

IRIS blue bar

Breakfast

High Desert Standard \$18

two local organic free range eggs, Yukon Gold smashed potatoes, choice of peppered bacon or impossible vegan sausage patty, side toast (DF)

Rainbow Chard & Manchego Avocado Toast \$18

brioche, shaved manchego, confit garlic, marinated zucchini, heirloom tomato, sauteed chard, baked free range egg, lemon olive oil drizzle, Jacobsen's smoked sea salt (V)

Steak and Eggs \$35

Cedar River Farms 5 oz filet, two eggs any style, Yukon Gold smashed potatoes, chimichurri

BLTA \$18

toasted sourdough, peppered bacon, organic avocado, heirloom tomato, garlic aioli, Tillamook white cheddar, little gem lettuce

Add free range egg +2

Dutch Baby \$19

fresh Oregon blueberries, lemon curd, chantilly cream (V)

Smoked Wild Salmon on Toast \$18

scrambled free range eggs, herbs de provence, toasted tribeco sourdough

Blue Bar Breakfast Burrito \$22

scrambled eggs, cotija cheese, poblano crema, salsa molcajete, crispy Yukon Gold smashed potatoes, black beans, choice of bacon or sausage

Rolled Oats \$12

fresh berries, warm oat milk, sliced almonds, choice of maple syrup or brown sugar

Sides

Two Organic Local Free Range Eggs \$6

Yukon Gold Smashed Potatoes \$5

Organic Fruit Cup \$5

Toast \$2

choice of wheat, sourdough, rye, or english muffin

Protein \$6

choice of Impossible vegan sausage patty, Carlton Farms pork sausage patty, or peppered bacon

We're dedicated to crafting our dishes fresh daily, which may lead to select items being available in limited quantities. Your health is paramount to us; if you have any allergies, we urge you to inform us as not every ingredient is mentioned.

*Please note, the consumption of raw or undercooked meats, poultry, seafood, shellstock or eggs could elevate your risk of foodborne illnesses, more so if you have specific health ailments.