

*Salty's*

*Happy  
Mother's Day!*



16 & OVER \$110 | 65+ \$100 | KIDS 10-15 \$55 | KIDS 5-9 \$25 | KIDS 4 AND UNDER FREE

*Holiday Specials*

dungeness crab benedict

lamb

ham, gruyere & caramelized onion quiche

mushroom, caramelized onion & chevre quiche

*Traditional Breakfast*

\*made to order omelets, crepes & pasta

waffles

french toast

bacon

sausage

breakfast potatoes

scrambled eggs

\*eggs benedict

biscuits & gravy

*From the Farm*

\*caesar salad

seasonal green salad

pasta salad

local & imported cheese

crudite

fresh fruit

seasonal vegetables

*Café American*

honey glazed ham

\*hand carved roasted prime rib

four cheese mac'n'cheese

*From the Sea*

chilled peel & eat prawns

clams

\*blackened steelhead with sweet & sour

dungeness crab

\*ceviche

\*fresh shucked oysters on the half shell

smoked salmon lox

salty's seafood chowder

\*shrimp and grits

*Pastries & Yummy Dessert*

four-foot cascading chocolate fountain  
with cookies, fresh fruit, & marshmallows

seasonal tarts

muffins

dumplings

croissants

cheesecake

danishes

cinnamon rolls

PRESENTED BY EXECUTIVE CHEF JOSH THORBURN AND HIS ASTONISHING CREW

wi-fi: Salty's\_Seafood • May 12th, 2024 | Follow us on Instagram #saltysonthecolumbiapdx • Follow us on Facebook @saltyseafood

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.

## *Bubbles, Bubbles, Bubbles*

### **WYCLIFF BRUT OR ROSE**

glass | 5 bottle | 25

make it a mimosa with choice of juice: orange, pineapple, grapefruit, cranberry or tropical

### **BUBBLE BUCKET**

bottle of Wycliff Brut and Wycliff Rosé | 45  
bottle of Dibon Cava and Dibon Brut Rosé | 65

### **BOTANICAL BELLINI | 9**

ketel one botanical peach and orange blossom vodka, peach puree, brut

### **TEQUILA SUNRISE MIMOSA | 10**

lunazul blanco tequila, grenadine, orange juice, agave syrup, brut

## *Salty's Classics*

### **PORTLANDER | 18**

oregon spirit bourbon, sweet vermouth, bing cherry juice, cointreau

### **MANGO CHILI MARGARITA | 14**

batanga reposado tequila, ancho reyes chili liqueur, mango purée, triple sec, house sweet and sour, tajin rim

### **NECTARINE MOSCOW MULE | 14**

44° north sunnyslope nectarine vodka, lime juice, cock & bull ginger beer, mint

### **HUCKLEBERRY LEMON DROP | 14**

44° north mountain huckleberry vodka, triple sec, lemon juice, house simple syrup, sugar rim

## *Zero-Proof*

### **SPARKLING TROPICAL CIDER | 7**

peach puree, pineapple juice, sparkling cider

### **CRANBERRY LIMEADE SPRITZ | 7**

cranberry juice, lime juice, house simple syrup, seltzer

### **RASPBERRY CUCUMBER MULE | 7**

mint, lime juice, raspberry puree, cucumbers, cock & bull ginger beer

## *Featured Cocktails*

### **MOM-MOSA | 12**

champagne, chambord liqueur, cranberry juice, splash oj

### **STRAWBERRY BASIL MARGARITA | 13**

fresh strawberries, luna azul blanco tequila, triple sec, simple syrup, lime, sugared rim

## *Bloody Marys*

### **SALTY'S SPICY MARY | 12**

spicy habanero vodka, house-made bloody mary mix, spicy rim, rocks

### **BLOODY CAESAR | 10**

vodka, house caesar mix

### **MEZCAL SMOKED BLOODY MARY | 11**

sombra mezcal, house chipotle bloody mary mix, smoked salt rim

## *Seasonal Favorites*

### **AUBREY'S MEZCAL MARTINI | 15**

montelobos espadin mezcal, pama pomegranate liqueur, giffard crème de violette, ancho reyes chile liqueur, lemon juice, orange juice, pomegranate molasses, blackberries \*swirled and served tableside\*

### **CHAI FASHIONED | 15**

buffalo trace bourbon, oregon chai tea, old fashioned bitters, cinnamon

### **APRICOT MOSCOW MULE | 14**

timberline vodka, apricot puree, lime juice, house simple syrup, cock n bull ginger beer

## *Salty's Barrel Aged Series* FEATURING OREGON SPIRIT DISTILLERS

### **BARREL AGED RYE MANHATTAN | 20**

oregon spirit straight american rye whiskey, sweet vermouth, house bitters blend