



*Slappy Cakes*

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PORTLAND

**BREAKFAST  
DRINKS  
FUN!**

# PANCAKES!

Batter Made from Scratch Daily

## CHOOSE A BATTER

8 oz. bottle 6.5



BUTTERMILK



CHOCOLATE



PEANUT BUTTER



SEASONAL



VEGAN/  
GLUTEN-FREE

## PICK SOME FIXINS

\$2

### SWEET

Strawberries  
Chocolate Chips  
White Chocolate Chips  
Butterscotch Chips  
Apples  
Bananas  
Blueberries

Shredded Coconut  
Toasted Almonds  
Hazelnuts  
Walnuts  
Pecans  
Granola  
Peanut Butter Chips

### SAVORY

Crispy Bacon 2.5  
Crumbled Sausage  
Chorizo  
Vegan Sausage  
Cheddar Cheese  
Roasted Mushrooms  
Chopped Scallions

## ADD SOME TOPPINGS

\$2

Add toppings after pancakes are cooked for best results

Lavender Honey  
Peanut Butter  
Lemon Curd  
Chocolate Syrup  
Cinnamon Sugar Crème Fraîche  
Whipped Cream

Organic Yogurt  
100% Organic Maple Syrup  
Chocolate Hazelnut Spread 3  
Local Goat Cheese 3  
Savory mornay

## FROM THE KITCHEN! \$10

Stack of three pancakes (sub gluten-free/vegan pancakes no charge)

### THE CLASSIC

Buttermilk, chocolate, seasonal, or peanut butter pancakes with 100% organic maple syrup.

### BLUEBERRY TART

Buttermilk pancakes with fresh blueberries and housemade lemon curd.

### #TCB

Peanut butter pancakes with bacon, bananas and honey.

### STRAWBERRY SHORTCAKE

Buttermilk pancakes with strawberries and whipped cream.

### TOO MUCH CHOCOLATE

Chocolate pancakes with chocolate, white chocolate and peanut butter chips, whipped cream and chocolate sauce.

### SAVORY CAKES

Buttermilk pancakes with crumbled bacon, jalapeno, cheddar cheese, avocado and mornay sauce.

Tabletop griddles are hot! Please use carefully at your own risk. For safety reasons, children must stay seated and not reach across griddle. \*We use fresh unpasteurized eggs in hollandaise, some dressings and sauces. Regarding the 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.

# BREAKFAST SERVED ALL DAY!

## PLATES

### SPINACH & EGGS 10

Creamy sautéed spinach country ham over Antebellum grits with two eggs\*.

### HUEVOS RANCHEROS 11.5

Crispy corn tortillas layered with braised pinto beans, chorizo, two eggs\* and queso fresco. Topped with crème fraiche, guacamole and salsa.

### TOAD IN A HOLE 9.5

Two eggs\* fried into wheat or sourdough. Served with potatoes & your choice of meat. Add gravy 1.5

### COUNTRY FRIED STEAK 11.5

Cube steak seasoned & topped with sausage gravy. Served with two eggs\* & potatoes.

### SEASONAL VEGETABLE SCRAMBLE 10

Three eggs scrambled with Arugala, asparagus and red onion. topped with Gruyere cheese. Served with mixed greens and toast.

### FOREST MUSHROOM SCRAMBLE 10.5

Three eggs scrambled with forest mushrooms, bacon, spinach & red onions. Topped with local goat cheese and served with potatoes & toast.

### BREAKFAST BURRITO 11

Scrambled eggs, cheese, sausage, bacon, red onions, peppers, salsa, guacamole and sour cream. Served with potatoes.

### CLASSIC BREAKFAST 9.5

Two eggs\*, potatoes, and your choice of meat and toast. Want more? Make it a...

### TRUCK STOP! 13

The Classic Breakfast with an extra egg\* and a short stack or biscuit & gravy.

### MIGAS 10.5

Three eggs scrambled with roasted peppers, red onions, crispy tortilla strips, and topped with queso fresco salsa. Served with potatoes and toast. Add chorizo 1.5

### VEGETABLE HASH 11

Red bell peppers, poblano, caramelized onions, spinach, garlic, & roasted red potatoes. Topped with two eggs and veggie gravy.

## BENEDICTS

Served on a housemade English muffin with breakfast potatoes

### SLAPPY BENEDICT 11

Sautéed spinach, prosciutto & two poached eggs\* on roasted garlic & sun-dried tomato. Topped with Hollandaise\*.

### SEASONAL VEGETABLE BENEDICT 11

Arugala, asparagus and red onion. Topped with two poached eggs\* and Hollandaise. \*

### PORK BELLY BENEDICT 14

Pork belly confit with cider marinated coleslaw, topped with two poached eggs\* and Hollandaise.\*

### CLASSIC BENEDICT 11

Thick cut ham, two poached eggs and Hollandaise.\*

## A LA CARTE

### CHICKEN FRIED BACON 5

Two slices of hand-battered bacon drizzled with housemade apple caramel sauce.

### CANDIED BACON 6

Three slices of bacon caramelized with brown sugar and hazelnuts.

### GRANOLA 6.5

Housemade with your choice of milk, soy milk or yogurt.

### IRISH STEEL-CUT OATMEAL 4

Served with bananas and brown sugar. Cooked with milk, soy milk or water.

### BISCUIT & GRAVY 4

Sausage or veggie sausage gravy.

## SIDES

Housemade English Muffin or Biscuit 2.25

Sourdough or Wheat Toast 1.75

Breakfast Potatoes 3

Antebellum Grits 4

One Egg\* 1.5

Bacon 3

Ham 3

Field Roast Vegan Sausage 3

Sausage 2.5

Turkey Bacon 2.5

Sausage or vegan gravy 1.5

# DRINKS!

## SPECIALTY DRINKS

### SLAPPY SCREW 7

Vodka, ginger syrup & Organic OJ.

### STRAWBERRY MARGARITA 8

Antiguo blanco, fresh strawberries, lemon & lime, organic OJ, simple syrup and triple sec.

### RUM PUPPY 7

Silver rum, grapefruit juice & cranberry syrup, with a splash of lime and a salt rim.

### SEASONAL SPANISH COFFEE 8

Baked apple, housemade Stumptown liqueur, 151 and coffee.

### APPLE TODDY 7.5

Apple cider steamed with vanilla syrup, vodka, lime juice and spices.

## BLOODY MARYS!

### MOLE MARIA 7.5/27 (pitcher)

Ancho Chili tequila and Mole spices wake you up with a slap!

### MARYPOLITAN 7.5/27 (pitcher)

Fresh basil & balsamic add a savory kick to our delicious classic Bloody.

### HOUSE MARY 7/25 (pitcher)

Our classic Bloody with cucumber vodka.

Add *crispy bacon* 1

## FEELING BUBBLY?

### CLASSIC MIMOSA 7

Organic orange or grapefruit juice.

### LAVENDER FIZZ 7.5

Lavender simple syrup, lemon juice & bubbly.

### CRANBERRY FIZZ 7

Cranberry syrup & bubbly.

### CHAMPAGNE DE FRAISE 7.5

Fresh strawberries, gin, lemon juice, simple syrup & bubbly over ice.

## BEER

### RAINIER 2

### THE BRIGHTCIDER

Hard Apple Cider 6

## HOT DRINKS

### STUMPTOWN COFFEE

Bottomless Drip 3

Espresso 2

Americano 2.25

Latte or Cappuccino 3.75

Mocha 4

### FOXFIRE TEA

16 oz pot 4

Foxfire (black)

Lemon Myrtle (green)

Harmony (herbal)

Yerba Mate

Hot chocolate 4.5

Vanilla Steamer 4.5

## JUICE & SODA

### COLUMBIA GORGE

### 100% ORGANIC JUICES

Orange, Grapefruit, Apple cider 3.5/5

Lemonade 3

Ginger Soda 2

Milk 2.25/4.25

Chocolate Milk 2.75/4.75

### SODA 1.5

RC, Diet Rite, Root Beer, Squirt, 7-up

## ZERO PROOF

### LAVENDER LEMONADE 3

Lavender simple syrup, organic lemon juice & seltzer.

### KIDDIE KREMESICLE 4

Organic OJ, vanilla simple syrup & seltzer

### CRANBERRY COOLER 3.5

Cranberry Syrup, grapefruit juice & seltzer.

## ADD A SPARKLE TO YOUR DAY!

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