



**\*BRUNCH\***

**SUMMER**

**◆2020◆**

# \*Signature Brunch Plates\*

- ◆Oat-smoked gouda biscuits & gravy. Served with two eggs your way & brunch potatoes....\$14
- ◆Quiche of the day. Served with brunch potatoes. {ask your server for details} ....\$11
- ◆Some Pig Benedict– Ham, prosciutto, bacon & two poached eggs on toasted English muffin topped with basil hollandaise. Served with brunch potatoes....\$17
- ◆Farmers Market Benedict– Grilled butternut squash, tomato, spinach, red onion & two poached eggs on grilled English muffin. Topped with basil hollandaise & fresh herbs Served with brunch potatoes....\$14
- ◆Chicken & Waffles– Hand breaded fried chicken breast served over a pearl sugar waffle. Topped with crispy bacon & maple syrup. Served with two eggs and brunch potatoes.....\$14
- ◆Pork Verde Bowl– 15 spice pork loin in homemade verde sauce, topped with melted pepper jack, apple-jalapeno slaw, apricot-red pepper sauce, two eggs, cilantro, scallion & parsley. Served with baked tortilla chips....\$15
- ◆Turn The Page– Turkey breast, bacon, arugula, melted swiss & two over easy eggs served between two pearl sugar waffles. Topped with peach syrup and served with brunch potatoes....\$15
- ◆Brunch Nachos– Oven baked corn tortilla chips smothered with spicy black beans, papaya, bell peppers, onion, jalapeno, cabbage & pepper jack. Topped with two over easy eggs, apricot-red pepper sauce and fresh herbs....\$14
- ◆Omelette of the week– served with brunch potatoes....\$14
- ◆Hangover Burger– Half ground beef, half ground bacon burger, seasoned & grilled. Served on a brioche bun with cheddar, provolone, red onion, tomato, arugula, garlic-dill spread and an over easy egg....\$16
- ◆Veggie Burrito– Shredded beets, cabbage, carrot, onion, peppers, jalapenos, & non dairy sour cream in a grilled tomato flour tortilla. Topped with apricot-red pepper sauce, cilantro, scallion & parsley....\$13
- ◆Hot Cereal– A blend of quinoa, bran, flax & oats. Served with dried fruit, nuts, homey & milk of your choice....\$9

{ Note: Consuming raw or undercooked proteins may increase the risk of foodborne illness }

## \*Brunch For The Little Ones\*

{ for your children 12 or under please }

- ◆ Two pearl sugar waffles with whipped butter & maple syrup....\$8
- ◆ One pearl sugar waffle, one egg & two pieces of bacon....\$8
- ◆ Egg & cheese English muffin sandwich. With brunch potatoes....\$8

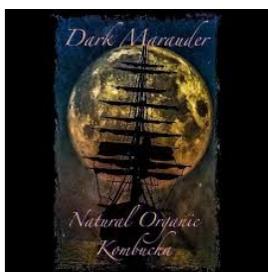
## \*Cold & Refreshing or Hot & Soothing\*

- ◆ Sodas....\$2.50 { Coca cola, Diet coke, Sprite, Dr. pepper, Root beer, Orange }
- ◆ Craft Soda....\$3 { Brand & flavors will vary, please ask your server }
- ◆ San Pellegrino Sparkling Juices....\$3 { Grapefruit, Blood orange, Pomegranate }
- ◆ Perrier....\$2.50
- ◆ Lemonade....\$3
- ◆ Milk...lg \$4, sm \$2.50
- ◆ Orange Juice...lg \$4, sm \$2.50
- ◆ Lime Rickey– Sprite, grape syrup and fresh lime over ice.....\$4
- ◆ Bengal– Pineapple, strawberry, coconut flavors over ice, w/a cherry....\$4

\*Hand crafted,  
Local Kombucha\*

16oz bottles...\$5

Ask your server  
for flavor options.



- ◆ Coffee....\$2.50
- ◆ Hot Tea....\$2.50
- ◆ Hot cocoa....\$5
- ◆ Aunt Lilas Mocha....\$5

*fast food* > **ISN'T GOOD** & < *good food* > **ISN'T FAST**

# \*Adult Luxuries\*

- ◆ Classic Mimosa– Bubbles, orange juice....\$6 ◆ Bottle of house bubbles....\$22
- ◆Mimosa Tray– Bottle of house bubble, three juices, ice bucket & garnishes....\$28
- ◆San Pellegrino Mimosa– Bubbles & your choice of sparkling juice{ Grapefruit, blood orange, pomegranate}....\$7
- ◆665 Bloody Mary with a pickled vegetable skewer....\$7

## ◆Beer◆

{All bottles & cans are \$4}

Sessions, lager

Sierra Nevada, pale ale

Rogue, hazlenut brown lager

Odell, IPA

New Belgium, lime lager

Woodland Empire, pineapple hazy IPA

Sam Adams, Boston lager

{Check with your server about our weekly  
beer specials}

## ◆Wine◆

{All glasses \$8, All bottles \$22}

Veuve De Vernay, prosecco

Dry Creek, fume blanc

Twin Vines, vin verde

Willamette Valley, whole cluster rose

Heron, chardonnay

Heron, pinot noir

Heron, merlot

Heron, cabernet sauvignon

Renwood Cleaver, red blend

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