

# BREAKFAST MENU

v = vegan gf = gluten free gf\* = can be made gluten free

## Lite & Healthy

AM Starter - granola, yogurt, fruit 8 gf

Bob's Steel Cut Oats - toasted coconut, dried cherries, almonds, brown sugar 9 gf

House Cured Lox\* - toasted Bowery bagel, cream cheese, capers, red onion, arugula 15 gf\*

*DashBoard* - hard boiled egg, sliced chicken breast, fresh fruit, spinach salad, GF toast 13 gf

## Eggs Benedict gf\*

Served with crispy potatoes - Substitute english muffin with chickpea cake or gluten free bread for 2 dollars more

Classic Ham\* - 13

Smoked Salmon\* - 15

Healthy\* - roasted yam, sautéed kale, salsa verde 13

## Omelets

Served with crispy potatoes and choice of toast

Smoked Salmon - house smoked salmon, confit garlic, capers, pickled red onion, spinach 15 gf

Chorizo - chorizo sausage, pico de gallo, sour cream, pickled peppers 12 gf

Mushroom - kale, goat cheese, Oregon mushrooms 12 gf

Ham + Cheese - diced ham, american cheese 12 gf

## B+K Favorites

Served with crispy potatoes

Huevos Rancheros\* - two eggs, house ranchero sauce, corn tortillas, refried beans, cotija, sour cream, salsa, crispy potatoes 13 gf

Breakfast Burrito - chicken sausage, scrambled eggs, onion, bell peppers, sour cream, flour tortilla, red sauce, crispy potatoes 13 gf\*

Breakfast Sandwich\* - two fried eggs, bacon, white cheddar, potato bun, crispy potatoes 13 gf\*

B+K Breakfast\* - two eggs, bacon or sausage, crispy potatoes, toast 13 gf\*

French Toast - brioche, bananas, caramel, side of bacon 13

Buttermilk Pancakes - Oregon berry compote, maple syrup 10

## Extras

one egg\* 2 bagel 3 fruit 4 apple wood smoked bacon or sausage 4 breakfast potatoes 4

jalapeño cheddar biscuit 3 toast (sourdough, wheat, or english muffin) 2

substitute gluten free bread 2

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

# BRUNCH MENU

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## Traditional

AM Starter - granola, yogurt, fruit 8 gf

Bob's Steel Cut Oats - toasted coconut, dried cherries, almonds, brown sugar 9 gf

Biscuits + Gravy\* - jalapeño cheddar biscuit, country pork gravy, two eggs 12

House Cured Lox\* - toasted Bowery bagel, cream cheese, capers, red onion, arugula 15 gf\*

B+K Breakfast\* - two eggs, bacon or sausage, crispy potatoes, toast 13 gf\*

## Eggs Benedict gf\*

Served with crispy potatoes - Substitute english muffin with chickpea cake for two dollars more

Classic Ham\* - 13

Smoked Salmon\* - 15

Florentine\* - tomato, spinach 13

## Omelets or Scrambles

Served with crispy potatoes and choice of toast

Smoked Salmon - house smoked salmon, confit garlic, capers, pickled red onion, spinach 15 gf

Chorizo - chorizo sausage, pico de gallo, sour cream, pickled peppers 12 gf

Mushroom - kale, goat cheese, Oregon mushrooms 12 gf

## B+K Favorites

\_Huevos Rancheros\* - two eggs, house rancho sauce, corn tortillas, refried beans, cotija, sour cream, salsa, crispy potatoes 13 gf

Vegetable Hash\* - bell peppers, kale, wild mushrooms, onion, potato, two eggs, toast 13 gf

Breakfast Sandwich\* - two fried eggs, bacon, white cheddar, potato bun, crispy potatoes 13 gf\*

French Toast - brioche, bananas, caramel, side of bacon 13

Buttermilk Pancakes - Oregon berry compote, maple syrup 10

Caesar Salad - romaine, confit garlic, parmesan, lemon, crostini 8 gf\*

House Salad - mixed greens, Rogue bleu, hazelnuts, local cranberries, sherry vinaigrette 8 gf

Fish Tacos - crispy rockfish, cabbage & pineapple slaw, salsa verde, side salad 14 gf

Roasted Turkey Sandwich - turkey, Oregon cranberries, herbed cream cheese, white cheddar, lettuce, tomato, onion, fries 13 gf\*

Classic Burger\* - american cheese, tomato, lettuce, mayo, fries 13 gf\*

B+K Burger\* - bacon jam, Rogue bleu, sweet chili aioli, fries 15 gf\*

## Extras

one egg\* 2 bagel 3 fruit 4 apple wood smoked bacon or sausage 4 breakfast potatoes 4

jalapeño cheddar biscuit 3 toast (sourdough, wheat, or english muffin) 2

substitute gluten free bread 2

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# LUNCH MENU

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## Starters

- Market Oysters\* - habanero cocktail sauce, mignonette 18/32 gf
- Daily Soup - daily farmers market inspiration 5/10
- House Salad - Rogue bleu, hazelnuts, local cranberries, sherry vin 7 gf
- Porcini Fries - french fries, porcini salt, parmesan 6 gf
- Hummus - lemon hummus, fresh vegetables, pita 11 gf\*
- Crab Crostini - spinach, parmesan, capers, cream cheese 14
- Artisan Cheese Plate\* - local and international cheeses, preserves, crostini, baguette 16 gf\*

## Sandwiches

All sandwiches come with fries. Substitute green salad for a dollar more

- Roasted Turkey -turkey, OR cranberries, herbed cream cheese, white cheddar, lettuce tomato, onion 13 gf\*
- Grilled Cheese - sharp cheddar, apricot jam, bacon, arugula, como 12 gf\*
- Grilled Chicken Sandwich - goat cheese, pickled peppers, spinach, english pea aioli 14 gf\*
- Roast Beef Panini - Swiss cheese, horseradish, grilled onions 16 gf\*
- Classic Burger\* - american cheese, tomato, lettuce, mayo 13 gf\*
- B+K Burger\* - bacon jam, Rogue bleu, sweet chili aioli 15 gf\*

## Entrees

- Pozole Verde - hominy, chicken, corn chips, lime crema, red onion 12 gf
- Classic Caesar -romaine, confit garlic, parmesan, lemon, crostini 12 gf\*
- Oregon Salad - sliced beets, hazelnuts, cranberry vinaigrette, goat cheese 12 gf
- Wedge Salad - iceberg, bacon, cherry tomatoes, blue cheese 12 gf
- Chicken Salad - romaine, corn, cherry tomatoes, bacon, creamy tomatillo vinaigrette, cotija 14 gf
- Fish Tacos - crispy rockfish, cabbage & pineapple slaw, salsa verde, side salad 14 gf
- Crispy Chickpea Cakes - roasted seasonal vegetables, carrot puree, basil 16 v gf
- Shrimp & Pesto - kale pesto, spring vegetables, gemelli pasta 22

## Extras

- grand central baguette 3
- grilled chicken 6
- shrimp 8
- smoked salmon 8
- bacon 3
- substitute gluten free bread 2

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# DINNER MENU

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## Small Plates

- Warm Olives - garlic, thyme, orange 5 gf
- Deviled Eggs - pickled peppers, radish 6 gf
- Bacon Wrapped Dates - chorizo, medjool dates 8 gf
- Jalapeño Poppers - bacon, brie, green apple 9 gf
- House Salad - Rogue bleu, hazelnuts, local cranberries, sherry vin 7 gf
- Caesar Salad - romaine, confit garlic, parmesan, lemon, crostini 8 gf\*
- Porcini Parmesan Fries – porcini salt, parmesan, soft herbs 8 gf
- House Soup - daily farmers market inspiration 5/10

## For Sharing

- Market Oysters\* - spicy cocktail sauce, pinot noir mignonette 18/32 gf
- Hummus - lemon hummus, fresh vegetables, pita 11 gf\*
- Crab Crostini - spinach, parmesan, confit garlics, cream cheese 14
- Artisan Cheese Plate\* - local and international cheeses, preserves, crostini, baguette 16 gf\*

## Entrees

- Chef's Choice\* - Pacific Northwest inspiration with farmers market accompaniments MP
- Crispy Chickpea Cakes - roasted seasonal vegetables, carrot purée, chimichurri 17 v gf
- Roasted Half Chicken – roasted yam purée, spring vegetables, basil salsa verde 19 gf
- Wild Shrimp Pasta – kale pesto, parmesan, seasonal vegetables, gemelli pasta 22
- Pork Chop - collard greens, squash, Carolina barbecue sauce 20 gf
- B+K Burger\* - bacon jam, Rogue bleu, sweet chili aioli, fries 15 gf\*
- Steak Frites\* - house steak sauce, fries 19 gf
- Eggplant Parmesan - spring vegetables, marinara, mozzarella, parmesan 16
- NY Strip Steak\* - english pea purée, roasted potatoes, pickled onions, Oregon pinot noir sauce 33 gf

## Extras

- grand central baguette 3
- grilled chicken 6
- shrimp 8
- smoked salmon 8
- bacon 3
- substitute gluten free bread 2

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# Cocktail Menu

## Hand-Crafted Cocktails

Fall Back - Wild Roots NW vodka, pineapple juice, lime, simple, Reed's Extra ginger beer, Angostura 9

Roseine - Campari, tequila, hibiscus syrup, grapefruit, lime 10

Angel's Share - Buffalo Trace, Ramazzotti Amaro, Crème de Cassis, Regans orange bitters 11

Oaxacan Old Fashioned - Cazadores Reposado Tequila, Union Uno Mezcal, agave nectar, Angostura 10

Kingston Negroni - Smith & Cross Navy Strength Rum, Campari, Carpano Antica 13

Wicked Kiss - Rittenhouse Rye, Laird's Bonded Apple Brandy, Yellow Chartreuse, Benedictine, Angostura 12

Venerable Collins - Ransom Old Tom Gin, Hayman's Old Tom Gin, lemon, simple, club soda 10

Elegant Trickster - Aperol, St. Germain, champagne 9

The Cast Away - Mt. Gay Black Barrel Rum, Amaretto, pineapple juice, coconut milk, lime, simple, nutmeg 10

Lilywhacker - Laird's Bonded Apple Brandy, Carpano Antica, Cointreau, Bitterman's Xocolatl Mole bitters 13

Little Hollywood Bulleit Rye, guava, earl grey syrup, lime, tarragon leaves 10

Azuña Paloma - Cazadores Reposado Tequila, Pamplemousse Rose, lime, grapefruit, volcanic salt 11

Ophelia's Tonic - St. Germain, vodka, pomegranate juice, lemon 9

Last Word - Beefeater Gin, Green Chartreuse, Luxardo Maraschino liqueur, lime 10

## Mocktails

Good As New - grapefruit, lemon, orgeat, simple, soda water 4

Pomegranate Mule - pomegranate, cranberry, lime, ginger beer 4

Fizzy Lifting Drink - Bordeaux cherry juice, lime, soda water 4

## Stay Pineapple's Signature Cocktails

Available at all of our locations

Pineapple Express - Bulleit Bourbon, pineapple, cherries, barrel aged bitters, soda 12

The Naked Experience - Heritage Brown Sugar Bourbon, pineapple juice, lemonade, cherry 11

# DESSERT MENU

Pineapple Bread Pudding - burnt sugar ice cream, candied pineapple 10  
Gluten Free Chocolate Torte - ganache, banana caramel, whipped cream, fresh fruit 10  
Vanilla Crème Brûlée - seasonal fruit 9  
Apple Berry Crumble - vanilla ice cream 10  
House Made Ice Cream 5

## After Dinner Wines

Sandeman 10yr Tawny Port 8  
Graham's Fine Ruby Port 8  
Sandeman Amontillado Sherry 9  
Stoller Late Harvest Riesling 9

## Digestifs

Cynar 7  
Ramazotti Amaro 8  
Paolucci Amaro CioCiaro 8  
Fernet Branca 8  
Amaro Averna 9  
Amaro Nonino Quintessentia 10

## Cocktails

Gotham - Cocchi Rosa, vodka, Ramazotti, Regan's orange bitters 10  
Iced Tiramisu - Frangelico, Kahlua, Stoli vanilla, cold brew, cream 11  
Adonis - Sandeman Amontillado sherry, Lacuesta Rojo Vermut 9

## Coffee

coffee, espresso, hot chocolate 3.5  
Dragonfly chai 5  
Harney & Son's hot tea 3  
Groundwork cold brew 4  
mocha, latte, cappuccino 5