

BLUEHOUR BRUNCH

BUTTER LETTUCE & RADISHES

avacado, caveman blue, buttermilk dressing, breadcrumbs 10.

MARINATED ALBACORE TUNA SALAD

marinated fingerling potatoes, sweet peppers, chopped egg, lemon aioli 16.

housemade pastries

CHOCOLATE ORANGE SCONES butter and jam 3.

BACON PECAN STICKY BUN 5.

PANCAKES

blueberries, maple syrup 9.

RUSTIC FRENCH TOAST

white peach compote, confectioner's sugar 12.

EGGS ANY STYLE

choice of smoked bacon or maple sausage, toast, potatoes 12.

GRUYERE OMELET

wilted spinach 14.

SHIRRED EGG

guanciale, wild mushrooms, parmesan cream 11.

EGGS BENEDICT

poached eggs on buttermilk biscuit with hollandaise, housemade ham, home fries 14.

STEAK & EGGS

grilled ribeye, eggs any style, pugliese toast 18.

WILD MUSHROOM HASH

idaho potatoes, poached eggs, pugliese toast 15.

SPICY LAMB SAUSAGE

stewed chickpeas, braised greens, olive oil fried egg 16.

BLUEHOUR BURGER

aged white cheddar, smoked bacon, pickled vegetables, handcut fries 12. add fried egg 1.

GRILLED PRAWN TARTINE

basil aioli, marinated tomatoes, arugula, pistou 15.

BREAKFAST PIZZA

potatoes, shaved mushroom, pancetta, organic egg 13.

sides

fresh fruit 5.

toasted brioche, levain, pugliese, or buttermilk biscuit 2.

applewood smoked bacon, maple sage sausage 4.

home fries 3.

WINE BY THE GLASS/BOTTLE

sparkling

Bluehour Bubbles 8/28.

Brut, Argyle, Willamette Valley, Oregon '07 14/54.

Brut, Moët & Chandon, Impérial, Champagne, France NV 19/75.

white

Bluehour White 8/28.

Sauvignon Blanc, Simonnet Febvre, Saint-Bris, Burgundy, France 9/30.

Pinot Blanc, Trimbach, Alsace, France '07 9/30.

Pinot Gris, Matello, Ribbon Ridge, Oregon '10 10/30.

Chardonnay, J. Christopher, Cuvée Lunatique, Willamette Valley, Oregon '09 11/38.

Chardonnay, Freemark Abbey, Napa Valley, California '09 14/48.

Riesling, Reichsgraf von Kesselstatt, Kaseler, Mosel, Germany '07 10/30.

rosé

Grenache Blend, Moulin de Gassac Guilhem, Pays D'Herault, France '10 9/30.

Pinot Noir, J.K. Carriere, Glass, Willamette Valley, Oregon '10 13/45.

red

Bluehour Red 8/28.

Pinot Noir, Evening Land, Blue Label, Eola-Amity Hills, Willamette Valley, OR '09 13/45.

Pinot Noir, Patton Valley Vineyard, Estate, Willamette Valley Oregon '08 16/52.

Barbera d'Alba, Punset, Piedmont, Italy '09 9/30.

Grenache Blend, Domaine Boisson, Côtes du Rhône, Rhône, France '09 9/30.

Sangiovese, La Spinetta, Il Nero di Casanova, Tuscany, Italy '06 13/45.

Cabernet Sauvignon, Michael Pozzan, Sonoma, California '08 12/42.

Bordeaux Blend, Château Saint-André Corbin, St. Émilion, Bordeaux, FR '06 11/38.

MORNING COCKTAILS AT BLUEHOUR 9.

BLUEHOUR BLOODY MARY

42 below vodka, tomato, horseradish, worchestershire sauce, rosemary, housemade pickles

MICHELADA

house bloody mary mix, pilsner urquell

BEAU SOLEIL

beefeater 24 gin, combier, st. germain, lemon, absinthe

JOHN DAILY

absolut wild tea, fresh lemonade, iced tea

BLUEHOUR TEA

grand marnier, amaretto luxardo, steamed milk, vanilla syrup, orange garnish

SUNDAY HOT COCOA

with housemade marshmallows 3.50

LATTE in a bowl

espresso and steamed milk 6.



Executive Chef Thomas Boyce