

DIY PANCAKES **\$10**

8 oz. batter bottle

Slappy Cakes

BUTTERMILK

CHOCOLATE

VEGAN/GLUTEN-FREE

SEASONAL

FIXINS & TOPPINGS

\$2

Bananas
Pecans
Scallions
Sprinkles
White chocolate chips

\$3

Avocado
Bacon
Cheddar
Chocolate chips
Cookie Crumbles
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

CANDIED BACON 10

Three slices of candied bacon, topped with hazelnuts & brown sugar

AVOCADO TOAST 10

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
Farm Fresh Egg* 2
Fruit Bowl 10
Housemade English Muffin or Biscuit 5
Sausage Links 4
Sausage Gravy 5
Sourdough 2
Thick Cut Ham 4
Vegan 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

Scrambled 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* & potatoes

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 15

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, seasonal veggies, topped with two eggs*
Add avocado 2

BANANA BREAD FRENCH TOAST 16

Two slices of banana bread french toast, farm fresh eggs*, and choice of meat

SPECIALTY COCKTAILS

SLAPPY SCREW 9

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

LADY OF LONDON 9

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

MOCHA MARTINI 12

Stumptown coldbrew, Bailey's, and house-made coffee liqueur. Shaken, strained and served up

BUBBLY

CLASSIC MIMOSA

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

LAVENDER FIZZ 9

Lavender simple syrup, lemon zest, house brut

BLACKBERRY FIZZ 9

House-made black berry syrup, lemon zest, topped with brut



BLOODY MARYS & BEER

HOUSE MARY

glass 10 / pitcher 23
Cucumber infused vodka, house bloody Mary mix

PEPPER MARY

glass 10 / pitcher 23
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 COCKTAILS

THE DIRTY SNOWMAN 12

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

IRISH COFFEE 12

Jameson Whiskey, Bailey's Irish cream & coffee

STUMPTOWN SPANISH COFFEE 12

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

SPIKED CIDER 11

Bulleit bourbon, hot apple cider, fresh whipped cream & cinnamon

SPICED HOT TODDY 10

Bulleit bourbon, housemade ginger syrup, fresh lemon juice, cinnamon, and honey

HOUSE SODAS

These are delicious spiked!
Add choice of alcohol

LAVENDER LEMONADE 5

Lavender simple syrup, lemon juice, soda water

ORANGE KREMESICLE 5

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

BLACKBERRY LEMONADE 5

Blackberry syrup, lemon juice, and soda water.

THE BASICS

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

COFFEE & TEA

STUMPTOWN COFFEE

Drip 4

COLD BREW

Vanilla cold brew 5.5
Seasonal cold brew 6

JASMINE PEARL TEA

33oz pot 6
Earl Grey (black)
English Breakfast (black)
Tranquility (green)
NW Mint (herbal)

