WEEKEND BRUNCH

CHEERS!

“OLD SCHOOL” MARY
Beet Infused Rose City Vodka or
Portland Hot Potato Habanero
Vodka, House Made Bloody Mix,
Pickled Veggies  9/10

HOUSE HOT CIDER 6.5
HOT CHOCOLATE
Whipped Chantilly Cream 6

MIMOSAS & BELLINI
Fresh Squeezed Orange Juice,
Grapefruit Juice, Peach or
Passionfruit Purée  9

ENTRÉES

STEAK* & EGGS
Dry Aged Ribeye Skewer, Crispy Potatoes, Garlic Aioli,
Harissa, Fresh Herbs, Two Fried Eggs*  21

SEAFOOD STEW WITH MUSSELS & CLAMS
Wild Prawns, Calamari, Hawaiian Opah, Petrale Sole  25

CHICKEN & MOLE TOSTADAS
Crunchy Mexican Salad, Sunny Up Egg*  18

OUR CHILAQUILES
Tortillas in Red Chile Sauce, Scrambled Eggs*,
Queso Fresco, Guacamole, Crème Fraîche  16
add house made chorizo or black beans  18

EGGS BENEDICT*
House Smoked Pork Loin, Hollandaise*,
Alonso’s English Muffin, Crispy Potatoes  16

VEGGIE BENEDICT*
Roasted Wild Mushrooms**, Crispy Potatoes,
Spinach, Alonso’s English Muffin, Hollandaise*  17

BLACKENED CATFISH
Two Poached Farm Eggs*, Crispy Potatoes,
Sautéed Veggies, Hollandaise*  19

MONTE CRISTO
Ham, Gruyère, Cranberry Dijon,
Como French Toast, Green Salad  17

Q BURGER* WITH REMOULADE* & FRIES
White Cheddar, Lettuce, House Pickled Veggies  17

SWEET THINGS & SMALLER PLATES

OVERNIGHT FRENCH TOAST
Kiyokawa Orchard Caramelized Apples & Pears
Vanilla Bean, Almond Crunch, Chantilly 10/14

CORNMEAL PANCAKES
Warm Huckleberry Sauce,
Whipped Maple Butter, Orange Zest  8/14

PRESSED YOGURT & HONEYED APRICOTS
Roasted Marcona Almonds  8

FRESH FRUIT PLATE 6/12

DEMI BLOOD ORANGE PUDDING  4

SWEET POTATO QUICHE
House Bacon, Gruyère, Caramelized Onion  10

STUFFED BACON WRAPPED DATES
Chèvre, Black Pepper, Marcona Almond, Marsala  7

CAESAR SALAD* 14/18

TO素etoMATO SOUP 8/10

SIDES
Sauté of Seasonal Veggies 8
Two Eggs*  5
Crispy Potato Cake  3
House English Muffin or Toast  3
House Chorizo or Bacon  5
Grilled Chicken Breast  9
French Toast or Pancake with Pure Maple Syrup  6
Fresh Avocado  4
Fries & Remoulade*  5

— Please inform your server of any food allergies or dietary restrictions prior to ordering. —

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Burgers, steak & eggs are cooked to order and/or contains raw eggs.

**Wild mushrooms: not an inspected product, currently Chanterelles

Executive Chef  ANNIE CUGGINO  Executive Sous Chef  VICTOR MARTINEZ
Sous Chefs  TONY KOMFORTY & CASEY BRIGAN
BEVERAGES

HOUSE COCKTAILS

DIAMONDS ARE FOREVER
Aria Gin, Yellow Chartreuse, Vanilla, Lemon, Crème de Violette, Chai Sugar Rim, Up 12

BLAZING SADDLES
George Dickel, Maple, Clove & Cinnamon, Lemon, Chinese Five Spice Bitters, Rocks 10

NIGHT OWL
Portland Hue Hue Coffee Rum, Giffard Banane du Bresil, Nocino Green Walnut, Frangelico, Xocolatl Mole Bitters, Hot Coffee, Cream, Served Hot 12

ITALIAN HIPSTER
Lavender Infused Rose City Gin, Cardamaro, Cocchi Americano, Celery & Grapefruit Bitters, Honey, Big Cube 13

DR. NO
Chamomile Infused Old Overholt Rye, Campari, St. Germain, Rhubarb Bitters, Big Cube 11

CIDER HOUSE RULES
Appleton Estate Rum, House Made Spiced Apple Cider, Lemon, Ginger, Candied Pecan Sugar, Rocks 12

MIMOSAS & BELLINIS
Fresh Squeezed Orange or Grapefruit Juice, Peach, Passionfruit or Blackberry Purée, Topped with Cava, Flute 9

MICHELADA
Negra Modelo, House Made Bloody Mix, Lime, Rocks 10

HOUSE MOCKTAILS

LA DOLCE VITA
Blackberry Purée, Basil, Lime, Ginger, Soda, Cream 6.5

LILIKOI
Passionfruit Purée, Lime, Ginger, Fresh Mint, Soda 6.5

COSMIC PUNCH
Cranberry, Lime, Orange, Cinnamon Demerara, Soda 6.5

LOCAL DRAUGHT BEERS

LEVEL “READY PLAYER ONE” DRY HOP SAISON
Portland, OR 7

54°-40° “KASCADIA” KÖLSCH
Washougal, WA 7

WILD RIDE “WHOOPY WHOOP” WHEAT
Redmond, OR 7

PFRIEM “EXTRA” PALE ALE
Hood River, OR 7

BREAKSIDE BREWING IPA
Portland, OR 7

GIGANTIC BREWING “L.P.” NITRO STOUT
Portland, OR 7

OCIDENTAL “BARREL AGED” BELGIUM QUAD
Portland, OR 9

TIETON BOURBON BARREL PEACH CIDER
Yakima, WA 7

BOTTLED BEERS

Coors Light 4
Miller High Life 4
Session Lager 4
Peroni 6
Pacifico 4
Omission Pale Ale (Gluten Free) 6
Negra Modelo 5
Shiner Bock 6
Guinness Draught 6
Bitburger Pils (N/A) 5

NON ALCOHOLIC BEVERAGES

FRESH SQUEEZED LEMONADE 4.5
Peach, Blackberry, Passion Fruit, or Ginger 5

FRESH SQUEEZED JUICE
Orange or Grapefruit 5

JUICE
Apple, Cranberry, Pineapple, Grape or Tomato 4

STUMPTOWN SINGLE ORIGIN COFFEE SERVICE 4

HOUSE MADE ICED TEA 3.5

STEVE SMITH TEAS
British Brunch, Bungalow, Lord Bergamot, Masala Chai, Fez, Jasmine Silver Tip, Red Nectar, Big Hibiscus, Peppermint Leaves, Meadow 4.5

S. PELLEGRINO SPARKLING WATER (500 ML) / (1L) 7

ACQUA PANNA STILL WATER (500 ML) 5

Q SPECTACULAR GINGER BEER 4

HENRY WEINHARD BOTTLED ROOT BEER 5

FOUNTAIN DRINKS
Coca-Cola, Diet Coke, Ginger Ale, Club Soda, Tonic, Sprite, Shirley Temple, Roy Rogers 3