

blue bar

Breakfast

High Desert Standard \$18

two local organic free range eggs,
Yukon gold smashed potatoes,
choice of protein and 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,
Yukon gold smashed potatoes,
eggs any style, chimichurri

BLTA \$18

toasted sourdough, peppered bacon,
organic avocado, heirloom tomato, chimichurri aioli,
Tillamook white cheddar, little gem lettuce
+ free range egg \$2

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.

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Breakfast

Caramel Apple French Toast \$19

battered brioche, caramelized apples,
hipped cream, candied pecans (v)

Smoked Wild Salmon on Toast \$18

scrambled free range eggs, herbs de provence,
toasted tribeco sourdough, horseradish creme fraiche

Blue Bar Breakfast Burrito \$22

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

Oats \$12

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

Sides

Yukon Gold Smashed Potatoes \$5

Organic Fruit Cup \$5

Toast \$2

wheat, sourdough, rye, english muffin

Protein \$6

impossible vegan patty, Carlton Farms pork sausage patty or
peppered bacon

Two Local Organic Free Range Eggs \$6