

Salty's

Happy Easter!



16 & OVER | \$110

65+ | \$100

CHILDREN 10-15 | \$55

CHILDREN 5-9 | \$25

CHILDREN 4 AND UNDER | FREE

Holiday Specials

*smoked salmon benedict, deviled eggs, 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 • March 31st, 2024 | 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

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

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



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

Seasonal Favorites

SANDÍA LOCA MEZCALITA | 15

montelobos espadín mezcal, combier pasteque watermelon liqueur, lime juice, agave, tajin rim

THE AVIATION | 15

empress 1908 gin, crème de violette, luxardo maraschino originale, lemon juice, *shaken and served tableside*

VANILLA SKIES | 14

absolut vanilla vodka, disaronno amaretto, oregon chai tea oat milk latte, nutmeg, cinnamon, *served hot*

BLOOD ORANGE MOSCOW MULE | 14

timberline vodka, blood orange puree, lime juice, house simple syrup, cock & 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