

THE
CALCUTTA
GRILL

BRUNCH CLASSICS

Washington Apple Yogurt Parfait 9

honey granola, Greek yogurt, spiced pecans, goji berry chutney

Vanilla Bean Buttermilk Pancakes 12

fresh berries, pure maple syrup, whipped cream, powdered sugar

Egg & Cheese Croissant 9

scrambled eggs, Beecher's cheddar cheese

add: *thick sliced pepper bacon or house-cured ham 3*

Newcastle Classic Breakfast 18

house-cured Canadian-style ham, thick sliced black pepper bacon, two eggs, rosemary-garlic fingerling potatoes, sourdough toast

Steak & Eggs* 26

*grilled 5oz Akaushi American Kobe Flatiron, creamed horseradish, tomato chutney,
sunny-side up eggs, rosemary-garlic fingerling potatoes*

Crispy Fried Chicken Sandwich 20

buttermilk chicken breast, hatch chili aioli, lettuce, tomato on a toasted brioche bun with French fries

Biscuits & Gravy 16

buttermilk biscuits, andouille sausage gravy, rosemary-garlic fingerling potatoes

Tofu & Sweet Potato Hash 18

foraged mushrooms, caramelized Walla Walla sweet onions, cherry tomatoes, spinach, manchego cheese, poached eggs

Smoked Salmon Benedict 21

*toasted English muffin, caramelized onions, grilled asparagus, poached eggs, paprika hollandaise, fried capers,
rosemary garlic fingerling potatoes*

Steamed Shrimp & Spinach Dumplings 16

pickled ginger slaw, house-made pepper jelly

Pork Belly & Root Vegetable Hash 19

caramelized Walla Walla sweet onions, pea shoots, poached eggs, paprika hollandaise

Brunch Burger* 21

*8oz burger, thick sliced black pepper bacon, caramelized onion aioli, tomato, fried egg, paprika hollandaise,
Tillamook cheddar on a brioche bun with French fries*

Grilled Miatake Mushroom & Spinach Salad 18

*shaved Walla Walla sweet onion, toasted hazelnuts, poached eggs, strawberry vinaigrette
add: *chicken, shrimp, or tofu 8**

Gluten free bun available upon request • \$3 split plate charge

**consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illnesses*

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BEER

CAN 16oz

Budweiser 6

Bud Light 6

Michelob Ultra 6

DRAFT

Coors Light 6.5

Goose Ridge Orchards Apple Pear Cider 6

Mac & Jack's Amber Ale

Pyramid Hefeweizen 8

Manny's Pale Ale 8

Deschutes Black Butte Porter 8

Deschutes Fresh Squeezed IPA 8

Elysian Space Dust 8

Elysian Contact Haze IPA 8

Elysian The Immortal IPA 8

Stella Artois 8

HOUSE WINE *by the glass 12*

Prosecco

Rose

Pinot Gris

Chardonnay

BOTTLED 12oz

Heineken 5.5

Corona 5.5

Cabernet

Merlot

Syrah

BRUNCH COCKTAILS

Queen Mary 14

23oz spicy Bloody Mary garnished with house pickled veggies, blue cheese stuffed olives, accompanied by a 4oz beer chaser of your choice

Bellini 12

sparkling wine, orange juice, peach schnapps

Ruby Red 12

sparkling wine, ruby red grapefruit juice, Ketel One Botanical Grapefruit & Rose Vodka

Kir Royal 12

sparkling wine, Chambord

Mimosa 10

sparkling wine with choice of grapefruit, orange, or cranberry juice

Jameson Cold Brew Martini 13

Jameson Cold Brew Whiskey, vanilla vodka, splash of Bailey's and espresso

FEATURED COCKTAILS

Prosecco Margarita 12

salted rim & everything you love about a margarita on the rocks, topped with Chloe Prosecco

Blushing Whiskey Sour 12

Bushmills Irish Whiskey, housemade lemon simple syrup, marionberries, served on the rocks

Cuban Peach 12

simple & refreshing white rum, peach schnapps, lime juice, served up with a sprig of mint

Old Flame 12

gin, sweet vermouth, campari, with a splash of orange to offset the bitter flavor of an "Old Flame"

Irish Coffee 12.5

fresh coffee, Bailey's, Jameson, whip cream

Vanilla White Russian 11.5

fresh coffee, Kahlua, vanilla vodka, splash of cream