

BREAKFAST MENU

GF* = Gluten-free bread available upon request

BENEDICT PLATES

Two poached eggs on a toasted English muffin, topped with hollandaise sauce and served with hash browns.

CLASSIC BENEDICT 17.50

Layered with Canadian-style bacon.

SMOKED SALMON BENEDICT 24.50

Topped with smoked wild salmon, tomatoes, avocado, and cream cheese.

CALI BENEDICT 19.50

Sautéed spinach, Hass avocado, tomato.

OMELET PICKS GF*

Handcrafted three-egg omelets, served with hash browns and toast

Add-ons: bacon, sausage or ham 2.75 · avocado 2.75 · cheese 1.50

QUINAULT 18.50

A hearty blend of ham, bacon, and sausage, folded into fluffy eggs with melted Tillamook cheddar cheese.

TRIPLE CHEESE DELIGHT 15.50

Tillamook cheddar, Tillamook pepper jack, and Beecher's Flagship cheeses melted into a rich, savory trio.

DENVER 17.50

Smoked ham, peppers, and onions, folded into eggs with Tillamook cheddar.

GARDEN HARVEST 17.50

Vibrant spinach, mushrooms, onions, and peppers, finished with Tillamook Jack cheese.

TAHOLAH SCRAMBLE 20.50

A bold mix of bacon, sausage and ham, onion, peppers, mushrooms, and potatoes, finished with Hatch green chili and white queso cheese sauce.

RUSTIC BITES

AVOCADO TOAST & EGGS 19.50

Sourdough toast topped with sliced avocado and marinated tomatoes, finished with everything bagel spice and a balsamic reduction, served with two poached eggs and hash browns.

BISCUITS & GRAVY 11.50

Home-style buttermilk biscuits smothered in savory country sausage gravy.

QUEETS BISCUITS & GRAVY 17.50

Two eggs your way, served with home-style buttermilk biscuits, country sausage gravy, and hash browns.



20% automatic service charge for parties of 8 or more, and is applied to a single check. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *Please be aware that our food may contain or come in contact with common allergens. Such as dairy, eggs, wheat, soybeans, tree nuts and peanuts.