

BRUNCH

BREAKFAST PLATES 7AM-2PM

Chia Seed Pudding Parfait v/gf
coconut, raspberry, agave, granola
12

Granola & Yogurt gf
greek yogurt, granola, and fresh berries
12

Breakfast Sandwich
english muffin, avocado, goat cheese, bacon, scrambled egg, hashbrowns
with house-made ketchup
12

Eggs Benedict
poached eggs, canadian bacon,
house made hollandaise sauce, breakfast potato *with* house-made ketchup
14

Smoked Salmon Benedict
english muffin, smoked salmon, arugula, poached eggs,
house made hollandaise, breakfast potato *with* house-made ketchup
18

Oatmeal v/gf
berries, brown sugar, cream
12

Arugula Omelet
goat cheese & herb, arugula, truffle oil, chives, hashbrowns *with* house-
made ketchup
14

Belgian Waffle
powdered sugar, fresh berries, whipped butter, syrup
13

Start Right Doubletree Breakfast
two eggs any style, choice of bacon, sausage, or ham, hashbrowns, choice
of wheat or white toast
15

French Toast
cinnamon sugar batter, powdered sugar, whipped butter, syrup
12

Avocado Toast
le petit outre pain de campagne, green apple, pickled red onion, tajin,
poached egg, micro greens
(vegan w/o egg)
12

Arugula Toast
le petit outre pain de campagne, goat cheese, herbs, lemon,
pickled red onion, poached egg, micro greens
12

BRUNCH PLATES

11AM-4PM

Arugula Fennel Salad
goat cheese, pomegranate vinaigrette, watermelon, pistachio
13

Local KOP Ranch Beef Burger
lettuce, tomato, pickled red onion,
anaheim cheese sauce, fries
20

Turkey Club
turkey, avocado, bacon, mayonnaise,
lettuce, tomato, onion, fries
18

Oysters
champagne mignonette or cocktail sauce and horseradish
3 each / 30 dozen

Classic Dungeness Crab and Artichoke Dip
toasted baguette,
smoked paprika
16

Steak Frites
grilled flank steak, house made worcestershire,
fries
20

Mixed Green Salad or Caesar Salad
9
add grilled chicken + 8
add pan seared salmon + 15
add grilled steak + 15

Soup of the Day or French Onion Soup
9

PIZZAS

STARTING AT 11

Classic Pepperoni Pizza
pepperoni, mozzarella, marinara
18

Supreme Pizza
spicy sausage, pepperoni, peppers, onion, mushrooms,
black olives, marinara
19

Margherita Pizza
fresh mozzarella, tomato, basil, olive oil
18

Caramelized Onion and Goat Cheese Pizza
fresh mozzarella, arugula, and honey balsamic reduction
19

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
Parties of 8 or more will be presented with one check including gratuity.*

BRUNCH BEVERAGES

Ask your server about today's
brunch bubbly feature!

Green Drake	12
Whitefish spiced rum, matcha, honey, almond milk	
The Emerger	13
Whistling Andy's bourbon, oat milk, house brown sugar syrup, cold brew	
Purple Haze	12
Chambord, Sloe gin, blackberries, lime, champagne	
Campari Caddis	12
Campari, grapefruit, champagne	
Golden Stone Sangria	11
house chardonnay, raspberries, peach, iced tea, simple	
FINN-tastic Mimosa Bucket	38
Campari-grapefruit, St. Germain-watermelon, Spirit of Sperry huckleberry lemonade, brut champagne bottle	
Bloody Mary Flight	20
caesar, sriracha-jalapeno, Skadi aquavit, michelada	

COFFEE DRINKS

Espresso	3
Americano	4
Macchiato	4
Cappuccino	5
Latte	5
Mocha	5
French Press	5
Cold Brew	5
Lake Missoula Tea Co. Matcha	5
Tipu's chai	4
London fog	5
Hot tea	3
Zesty kombucha	5
Hot chocolate or apple cider	3

We proudly serve our own FINN blend espresso
made especially for us by local **Drum Coffee Roasters**

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