



Salty's on the Columbia's Award Winning Brunch

Saturdays

Adults \$51.00
Seniors \$5 off
Children 9-13 \$29.99
Children 5-8 \$19.99
Children under 4 are free

Sundays

Adults \$55.00
Seniors \$5 off
Children 9-13 \$29.99
Children 5-8 \$19.99
Children under 4 are free

Brunch Offerings * Includes coffee, tea, ice tea, fountain sodas and juices

Traditional Breakfast

Made to order Omelets, Crepes and Pasta;
Pancakes; Waffles; French Toast; Bacon;
Local Apple Sausage; Breakfast Potatoes;
Scrambled Eggs; Eggs Benedict;
House-Made Biscuits and Gravy

Cafe American

Honey-Glazed Ham;
Hand-Carved Garlic-Roasted Prime Rib

From The Farm

Hand-Tossed Caesar Salad;
Harvest Salad;
Local and Imported Cheeses;
Fresh Fruit Platters

From The Sea

Chilled Peel and Eat Prawns; Clams;
Blackened Steelhead with Sweet and Sour;
Dungeness Crab; Ceviche;
Fresh Oysters on the Half Shell;
Salmon Lox; Salty's Seafood Chowder

Pastries and Yummy Desserts

Four-Foot Cascading Chocolate Fountain
with Lady Finger Cookies, Strawberries,
Pineapple and Marshmallows;
Seasonal Tarts; Creme Brulee;
Muffins; Bread Pudding; Croissants;
Apple Dumplings; Danishes;
Cheesecake; Chocolate Chip Cookies

Bubbles, Bubbles, Bubbles

Wycliff Brut or Rose

Glass \$4 | Bottle \$20

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

Bubble Bucket

Bottle of Brut and Rose
with choice of 3 juices \$35

Botanical Bellini

ketel one botanical peach and orange blossom vodka, peach puree, brut \$9

St. Germain Cocktail

st. germain liqueur, brut, soda water
Glass \$10 | Pitcher (serves 5) \$35

Tequila Sunrise Mimosa

lunazul blanco tequila, grenadine,
agave syrup, brut \$9

Bloody Marys

Salty's Spicy Mary

house-made habanero infused vodka,
house-made bloody mary mix,
spicy rim, rocks \$10

Bloody Caesar

vodka, house caesar mix \$10

Mezcal Smoked Bloody Mary

sombra mezcal, house chipotle
bloody mary mix, smoked salt rim \$10

Build Your Own Mary

choose your vodka and build your own
masterpiece at our bloody mary bar \$12



Cocktails

Portlander

burnside oregon oaked bourbon,
bing cherry juice, sweet vermouth,
cointreau \$13

Nectarine Moscow Mule

44° north mountain nectarine vodka,
cock and bull ginger beer,
fresh mint, lime \$13

The Huckleberry Lemondrop

44° north mountain huckleberry vodka,
cointreau, fresh lemon juice,
simple syrup, sugared rim, up \$12

Mango Chili Margarita

olmea altos reposado tequila,
ancho reyes, mango puree, triple sec,
fresh lemon and lime juice \$12

Daybreak Toddy

buffalo trace bourbon, limoncello,
butterfly pea flower, ginger,
honey, lemon juice, hot water,
cinnamon stick \$12

Beer Specials

10 Barrel Pub Beer \$3.50

Rojo Michelada

10 Barrel Pub Beer and
house michelada mix \$3.50