



Happy Easter!



16 & OVER | \$120

CHILDREN 10-15 | \$55

CHILDREN 5-9 | \$25

CHILDREN 4 AND UNDER | FREE

Holiday Specials

*smoked salmon benedict, garlic herb-crusted leg of lamb, ham, gruyere, and caramelized onion quiche

Traditional Breakfast

*made to order omelets, crepes and pasta, waffles, french toast, bacon, sausage, breakfast potatoes, scrambled eggs, *eggs benedict, biscuits and gravy

Café American

honey glazed ham, *hand carved roasted prime rib, four cheese mac'n'cheese

From the Farm

*caesar salad, seasonal green salad, pasta salad, local and imported cheese, crudite, fresh fruit, seasonal vegetables

From the Sea

chilled peel and eat prawns, clams, *blackened steelhead with sweet and sour, dungeness crab, *ceviche, *fresh shucked oysters on the half shell, smoked salmon lox, salty's seafood chowder, *shrimp and grits

Pastries and Yummy Dessert

four-foot cascading chocolate fountain with cookies, fresh fruit, and marshmallows, seasonal tarts, muffins, dumplings, croissants, cheesecake, danishes, cinnamon rolls

PRESENTED BY EXECUTIVE CHEF JOSH THORBURN AND HIS ASTONISHING CREW

wi-fi: Saltys_Seafood • April 20th, 2025 | Follow us on Instagram #saltysonthecolumbiapdx • Follow us on Facebook @saltysseafood

*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

Brunch Cocktails

SALTY'S BRUNCH PUNCH | 12

deep eddy ruby red vodka, fresh lemon juice, fresh basil, ginger beer

DOLE WHIP MIMOSA | 12

bacardi coconut rum, pineapple juice, sparkling wine, coconut whipped cream with a sugared rim

SUNRISE ON THE COLUMBIA | 12

altos plata tequila, orange juice, sparkling wine, grenadine

SALTY'S SPICY MARY | 12

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

MEZCAL SMOKED BLOODY MARY | 11

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

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

Zero-Proof

SPARKLING TROPICAL CIDER | 8

peach puree, pineapple juice, sparkling cider

CITRUS & HERB | 8

fresh grapefruit juice, lemon juice, basil, ginger beer, simple syrup

PEACHY KEEN | 8

peach puree, lemonade, sprite, fresh mint

Salty's Classics

PORTLANDER | 18

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

MANGO CHILI MARGARITA | 15

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

NECTARINE MOSCOW MULE | 15

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

HUCKLEBERRY LEMON DROP | 15

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

SALTY'S PERFECT MARTINI | 16

your choice: aria gin or timberline vodka, served up with a blue cheese stuffed olives

Seasonal Favorites

STRAWBERRY BASIL MEZCALITA | 15

union mezcal, triple sec, strawberry puree, sweet and sour, sugar rim

SPACE ODDITY | 16

empress cucumber lemon gin, orange juice, lemon juice, aperol, absinthe

JAMESON ORANGE CRUSH | 14

jameson orange whiskey, lemon juice, ginger beer

TOASTED COCONUT MARTINI | 15

bacardi coconut rum, absolute vanilla vodka, creme de cocoa, pineapple juice

SPRING FLOWER GIMLET | 15

empress indigo gin, st. germain elderflower, lime juice

WHITE PEACH OLD FASHIONED | 16

oregon spirit bourbon, white peach puree, simple syrup, bitters