermilk biscuits chive	
BLT	\$150.00
tomato mixed greens garlic aioli thick-cut bacon Thai basil vinaigrette water bread	
Chicken Salad Croissant	\$140.00
black currant mixed greens blueberry spread pickled red onion	
Miller Farm Chicken Grain Bowl	\$160.00
brown rice quinoa red lentil cauliflower spinach mushroom sun-dried tomato basil pesto fennel-radish slaw	

THE RIZE 4

Farm Fresh Scrambled Eggs*

Biscuits

butter | preserves

Cinnamon Rolls

brioche | orange glaze

Bacon & Sausage

THE RIZE & SHINE 4

Egg Tart

egg custard | hibiscus mustard | spinach | pickled onion | seasonal roasted vegetables

Potato Egg Tart

egg custard | bacon | bacon fat potato | Tillamook white cheddar | crème fraîche | chive

Poptarts

seasonal

Croissants

butter | preserves

CHOOSE ONE SIDE 2

Fruit

Rize Salad

mixed greens | Gruyère | heart of palm | sliced red onion | maple vinaigrette

CHOOSE ONE BOWL OPTION 2

Yogurt

Chia Pudding

TOPPINGS 6

Seasonal Preserves

Housemade Granola

Seasonal Berries

Local Honey

Dried Fruit

Peanut Butter

LOX & BAGEL BAR 4

Cold-Smoked Salmon*

Tomato

Pickled Red Onion

red wine vinegar | hibiscus | lime juice | sugar

Assorted Bagels

plain cream cheese | garlic cream cheese

PASTRY BAR 5

Pop Tart

seasonal

Biscuit

butter | preserves

Cinnamon Roll

brioche | orange glaze

Croissant

butter | preserves

Crepe	
macerated strawberry honey-whipped ricotta	
BREAD & PASTRIES 6	
Pop Tart	\$5.00
seasonal	
Cinnamon Roll	\$7.00
brioche orange glaze	
Assorted Toast	\$4.00
butter preserves	
Croissant	\$6.00
butter preserves	
Biscuit	\$4.00
butter preserves	
Cookie	\$3.00
chocolate chunk	

SAVORY 5	
Breakfast Sausage	\$4.00
Chicken Sausage	\$5.00
Bacon	\$4.00
Rize Salad	\$4.00
Whole Grain Chips	\$3.00

YOGURT FRUIT CHIA 3	
Yogurt	\$4.00
Fruit	\$4.00
Chia Pudding	\$5.00

CHOOSE TWO SANDWICHES/WRAPS 5	
BLT	
tomato mixed greens garlic aioli thick-cut bacon Thai basil vinaigrette water bread	
Chicken Melt	
sautéed chicken bacon honey mustard Gruyère water bread	

Chicken Salad

black currant | mixed greens | blueberry spread | pickled red onion | croissant

Spicy Mango Chicken Wrap

mixed greens | carrot | pickled onion | corn | avocado | mango slaw | tortilla strips | spicy sauce | mango vinaigrette | flour tortilla

Avocado Wrap

avocado | fennel slaw | pickled onion | tomato | spring mix | pistachio | spicy sauce | flour tortilla

SOUP & SALAD 4

Rize Salad

mixed greens | Gruyère | heart of palm | sliced red onion | maple vinaigrette

Green Goddess

mixed greens | radish | heart of palm | sliced avocado | poached egg | marinated olive | garlic crouton | green goddess dressing

Spicy Mango Chicken

mixed greens | carrot | pickled onion | corn | avocado | mango slaw | tortilla | spicy sauce | mango vinaigrette

Chopped Chicken Salad

red onion | heart of palm | sun-dried tomato | roasted carrot | avocado | Gruyère | Thai basil vinaigrette

CHOOSE ONE SOUP 4

Tomato Basil

Butternut Squash

Chicken Tortilla

Chicken & Rice

SNACK BREAK 8

House Baked Cookies

chocolate chunk | peanut butter | white chocolate macadamia

Pop-Tart

seasonal

Yogurt

Chia Pudding

Seasonal Fruit

Trail Mix

Whole Grain Chips

Brownie

Water Station

AVAILABLE OPTIONS

0-4 Hours: \$30.00

4-8 Hours: \$45.00