**Champagne features/mimosas and more**

- **Nicolas Feuillatte Brut**
  14GL | 66BT

**Drink of the day**

- *Ask your server about today’s happy cocktail*

- **The Exotic Mimosa**
  Choose passion fruit, guava or pomegranate and champagne to mix in at your table **11**

- **The POG Mimosa**
  Passion fruit, guava, fresh squeezed oj and champagne **11**

- **Blood Orange Mimosa**
  Fresh squeezed orange juice, blood orange purée, champagne **11**

- **Aperol Splash**
  Aperol, prosecco and a splash of soda **11**

- **Crown Apple Sour**
  Crown royal, schilling cidre, cranberry, lemon, spiced simple syrup, ginger beer **12**

- **Grand Fizz**
  Grey goose, st. germain, lime, soda **13**

- **Salty’s Sunday Mary**
  House-infused habanero vodka, salty’s mary recipe, celery salt rim **11**

- **Bloody Viking Mary**
  Korgstad aquavit, salty’s mary recipe, celery salt rim **11**

- **OMG**
  Deep eddy grapefruit vodka, st-germain liqueur, fresh grapefruit juice, champagne **12.5**

- **Sparkling Mai Tai**
  Champagne, bacardi rum, pineapple, orange and lime juices with a splash of orgeat **11**

- **Nolets French 75**
  Nolets gin, champagne, lemon **12**
Welcome to The Experience of a Lifetime!

Salty's is rated one of the top 100 weekend brunches in the USA, and you will soon see why. Our chefs hand select the best local and regional products for our brunches, each with a culinary spin. This is the opportunity for your eyes to be bigger than your stomach.

Have Fun!

Salty's Hot Dishes
- Classic Eggs Benedict
- Apple-Wood Smoked Bacon
- Grilled Kielbasa Sausage
- Biscuits and Country Sausage Gravy
- Steamed Dungeness Crab, Salty's "Heart Attack" Hash Browns
- Classic Hash Browns, Farmer's Scramble
- Our Classic Mac and Cheese
- Blackened NW Salmon, Teriyaki Chicken, Fried Rice
- Cioppino and Garlic Bread, Sweet and Spicy Chicken Wings
- Assorted Fried Seafood

Salads
- Strawberry Spinach Salad
- Caesar Salad
- Asian Chicken Salad
- Twice Baked Potato Salad
- Penne Pasta Salad
- Mandarin Noodle Salad

Seasonal Fruits
- Our fruits reflect the season with large individual bowls of freshly cut fruit, such as Maui gold Hawaiian pineapple, cantaloupe, juicy honeydew, freshly cut watermelon, ripe Northern Californian strawberries, red grapes

Salty's Wood OVEN FLATBREADS
- Come and taste the great assortments; offerings change every weekend!

Salty's In-House Bakery Specialties
- Eat Dessert First, Life's Short

Salty's Classics
- Crème Brûlée, El Salvadorian Bread Pudding, Seasonal Cheesecakes (GF), Assorted Tartlets, Crème Puffs, Mango Mousse Cups, Key Lime Tart, Mocha Tart, Chocolate Peanut Butter Tart

Cakes
- Black Forest Chocolate Cake, Homestyle Carrot Cake, White Chocolate Mousse, Flourless Chocolate Cake, Lemon Raspberry Cake

Cookies & Bars
- Peanut Butter, Lemon Madeleine, Chocolate Chunk, Snicker Doodle, Oatmeal

Pastries
- Butter Croissants, Chocolate Croissants, Puyallup Fair Scones (Recipe Originated in 1915), "Copper Toppers" Cinnamon Rolls, 'Better Than Your Grandma's' Apple Dumplings, Assorted Muffins

Salty's Wanna Wanna Fountains
- This is Augustus Gloop's dream come true. Flowing dark chocolate and cara cara. Flowing dark chocolate and cara cara. Flowing dark chocolate and cara cara. Flowing dark chocolate and cara cara.

PASTAS
- Portobello and Ricotta Ravioli, Three-Cheese Tortellini, Spaghetti and Penne

Sauces
- Pesto, Marinara, Alfredo

What You Can Add
- Salty's chefs prepare fresh vegetables, meats and seafood for you to add to your pasta choices.
- Chopped green onions, sweet bell peppers, baby spinach, sliced Ostrom mushrooms, sliced black olives, artichoke hearts, medium heat jalepenos, minced garlic, fresh grape tomatoes, Oregon Bay Shrimp, Smoked Salmon, Snow Crab Meat, Italian Sausage, Crisp Bacon, Smoked Ham, Pico de Gallo, Pepper Jack Cheese, Mozzarella Cheese, Tillamook Cheddar Cheese, Sour Cream, Salt and Pepper, Crushed Red Pepper, Red Onions

MEATS
- "CARVED TO ORDER"
- Slow-Roasted Prime Rib
- Hills Farm Bone-in Ham

Eggs Made To Order
- "We'll Make It Your Way!"
- Here is where things start to flip. Our chefs are ready to make your custom omelet or frittata over easy, sunny side up or scrambled.

Omelet Fillings
- Salty's chefs prepare fresh vegetables, fresh meats and seafood for you to put into your egg creation.
- Chopped Green Onions, Sweet Bell Peppers, Baby Spinach, Sliced Ostrom Mushrooms, Sliced Black Olives, Medium Heat Jalepenos, Oregon Bay Shrimp, Snow Crab Meat, Italian Sausage, Smoked Salmon, Thick Crisp Bacon, Smoked Ham, Pico de Gallo, Pepper Jack Cheese, Mozzarella Cheese, Tillamook Cheddar Cheese, Sour Cream, Salt and Pepper, Crushed Red Pepper, Red Onions

Accompaniments:
- All of these carved items are served with Beef Jus, Creamy Horsey Sauce, French Dijon and Stoneground Mustard.

Belgian Waffles, Thick Cut Brioche French Toast with Cinnamon Brown Sugar, Silver Dollar Pancakes, Sweet Crêpes
- Our chefs will make these sweet delicious treats just for you. We toast a thin crépe shell and then stuff it with apples, blueberries, peaches, strawberies, raspberries, blackberries or all if you want!

Toppers
- We not only have great pancakes, waffles and French toast, but also great
toppers. This is the time to let your imagination run wild and try fun and different toppings.

Syrups
- Maple Syrup, Sugar-Free Syrup

And Even More!
- Granny Smith Apples
- Blueberries
- Blackberries
- Mixed Berries
- Yellow Peaches
- Strawberries
- Raspberries
- Mini Chocolate Chips
- Powdered Sugar
- Dried Fruit
- Pecans
- Shredded Coconut
- Whipped Sweet Cream
- Whipped Butter
- Devonshire Crème

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