

DIY PANCAKES **\$10**

8 oz. batter bottle

Slappy Cakes

BUTTERMILK

CHOCOLATE

VEGAN/GLUTEN-FREE

SEASONAL

FIXINS & TOPPINGS

\$2

Almonds
Bananas
Pecans
Scallions
Walnuts
White chocolate chips

\$3

Avocado
Bacon
Cheddar
Chocolate chips
Goat cheese
Organic peanut butter
Chocolate syrup

\$4

100% Maple syrup
Blueberries
Choc Hazelnut spread
Fresh Whipped cream
Lavender honey
Lemon curd*
Hazelnuts
Strawberries

CAKES FROM THE KITCHEN

BLUEBERRY TART 14

Three buttermilk pancakes with fresh blueberries cooked inside & housemade lemon curd*

STRAWBERRY SHORTCAKE 14

Three buttermilk pancakes with strawberries cooked inside, topped with whipped cream

CLASSIC BUTTERMILK 10

Classic buttermilk tall stack

A LA CARTE

AVOCADO TOAST 12

Sourdough, smashed avocado, sea salt, sliced radish & cotija cheese.

IRISH STEEL-CUT OATMEAL 12

Oatmeal, bananas, blueberries, strawberries, brown sugar & choice of milk.

BISCUIT & GRAVY 10

Housemade biscuit with sausage gravy

LOADED POTATOES 11

Crispy potatoes, chorizo, cheddar, scallions & sour cream

ADD AN EGG 2

SIDES

Bacon 4
Breakfast Potatoes 4.25
Cage-Free Egg* 2
Fruit cup 3.5 / 6.5
Housemade English Muffin or Biscuit 5
Sausage Links 3.75
Sausage Gravy 5
Sourdough 4
Thick Cut Ham 4
Vegan/GF Sausage Patty 6

Tabletop griddles are hot! Please use carefully at your own risk. For safety reasons, children must stay seated and not reach across griddle.

*Contains raw/undercooked eggs. We use fresh unpasteurized eggs in hollandaise, some dressings and sauces. Regarding safety of these items, written information is available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% service charge is added to each bill and goes directly to kitchen staff

20% Gratuity will be added to parties of 6 or more

PLATES FROM THE KITCHEN

Vegan/Gluten-free options available!

COUNTRY FRIED STEAK 18

Crispy fried cube steak with sausage gravy. Served with two eggs* & potatoes

HUEVOS RANCHEROS 16

Corn tortillas, black beans, two eggs*, ranchero sauce, cotija, sour cream, guacamole, salsa.
Add chorizo 3

FOREST MUSHROOM SCRAMBLE 15

Three eggs*, mushrooms, kale, red onion, goat cheese. Served with potatoes & toast.
Add bacon 3

AVOCADO PESTO BENEDICT 16

Fresh pesto, avocado, two poached eggs* housemade English muffin, hollandaise* & side greens

CLASSIC BREAKFAST 14

Two eggs*, potatoes, and your choice of meat, toast. Want more? Make it a GRAND SLAP!

GRAND SLAP! 18

Three eggs*, potatoes, choice of meat and a buttermilk short stack

BREAKFAST BURRITO 14

Black beans, eggs*, cheddar, potatoes. Served with salsa, guacamole, sour cream
Add bacon 3

CLASSIC BENEDICT 16

Thick cut ham, two poached eggs* housemade English muffin, hollandaise* & side potatoes

SLAPPY HASH 14

Yukon golds, kale, onion, garlic, zucchini, yellow squash. two eggs*
Add avocado 2

SPECIALTY COCKTAILS

SLAPPY SCREW 9

Portland Potato Vodka, Organic OJ, ginger simple syrup, cinnamon sugar rim

STUMPTOWN SPANISH

COFFEE 10
Housemade coffee liqueur, Cointreau, 151, coffee & fresh whipped cream

LADY OF LONDON 9

Earl Grey infused vodka, lavender syrup, oat milk, chilled & served up

BUBBLY

CLASSIC MIMOSA

Flute 9
Pint 12
Orange, grapefruit or cranberry | Bottle of brut with your choice of juice 29

LAVENDER FIZZ 8

Lavender simple syrup, lemon zest, house brut

HIBISCUS COOLER 8

Hibiscus simple syrup, organic grapefruit, house brut over ice



BLOODY MARYS & BEER

HOUSE MARY

glass 10 / pitcher 31.5
Cucumber infused vodka, house bloody Mary mix

PEPPER MARY

glass 10 / pitcher 31.5
Jalapeno infused vodka, house bloody Mary mix

RAINIER 4

SPICY RED BEER 6

Rainier & house Bloody Mary mix
Add crispy bacon! 2
House bloody Mary Mix is Vegan & Gluten-Free

WARM YOU UP!

THE KING OF BRUNCH 10

Banana liqueur, salted peanut, white rum, whipped cream, bacon crumble

SPICE OF LIFE 12

Coffee, cocoa, spiced syrup, Ancho Reyes, reposado, whipped cream

THE DIRTY SNOWMAN 12

Vanilla syrup, Creme de Menthe, Baileys, hot cocoa, whipped cream, cookie crumbles

NO STUMPIN' ME 12

Stumptown cold brew, spiced syrup, Aperol, Ancho Reyes

HOUSE SODAS

These are delicious spiked!
Add choice of alcohol

LAVENDER LEMONADE 5

Lavender simple syrup, organic lemon juice, soda water

ORANGE KREMESICLE 5

Organic OJ, vanilla simple syrup, soda water. Tastes just like a creamsicle!

HIBISCUS LEMONADE 5

Hibiscus simple syrup, organic lemon juice, soda water

THE BASICS

Orange juice 3.5 / 5
Grapefruit juice 3.5 / 5
Apple Cider 3.5 / 5
House Lemonade 3.5
Cranberry juice 3.5 / 5
Milk 2.5 / 4.25
Chocolate Milk 2.75 / 4.5
Hot Chocolate 4.5
Mexican Coke 2.5
Diet Coke 2.25
Hot apple cider 4.5

COFFEE & TEA

STUMPTOWN COFFEE

Drip 4
Seasonal cold brew 5.5
Cold Brew, vanilla syrup & choice of milk 4.5

JASMINE PEARL TEA

16oz pot 4.75
Earl Grey (black)
English Breakfast (black)
Tranquility (green)
NW Mint (herbal)

