

PAR3 BRUNCH

SATURDAY & SUNDAY 9:00 AM - 2:00 PM

PORK BELLY BENEDICT HOLLANDAISE SAUCE SERVED WITH HOME POTATOES OR FRESH FRUIT	15
WILD MUSHROOM BENEDICT FRESH SPINACH, WILD MUSHROOMS, HOLLANDAISE SAUCE SERVED WITH HOME POTATOES OR FRESH FRUIT	14
SALMON CAKE BENEDICT SALMON CAKE & CAPER HOLLANDAISE SERVED WITH HOME POTATOES OR FRESH FRUIT	17
TRI TIP SKILLET (GF) COFFEE CHILI RUBBED TRI TIP, BREAKFAST POTATOES, ONIONS, PEPPER JACK CHEESE, CHIMICHURRI SAUCE, 2 EGGS ANY STYLE	16
BRAISED PORK BELLY & CREAMY CHEESY GRITS ROSEMARY SMOKED CHILI, GARLIC BALSAMIC GLAZE SERVED OVER A BED OF CHEESY GRITS WITH A HONEY DRIZZLE, 2 EGGS ANY STYLE	16
BREAKFAST PIZZA ZESTY PIZZA SAUCE, MOZZARELLA, BACON, ITALIAN SAUSAGE, MUSHROOMS, 2 EGGS ANY STYLE ADD PEPPERONI 2	22
HUEVOS RANCHEROS CORN TORTILLAS, REFRIED BLACK BEANS, EGGS AN STYLE, ROASTED TOMATO SALSA, PICO DE GALLO & GUACAMOLE - ADD CHORIZO 2 SERVED WITH HOME POTATOES OR FRESH FRUIT	13
FRIED CHICKEN BUTTERMILK WAFFLE SANDWICH APPLEWOOD BACON, CHIPOTLE MAPLE SYRUP - ADD TWO EGGS +3 SERVED WITH HOME POTATOES OR FRESH FRUIT	15
BREAKFAST SANDWICH FOCACCIA ROLL WITH EGGS, CHEDDAR CHEESE, LETTUCE, TOMATO, ONION AND CHOICE OF BACON OR CHICKEN APPLE SAUSAGE SERVED WITH HOME POTATOES OR FRESH FRUIT	12
BREAKFAST BURRITO FLOUR TORTILLA WITH SCRAMBLED EGGS, BLACK BEANS, CHICKEN APPLE SAUSAGE, BACON, CHEDDAR CHEESE, PICO DE GALLO AND SOUR CREAM SERVED WITH HOME POTATOES OR FRESH FRUIT	12
TRADITIONAL BREAKFAST 2 EGGS ANY STYLE, BACON OR CHICKEN APPLE SAUSAGE AND TOAST - SERVED WITH HOME POTATOES OR FRUIT FOR A LOW CARB OPTION SUB POTATOES FOR ½ AN AVOCADO	12
CORNED BEEF HASH (GF) BRAISED CORNED BEEF, POTATOES, PEPPERS, ONIONS, HORSERADISH CREAM, 2 EGGS ANY STYLE	14
CHILAQUILES (V) HOUSE MADE TORTILLA CHIPS, CHIPOTLE CHEESE SAUCE 2 EGGS ANY STYLE - ADD CHICKEN 6 - PULLED PORK 6	13
DEEP FRIED FRENCH TOAST CINNAMON, NUTMEG, VANILLA INFUSED FOCACCIA BREAD, SPRINKLED WITH CINNAMON SUGAR SERVED WITH FRESH FRUIT	13
BELGIAN WAFFLE OR PANCAKES CHOICE OF 1 WAFFLE OR STACK OF 3 BUTTERMILK PANCAKES GARNISHED WITH SEASONAL BERRIES AND BANANAS SERVED WITH WHIPPED CREAM UPON REQUEST	10
AVOCADO TOAST FRESH AVOCADO MASH, LIME, CILANTRO, PICKLED RED ONIONS, 1 EGG ANY STYLE, FRENCH ROLL	9
HOUSE MADE BISCUITS SERVED WITH WHIPPED BUTTER & FIG JAM	8
HOUSE MADE WARM BANANA BREAD SERVED WITH WHIPPED BUTTER NUT FREE	5

**2 EGGS 3 ~ BACON 5 ~ CHICKEN SAUSAGE 4.5 ~ TOAST 2 ~ HOME POTATOES 4 ~
SEASONAL FRESH FRUIT 4.5 ~ OATMEAL 7**

== Something to Share...Or Not! ==

3 CHEESE ARTICHOKE GRATIN PARMESAN, RICOTTA, CHEDDAR CHEESE, SAUTÉED SPINACH, LEEKS, ONION, FRESH HERBS, A SPRINKLE OF ARUGULA, TOASTED BAGUETTE FOR DIPPING	18
WILD MUSHROOM AND ITALIAN SAUSAGE PIZZA PARMIGIANO-REGGIANO AND A HINT OF HEAT	18
PAR 3 MEAT PIZZA MOLIINARI SALAMI, PEPPERONI AND MEATBALLS, MOZZARELLA AND PARMESAN	21
NACHOS (V) CHEDDAR FONDUE, BLACK BEANS, PICO DE GALLO, GUACAMOLE, CHIPOTLE CREAM ADD CHICKEN 6 ADD PULLED PORK 6	15
ROASTED CAULIFLOWER PARMESAN (V) ROASTED CAULIFLOWER TOSSED IN ONION, GARLIC, THYME, PARMESAN CHEESE WANT TO SPICE IT UP...ADD BUFFALO HOT WING SAUCE 2	13
CHICKEN WINGS (GF) CHOOSE NAKED, SPICY, MILD OR MAPLE-CHIPOTLE, WITH BLUE CHEESE DIP AND CRUDITE	13
CARNITAS PULLED PORK TACOS (GF) PICKLED ONIONS, JALAPENO CREAM AND CILANTRO	14
OREGON COD FISH TACOS (GF) SPICE RUB, LIME-CABBAGE SLAW, AVOCADO, CHILI CREAM	15

COASTAL FRY CALAMARI	13
REGULAR OR SPICED, LEMON CAPER AÏOLI - ADD FRESH GARLIC 1	
SALMON CAKES WITH LEMON CAPER AIOLI	18
PANKO CRUST, ARUGULA SALAD WITH A LEMON VINAIGRETTE	
CHEESY GARLIC BREAD (V)	4
FRIES	6
REGULAR, SPICED - ADD: SAUTÉED ROASTED GARLIC 1	

== Soup & Salad ==

FRENCH ONION SOUP	7 CUP 9 BOWL
CAMELIZED ONION, SHERRY WINE, CROSTINI, SWISS CHEESE GLUTEN FREE OPTION AVAILABLE	
ARTICHOKE SOUP (V,GF)	8 CUP 10 BOWL
BROWN BUTTER, CRUSHED MARCONA ALMONDS VEGAN OPTION AVAILABLE	
CAESAR SALAD	11
AVOCADO, PARMESAN, GARLIC CROUTONS	
OREGON COD FISH TACO SALAD (GF)	17
TOSSED ROMAINE LETTUCE, PICKLED ONIONS, BLACKED BEANS, PICO DE GALLO, AVOCADO, LEMON VINAIGRETTE SUBSTITUTE GRILLED CHICKEN, CARNITAS OR ROSEMARY BALSAMIC TRI TIP	
COBB SALAD (GF)	17
CHICKEN, BACON, TOMATOES, GREEN ONION, BLUE CHEESE CRUMBLES, AVOCADO, BLUE CHEESE DRESSING	

== Mains ==

"BETWEEN THE BREAD" COMES WITH CHOICE OF FRENCH FRIES OR SEASONAL GREEN SALAD

PAR3 GRIND BURGER	15
LETTUCE, TOMATO, ONION, PICKLES, SECRET SAUCE, KAISER ROLL ADD SWISS, CHEDDAR, BLUE CHEESE, PEPPER JACK, FRIED EGG, JALAPENO 1.5 EACH ADD: GRILLED ONIONS, SAUTÉED MUSHROOMS, BACON, AVOCADO 2 EACH	
THE BLUE SHROOM BURGER	23
PORK BELLY, WILD MUSHROOMS, BLUE CHEESE DRESSING, CAMELIZED ONION, KAISER ROLL	
MEXICANO BURGER	19
ROASTED JALAPENO, AVOCADO, PEPPER JACK CHEESE, CILANTRO, CHIPOTLE SLAW, KAISER ROLL	
BUFFALO CHICKEN SANDWICH	13
FRIED CHICKEN BREAST TOSSED IN BUFFALO WING SAUCE, BLUE CHEESE DRESSING, HOUSE SLAW, FOCACCIA ADD BACON OR AVOCADO 2	
THE CUBANO	16
PULLED PORK, THINLY SLICED HAM, HOUSE MADE PICKLES, SWISS CHEESE, SPICY MUSTARD AIOLI, FRENCH ROLL	
REUBEN	15
SLOW BRAISED CORNED BEEF, SLICED THIN, MELTED SWISS, COLESLAW, SERVED ON MARBLED RYE WITH HORSERADISH AÏOLI	
TUNA MELT	13
ALBACORE TUNA WITH CHEDDAR CHEESE SERVED ON SLICED SOUR DOUGH, TOMATO, ONION, LETTUCE, LEMON CAPER AÏOLI - ADD AVOCADO 2	
GRILLED CHICKEN CLUB	14
LETTUCE, TOMATO, ONION, BACON, CHEDDAR CHEESE, AVOCADO & SMOKED CHILI AÏOLI, FOCACCIA ROLL FRIED CHICKEN CLUB 1.5	
FISH & CHIPS	19
BEER BATTERED OREGON COD, FRIES, COLE SLAW, TARTAR SAUCE	

... House Specials ...

AVAILABLE 4:00 PM TO CLOSE

NANA'S MEATLOAF	21
MASHED POTATOES, SEASONAL VEGETABLES AND CAMELIZED ONION GLAZE	
BEEF AND ITALIAN SAUSAGE LASAGNA	20
SERVED WITH A SIDE CAESAR SALAD AND HOUSE MADE FOCACCIA	
BEEF STROGANOFF	24
SAUTÉED MUSHROOMS, THYME, ONIONS, SOUR CREAM DEMI-GLACE SERVED OVER A BED OF EGG NOODLES	
SPRING RISOTTO (GF,V)	16
ARBORIO RICE, PARMESAN, RICOTTA, ASPARAGUS, ARTICHOKE, ENGLISH PEAS & A HINT OF MINT ADD: SEARED SALMON STEAK WITH LEMON CAPER AIOLI (GF) 24 ADD: PAN ROASTED HERB CHICKEN BREAST WITH BROWN BUTTER SAUCE (GF) 22	

Something to Sip On

MIMOSA	7 GLASS 27 CARAFE
GUAVA OR BLOOD ORANGE MIMOSA	8 GLASS 30 CARAFE
HOUSE MADE BLOODY MARY	8
IRISH COFFEE	9
ESPRESSO	3
CAFÉ LATTE OR CAPPUCINO	4
GUITTARD HOT CHOCOLATE	4
HOUSE MADE LEMONADE	3

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE ~ CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.