



# DAILY DRINK MENU

**STUMPTOWN**  
COFFEE ROASTERS

## ESPRESSO

|                             | 8 oz   | 12 oz  | 16 oz  | 20 oz  |
|-----------------------------|--------|--------|--------|--------|
| Drip Coffee                 | \$2.25 | \$2.50 | \$2.75 | \$3.00 |
| Cappuccino                  | \$3.50 | \$4.00 | \$4.50 |        |
| Latte                       | \$3.75 | \$4.25 | \$4.75 |        |
| Americano                   | \$3.00 |        |        |        |
| Mocha                       | \$3.75 | \$4.25 | \$4.75 |        |
| Chai Latte                  | \$3.75 | \$4.25 | \$4.75 |        |
| Nitro Brew (Cold)           |        | \$4.00 | \$4.50 | \$5.00 |
| Cold Brew                   |        | \$3.25 | \$3.75 | \$4.25 |
| Hot Chocolate (no espresso) | \$3.00 | \$3.25 | \$3.50 |        |
| Matcha Latte                | \$4.00 | \$4.50 | \$5.00 |        |

## SHOTS

|                    |        |  |         |        |
|--------------------|--------|--|---------|--------|
| Espresso           | \$3.00 |  |         |        |
| Espresso Macchiato | \$3.50 |  | Cortado | \$3.50 |

**ADD** + shot \$1.50 + milk sub \$.50 + oat milk sub \$1.00  
 + flavor \$.50 (vanilla, mocha, lavender, ginger, white mocha & rosemary)

## TEA

|                |        |                   |        |
|----------------|--------|-------------------|--------|
| Masala Chai    | \$3.50 | Citrus Mint       | \$3.50 |
| Berry Cardamom | \$3.50 | Gunpowder Green   | \$3.50 |
| Balancing      | \$3.50 | English Breakfast | 3.50   |
| Earl Grey      | \$3.50 | Walnut Tea        | 3.50   |

## BOTTLE & CANS

Check out the Grab & Go cooler for our uniquely curated cold beverages

## WINE

|                                    |         |
|------------------------------------|---------|
| Pinot Gris, Underwood (12 oz. can) | \$18.00 |
| Rose', Underwood (12 oz. can)      | \$18.00 |
| Pinot Noir, Underwood (12 oz. can) | \$18.00 |

## BEER

|                         |        |
|-------------------------|--------|
| Peter's Brand Pilsner   | \$4.00 |
| Sierra Nevada Pale Ales | \$5.00 |

## COCKTAILS

|                                                     |        |
|-----------------------------------------------------|--------|
| Mimosa                                              | \$5.00 |
| Aperol Spritzer                                     | \$8.00 |
| Bloody Mary, house recipe                           | \$5.00 |
| The DayDream, cold milk, espresso, vanilla & fernet | \$7.00 |

## HOUSE FRESH JUICE

|                                                        |        |
|--------------------------------------------------------|--------|
| The Daily Green<br>Apple, celery, cucumber, kale, mint | \$6.00 |
| Orange Sunrise<br>Carrot, orange, yuzu                 | \$6.00 |
| Orange Juice<br>100% squeezed orange juice             | \$6.00 |



# BRUNCH MENU

## BREAKFAST

- 'THE DAILY' BREAKFAST ..... \$9  
2 eggs, 2 strips of bacon, homefries, toast (white, wheat, rye, house sour, english muffin)
- TURKISH EGGS<sup>V</sup> ..... \$8  
2 poached eggs, seasoned yogurt, paprika butter, mint, toast points
- BREAKFAST BOWL<sup>V</sup> ..... \$9  
Greek yogurt, house fruit spread, berries, house made granola, date bar
- BREAKFAST BURRITO ..... \$11  
Flour tortilla, homefries, black beans, scrambled eggs, cheddar, guajillo chile pulled pork, avocado, cholula sour cream
- EGGS BENEDICT ..... \$11  
Griddled English muffin, kurobuta ham, 2 poached eggs, hollandaise, homefries
- PANCAKE ..... \$9  
Whipped butter, real maple syrup, fresh fruit | + strips of bacon \$3
- BISCUITS & GRAVY ..... \$9  
House biscuit, sausage thyme country gravy, 2 eggs
- AVOCADO TOAST<sup>V</sup> ..... \$6  
Avocado smash, griddled house bread, cottage cheese, pepitas | + fried or poached egg \$2 + strips of bacon \$3
- BREAKFAST SANDWICH ..... \$6  
House bun, fried egg, aioli, cheddar, choice of applewood bacon, kurobuta ham, or avocado | + homefries \$3 + fresh fruit \$3
- LOADED TATERS ..... \$7  
Russet taters confit topped with cheese, sour cream, scallions & bacon pieces | + fried or poached egg \$2 | + avocado \$2 + strips of bacon \$3

## BOWLS

- WARM GRAIN BOWL<sup>V</sup> ..... \$12  
Farro, quinoa, mushrooms, carrots, feta, chili crisp, mushroom & miso gravy, curry cashews, sunflower seeds | + chicken \$4 + avocado \$2
- ADOBO BOWL<sup>V GF</sup> ..... \$11  
Quinoa, cashews, chickpeas, lentils, cabbage, jalapeno, avocado, coconut adobo dressing

## SALADS, SANDWICHES & SOUPS

- COBB SALAD<sup>GF</sup> ..... \$13  
Greens, chicken, egg, tomatoes, scallions, blue cheese, bacon, avocado, creamy cottage cheese dressing
- CHICKEN SALAD SANDWICH ..... \$9  
House white bread, cilantro, cashew, bread & butter pickles | + cup of soup \$3
- BROCCOLI HERO<sup>V</sup> ..... \$9  
House baguette, mushroom duxelle, citrus vinaigrette, dijon mayo, piquillo peppers, red onion, crispy parmesan | + cup of soup \$3
- GRILLED CHEESE SANDWICH<sup>V</sup> ..... \$7  
House griddled bread, mozzarella, cheddar, parmesan crisps | + ham \$3 | + cup of soup \$3
- TOMATO SOUP<sup>V GF</sup> ..... \$4 cup/\$6 bowl  
Herbs, roasted garlic, EVOO
- CREAMY CAULIFLOWER SOUP<sup>V</sup> ..... \$4 cup/\$6 bowl  
Cream, garlic, vegetable stock, pecorino

### ADD ONS & SIDES:

- |                   |                      |                         |             |
|-------------------|----------------------|-------------------------|-------------|
| + avocado \$2     | + fresh fruit \$3    | + fried/poached egg \$2 | + bacon \$3 |
| + chicken \$4     | + homefries \$3      | + bread & butter \$3    | + toast \$2 |
| + pasta salad \$5 | + broccoli salad \$4 | + potato salad \$4      |             |