

BRUNCH

BREAKFAST PLATES 7AM-2PM

Chia Seed Pudding Parfait 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 tomato vinaigrette
12

Eggs Benedict

poached eggs, canadian bacon,
house made hollandaise sauce, breakfast potato with tomato vinaigrette
14

Smoked Salmon Benedict

english muffin, smoked salmon, arugula, poached eggs,
house made hollandaise, breakfast potato with tomato vinaigrette
18

Oatmeal v/gf

berries, brown sugar, cream
12

Arugula Omelet

goat cheese & herb, arugula, truffle oil, chives, hashbrowns with tomato
vinaigrette
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
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

Beet Salad

mixed greens, golden beets, grapes, goat cheese,
candied walnuts, honey vinaigrette
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

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, house brown sugar syrup, oat milk, 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 3

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

Tazo 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**