

Breakfast

Sparkling Gewürztraminer (local Wasson Brother's Winery) glass 4.50

Mimosa (orange juice & sparkling) 4.95 **Specialty mimosa** 5.50 (ask your server about current mimosa flavors)

Orange juice 3.95 **Organic loose-leaf hot teas** 3.25 tea pot **Stash teas** 2.50 **K & F Coffee** 2.50



Warm Danish Cinnamon Roll
topped w/ real whipped cream & caramel 4.75



Warm Quinoa w/ Sweet Coconut Milk
mixed w/ dried fruits, hazelnuts, cashews & agave 5.95



German Pancakes

Please allow 20 minutes for preparation

Traditional

a fluffy egg pancake baked in the oven until the sides rise high & turn golden brown; served w/ powdered sugar & lemon wedges 5.95

Black Forest Delight

a traditional German pancake baked with sour cherries & topped w/ shaved dark chocolate & real whip cream 8.25

Northwest Blueberry

a traditional German pancake baked w/ local blueberries & drizzled w/ raspberry puree 7.95

Ginger Pear & Blue Cheese

a traditional German pancake baked w/ ginger pears, red onions & crumbled blue cheese; sprinkled w/ green onions & crushed red pepper flakes 8.25



Classic Pancakes

2 pancakes per order

Bob's Red Mill Gluten Free Pancake 4.95

Classic Buttermilk Pancake 2.95



Hazelnut Blueberry Pancakes made w/ either variety of pancake

Gluten Free: 9.95 **Buttermilk:** 7.95

Northwest grown blueberries cooked into either variety of pancake batter; topped with local chopped roasted hazelnuts & our made-in-house tart lemon curd



Berliner Cheese Blintzes 7.95

Our lightly sweetened lemon-cheese filling wrapped in three house-made vanilla crepes served w/ your choice: grilled ginger pears & marionberry syrup **or** sour cherries & whip cream

Savory Dishes

All of the options below are served w/ fresh seasonal fruit

and your choice of crispy potato pancakes or bratkartoffel (German grilled potatoes)

Chicken Schnitzel & Eggs

two eggs any style w/ a crispy chicken schnitzel 9.95

Leberkäse & Eggs

two eggs any style w/ grilled leberkäse 11.25

The Alpine

two poached eggs served on our house-made breakfast sausage; topped w/ gouda garlic fondue, crumbled blue cheese, toasted almonds & dried cranberries 12.50

The Americaner

Two eggs any style served w/ your choice of our house made breakfast sausage patty or thick-cut bacon 6.75

Omelets

The Best of the Wurst

w/ spicy bier sausage, garlic, onions, mushrooms, bell peppers and shredded parmesan cheese 11.75

Black Forest Ham & Muenster

w/ thinly sliced Black Forest ham & melted Muenster cheese 8.25

Berliner Egg Benedicts

Black Forest

an English muffin topped w/ thinly sliced Black Forest ham, poached eggs & topped w/ gouda fondue 9.95



Spinach & Egg Plant

an English muffin topped w/ fresh spinach, breaded & grilled egg plant, poached eggs & gouda fondue 11.95



Garden Veggie

w/ fresh seasonal veggies, fresh herbs & baby spinach sautéed in white wine; topped w/ shredded parmesan cheese 11.75

Smoked Salmon & Dill

an English muffin topped w/ flaked Pacific Northwest wild-caught smoked salmon, poached eggs & gouda dill sauce 12.25

Wurst Skillet

a sauté of bell peppers, onions, garlic, broccoli & spicy bier sausage piled over your choice of potato, topped w/ two eggs any style & shredded Parmesan cheese; served w/ a side of warm bacon sauerkraut 11.95



Spicy Veggie Skillet

shredded potatoes & onions baked crispy, topped with a sauté of garlic, bell peppers, broccoli & spinach, sprinkled w/ crushed chili pepper; served w/ zesty tomato-caper sauce 8.75

Lemon curd, whipped cream 2.00
One egg any style 1.25

Egg Beaters (= 2 eggs) 3.25
Dish of Gouda Garlic Fondue 2.50

Sides Orders

Potato pancake or bratkartoffel 3.50
Toast or English Muffin 2.25

Grilled sausage 4.95
(bier, weiss or smoked)

House-made breakfast sausage 2.25
Two pieces of thick cut bacon 2.95