

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

Golden Beet Salad
mixed greens, roasted golden beets, grapes, candied walnuts, goat cheese,
honey vinaigrette
13

Local KOP Ranch Beef Burger
brie, tomato-bacon jam, crispy onions, arugula, 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

Soup of the Day or French Onion Soup
9

Buffalo Wings
medium or hot, celery, bleu cheese
14

PIZZAS

STARTING AT 11

Classic Pepperoni
pepperoni, mozzarella, marinara
18

Margherita
fresh mozzarella, tomato, basil, olive oil
18

Cheese
mozzarella, marinara
16

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

Wild Mushroom
fresh mozzarella, garlic, truffle oil
22

Caramelized Onion and Goat Cheese
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. NO EXCEPTIONS

BRUNCH BEVERAGES

Disco Midge II Champagne, black cherry simple, grapefruit	10
Sunset Zinger Toasted pineapple infused Vida mezcal, grenadine, orange, soda	11
Wooly Bugger Dry Hills gin, lavender syrup, lemon, champagne	13
Emerger Whistling Andy's Bourbon, brown sugar syrup, oat milk, your choice of hot espresso or cold brew	13
Purple Haze Chambord, Sloe gin, blackberries, lime, champagne	12
FINN-tastic Mimosa Bucket Spirit of Sperry Huckleberry vodka-lemonade St. Germain-watermelon Quicksilver vodka-black cherry-grapefruit brut champagne bottle	38
Jalapeno Bloody Mary Spicy Jalapeno infused Vodka, bloody mix, tomato juice, sriracha salt rim	10
Spritz Flight Aperol, St. Germain, Limoncello, Lillet Rose	24

BRUNCH BUBBLY FEATURE

Rotating bottle of sparkling wine, ask your server

COFFEE

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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