



**BRUNCH | DAILY 6:30 AM - 2:00 PM**

## **BREAKFAST DRINKS**

**MIMOSA 9 | SIGNATURE MIMOSA: BLOOD ORANGE, PEAR, OR PASSION FRUIT 11**  
**SCREWDRIVER 9 | SMITH TEA 5 | ICED TEA 3 | COFFEE 4 | ESPRESSO 4.5 | LATTE 5 | SODA 3 | JUICE 4**

## **SPECIALTIES**

**WE PROUDLY SERVE BIG ED'S ARTISAN BREAD: SOURDOUGH OR ENGLISH MUFFIN**  
**GLUTEN-FREE TOAST AVAILABLE UPON REQUEST**

### **ELK MORNING HASH\* 20**

elk sausage, crispy potatoes, bell peppers, caramelized onions, sunny side up eggs, pickled fresno peppers,  
sour cream, queso fresco, big ed's toast  
*substitute elk sausage to vegetarian sausage available*

### **SIGNATURE BREAKFAST\* 18**

2 eggs any style, garlic herb breakfast potatoes, big ed's toast  
choice of: daily's thick cut bacon, sausage links, canadian bacon, or vegetarian sausage

### **CLASSIC EGGS BENEDICT\* 21**

hollandaise, canadian bacon, big ed's english muffin, poached eggs, lemon-arugula, garlic herb breakfast potatoes  
*add grilled asparagus +\$5*

### **SMOKED SALMON EGGS BENEDICT\* 24**

hollandaise, smoked salmon, big ed's english muffin, poached eggs, lemon-arugula, garlic herb breakfast potatoes  
*add grilled asparagus +\$5*

### **BREAKFAST BURRITO 19**

scrambled eggs, caramelized onions, bell peppers, queso fresco, flour tortilla, served with garlic herb breakfast  
potatoes, salsa, sour cream, choice of: elk sausage, pork sausage, bacon, canadian bacon, or vegetarian sausage  
*smother in house made sausage gravy +\$4*

### **BREAKFAST SANDWICH 18**

big ed's english muffin, cheddar cheese, fried egg, served with garlic herb breakfast potatoes  
choice of: sausage, bacon, canadian bacon, or vegetarian sausage

### **CHEF'S ULTIMATE BREAKFAST SANDWICH 23**

brioche french toast outside, fried egg, bacon, canadian bacon, grilled asparagus, tarragon aioli, sliced tomato,  
lemon-arugula, served with garlic herb breakfast potatoes  
*smother in house made sausage gravy +\$4*

### **JUMBO BISCUIT & GRAVY 22**

house made cheddar and garlic biscuit, sausage gravy, sunny-up egg\*, lemon- arugula,  
served with garlic herb breakfast potatoes

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts

### **EXECUTIVE CHEF, BRYANT KRYCK**

\*cooked to order \*\*raw | consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients.  
for this reason, our menus change seasonally.

*all in room dining orders are subject to a 19% service charge and a \$3 delivery charge.*



## PANCAKES & FRENCH TOAST

### PUMPKIN SPICE PANCAKES (3) 19 (V, T)

cream cheese frosting, pumpkin spice, candied walnuts,  
maple syrup, powdered sugar

### BUTTERMILK PANCAKES (3) 17 (V)

fresh berries, butter, maple syrup, powdered sugar  
*chocolate chips available upon request*

### BRIOCHE FRENCH TOAST (3) 18 (V)

fresh berries, powdered sugar, maple syrup, butter, big ed's brioche

## OMELETS & SCRAMBLES

**SERVED WITH GARLIC HERB POTATOES AND BIG ED'S TOAST**  
**WE PROUDLY SERVE CAGE-FREE EGGS**

### SIGNATURE 20 (GF)

elk sausage, queso fresco, sour cream, caramelized onions,  
bell peppers, chives

### BEND 20 (V, GF)

mushrooms, feta cheese, spinach, chives

### GREEK 20 (V, GF)

kalamata olives, sun-dried tomato, feta cheese, chives

## LIGHT & EASY

### GRANOLA AND YOGURT 15 (V, T)

plain greek yogurt, granola, fresh berries

### BOB'S RED MILL STEEL CUT OATMEAL 12 (VG, GF)

brown sugar, raisins, cinnamon

### BOWL OF FRUIT 14 (VG, GF)

seasonal selection of fruits and berries

### CHIA MORNING POWER BOWL 16 (VG, GF, T)

chia seed pudding made with turmeric and almond milk,  
assorted berries, pepitas, marcona almonds

## A LA CARTE SIDES

### DAILY'S THICK CUT BACON (3) 7 (GF)

### VEGETARIAN SAUSAGE (2) 7 (V, GF)

### CRISPY MORNING POTATOES 5 (V, GF)

### CANADIAN BACON (2) 6 (GF)

### BIG ED'S TOAST 4 (V)

### TWO EGGS ANY STYLE 5 (V, GF)

### PLAIN GREEK YOGURT 6 (V, GF)

### SAUSAGE (2) 6 (GF)

### BAGEL WITH CREAM CHEESE 7 (V)

### BAGEL WITH SMOKED SALMON DIP 12

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## SMALL BITES AND ENTREES

### APPLE & FIG BRUSSELS SPROUTS 16 (V, GF, T, MAKE IT VG)

apple and fig dressing, toasted hazlenuts, pepitas, parmesan cheese | *add bacon* \$2

### SMOKED SALMON DIP 20 (GF)

house smoked salmon, potato chips, seasonal roe, chives

### CHARCUTERIE 26 (T)

cured meats, artisan cheeses, crackers, marcona almonds, seasonal fruit, quince paste, pickled onions, roasted peppers, pickled mustard seeds  
(gluten free crackers available upon request)

### TRUFFLE FRIES 17 (GF, V)

lemon garlic aioli, fresh herbs, salt, pecorino cheese

### BURRATA CAPRESE SALAD 21 (V, GF)

sliced heirloom tomatoes, cherry tomatoes, burrata cheese, balsamic reduction, salt flakes, extra virgin olive oil, basil

### BLT WEDGE SALAD 21 (GF, S)

iceberg lettuce wedge, daily's thick cut bacon, marinated tomato confit, ranch dressing, everything bagel seasoning, balsamic reduction

### CAESAR SALAD 18

white anchovy dressing, shaved grana padano, croutons, crisp romaine, crispy parmesan  
*add anchovies* \$3 | *add chicken* \$6  
*add salmon\** \$12 | *add grilled shrimp (3)* \$9

### SIGNATURE GREEN SALAD 19 (T, GF, V)

mixed lettuce, parmesan, toasted almonds, cherry tomatoes, cucumbers, roasted red peppers, olives, kalamata balsamic vinaigrette  
*add chicken* \$6 | *add salmon\** \$12 | *add grilled shrimp (3)* \$9

### CARROT GINGER SOUP 16 (V, GF, T)

creamy house made soup, coconut cream, chili peanut oil, crispy onions, local microgreens.

### SIGNATURE BURGER\* 23

8oz brisket & chuck beef patty, tomato, daily's thick cut bacon, tillamook white cheddar, pickled red onion, lemon scented arugula, black garlic aioli, big ed's brioche bun, and choice of fries, potato chips, or add side signature salad \$3  
(sub impossible meatless patty)

### BLT TURKEY CLUB 21

parmesan crusted big ed's sourdough, daily's thick cut bacon, lettuce, tomato, maple aioli, smoked turkey, choice of potato chips or fries | *add avocado* \$4

## JOIN US IN ROAM FOR HAPPY HOUR

2pm - 5pm | 9pm - 10pm

### HAPPY HOUR SPECIAL

SMALL BITES & SHAREABLES BUY 2 GET 1 FREE  
\$2 OFF WINE, BEER, AND COCKTAILS

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DINNER | DAILY 5-9PM

## STARTERS

### CHARCUTERIE 26 (T)

cured meats, artisan cheeses, crackers, marcona almonds, seasonal fruit, quince paste, pickled onions, roasted peppers, pickled mustard seeds (gluten free crackers available upon request)

### SMOKED SALMON DIP 20 (GF)

house smoked salmon, potato chips, seasonal roe, chives

### APPLE & FIG BRUSSELS SPROUTS 16 (V, GF, T, MAKE IT VG)

apple and fig dressing, toasted hazelnuts, pepitas, parmesan cheese | *add bacon \$2*

### HEIRLOOM TOMATOES 15 (VG, GF)

sliced heirloom tomatoes, cherry tomatoes, extra virgin olive oil, basil, oregon pinot noir salt | *add whipped feta \$3*

### GOAT CHEESE AND MUSHROOM CROQUETTES (4) 20 (V)

seasonal mushrooms, tarragon aioli, pea shoots

### GRILLED ASPARAGUS AND WHIPPED FETA 17 (T, GF, V, MAKE IT VG)

grilled asparagus, house made feta dip, chive oil, pistachio, crushed peppercorn, parsley salad

### CEVICHE TOSTADAS\*\* (2) 25

tuna poke cubes, lime juice, pico de gallo, cucumbers, cilantro, capers, fresno peppers, won ton tostada, wasabi mayo, crispy rice paper, sesame seeds

### TRUFFLE FRIES 17 (GF, V)

lemon garlic aioli, fresh herbs, salt, pecorino cheese

### WAGYU BEEF SLIDERS\* (2) 21

western style, crispy onions, cheddar cheese, bacon, bbq aioli, brioche bun

### BANG BANG SRIRACHA SHRIMP 22 (S)

crispy shrimp, house made bang bang sauce, sesame seeds, crispy rice paper, local micro greens

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## SOUPS & SALADS

**ADD TO SALAD: CHICKEN 6 | SALMON\* 12 | GRILLED SHRIMP (3) 9**

### **CARROT GINGER SOUP 16 (V, GF, T)**

creamy house made soup, coconut cream,  
chili peanut oil, crispy onions, local microgreens

### **CAESAR 18**

white anchovy dressing, shaved grana padano, croutons,  
crisp romaine, crispy parmesan | *add anchovies \$3*

### **BLT WEDGE SALAD 21 (GF, S)**

iceberg lettuce wedge, daily's thick cut bacon,  
marinated tomato confit, ranch dressing,  
everything bagel seasoning, balsamic reduction

### **SIGNATURE GREEN SALAD 19 (T, GF, V)**

mixed lettuce, parmesan, toasted almonds,  
cherry tomatoes, cucumbers, roasted red peppers,  
olives, kalamata balsamic vinaigrette

### **BURRATA CAPRESE SALAD 21 (V, GF)**

sliced heirloom tomatoes, cherry tomatoes,  
burrata cheese, balsamic reduction, salt flakes,  
extra virgin olive oil, basil

## MAINS

### **BRAISED SHORT RIB 41 (GF)**

house made, natural cabernet jus, crispy onions, celery root puree, broccolini, local micro greens

### **CARDAMOM SEARED SALMON\* 39 (GF, T)**

swiss chard, roasted beets, dried cranberries, pistachio, danish blue cheese dressing, local micro greens

### **SMOKED HALF CHICKEN 38**

elotes bread pudding, alabama white bbq sauce, pickled onions

### **SIGNATURE BURGER\* 23**

(sub impossible meatless patty)

8oz brisket and chuck beef patty, tomato, daily's thick cut bacon, tillamook white cheddar, pickled red onion, lemon scented arugula, black garlic aioli, big ed's brioche bun, and choice of fries, potato chips, *or add side signature salad +3*

### **KUNG PAO CAULIFLOWER 31 (T, GF, VG, S)**

crispy cauliflower, squash and zucchini, bell peppers, peanut chili oil, green onions, jasmine rice | *add chicken +6*

### **PUMPKIN GNOCCHI 32 (MAKE IT V)**

pan seared gnocchi, sage brown butter, creamy pumpkin, elk sausage, fried sage, pecorino cheese, local micro greens  
*gluten free pasta available upon request*

### **WAGYU BOLOGNESE 31**

house made with ground wagyu beef, freshly shaved parmesan, local micro greens  
*gluten free pasta available upon request*

### **CHEF'S ROTATING STEAK SPECIAL\* (MARKET PRICING)**

*available fridays-sundays, limited availability | see server for details*

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## KIDS 10 & UNDER

### BREAKFAST

6:30am - 11:00am

**KIDS FRENCH TOAST (V) 10**  
powdered sugar, syrup, and berries

**KIDS PANCAKES (V) 10**  
powdered sugar, syrup, and berries  
*chocolate chips available upon request*

**MINI BREAKFAST 11**  
scrambled eggs, choice of bacon or sausage,  
choice of potatoes or toast

**YOGURT AND BERRIES (V, GF) 8**  
vanilla yogurt, mixed berries

**FRUIT BOWL (VG, GF) 8**  
selection of fruit and berries

### LUNCH & DINNER

11-2pm | 5-10pm

**GRILLED CHEESE (V) 10**  
sourdough, cheddar cheese,  
choice of fries, potato chips, or fruit

**CHICKEN STRIPS 11**  
(3) chicken tenders,  
choice of fries, potato chips, or fruit

**CHEESEBURGER 11**  
cheddar cheese,  
choice of fries, potato chips, or fruit

**QUESADILLA (V) 10**  
melted cheese, flour tortilla,  
choice of fries, potato chips, or fruit

**BUTTER NOODLES (V) 9**  
pasta tossed in butter and parmesan

**KIDS SALAD (V) 9**  
lettuce, tomato, and ranch dressing

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## DESSERT

DAILY 11-2PM | 5-10PM

### THE CRÈME BRÛLÉE BAR

*All crème brûlées are made in house and cooked sous vide style in a 4oz mason jar and prepared with your favorite flavor in mind.*

*Executive Chef Bryant has created this menu based off his favorite dessert, while incorporating his recipe in a fun and unique way.*

#### FLIGHT SPECIAL

pick any 4 for 45 | +1 for all to-go crème brûlées

#### CHOOSE YOUR FLAVOR 15

MADAGASCAR VANILLA (V, GF)

SMORES (V)

PUMPKIN SPICE (V, T)

MIXED BERRY (V, GF)

APPLE FIG (V, GF)

KEY LIME DREAM (V)

SALTED CARAMEL PRETZEL (V)

OREO (V)

BROWN SUGAR BOURBON & BACON

#### DAIRY FREE DESSERT

EBERHARD'S RASPBERRY SORBET 10 (VG, GF)

served with fresh berries

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