

BRUNCH

Served Saturday & Sunday 9:30-2pm

*If you see a star in front of the item it is or can be prepared gluten free!!

Eggs

Your choice of English muffin, or one of our house baked breads: whole wheat, pumpernickel or gluten free toast (\$2)

+***Huevos Rancheros** -2 eggs over easy, two tortillas, black beans, spicy tomato jalapeño sauce, sour cream & guacamole. \$10

+***Eggs Benedict**-served with baked ham, wilted spinach, potato rösti, English muffins and our fluffy hollandaise. \$10

***Sausage Scramble**-house made turkey sausage, sautéed peppers with potato rösti, and your choice of toast. \$10

***Mushroom & Goat cheese omelet**- mushrooms, goat cheese, Potato rösti and your choice toast. \$11

***Kale Scramble**-with kale, prosciutto, goat cheese Potato rösti and your choice toast. \$10

***Veggie Egg or Tofu Scramble** -kale, chanterelle mushrooms, spinach, red peppers, onions, garlic, and your choice toast. \$10

House cured, smoked salmon hash with diced potatoes, red peppers, grilled tomatoes, capers and your choice toast. \$13

The Pancakes and More

Our pancakes and waffles are all served with our house made syrups, those include: ginger, hibiscus, lavender

Apple fritters-(4 pc) dunked in beer batter, sprinkled with cinnamon, sugar and served warm \$6

Kaiserschmarrn-Austrian pancake oven baked with raisins, vanilla, cut into small pieces and caramelized with sugar. \$10

Pflaumenschmarrn-Austrian pancake oven baked then cut into small pieces caramelized with sugar and served with warm, tart organic plum compote. \$10

Speck pfannkuchen- Austrian pancake with bacon, parsley, served with maple syrup. \$10

***Gluten free pancakes**-made from rice flour, soy milk, potato starch, scented with lavender. \$9

Buttermilk pancakes-served with raspberry whipped butter and your choice of syrup. \$8

Chocolate cinnamon french toast-seared in butter with whipped cream and house made syrup. \$9

***GF Chocolate cinnamon french toast** with warm, tart plum compote & your choice of syrup \$10

***Curry tofu hash**- Ota tofu with curried mushrooms, spinach, kale, carrots, leeks, garlic & brewer's yeast. \$9

***Organic oatmeal**-with warm, tart plum compote, raisins, cooked in milk, soy milk or rice milk \$7

Waffles

***Vegan GF rice flour waffle**-served with warm, tart plum compote & house made lavender syrup. \$9

***Roasted Gluten Free Yam Waffle**-with grated clove, served with whipped cream and maple syrup. \$10

Buttermilk waffle served with warm, tart plum compote. \$8

Dark beer batter waffle spiced with cinnamon, served with maple syrup \$9, pancetta add \$1

House cured pancetta waffle-with maple syrup. \$10

House made grilled Sausages

Served with your choice of sauerkraut or red cabbage

***Vegan tofu**-carrot, leeks, brown rice, curry, tofu, potato starch \$8

***Turkey**-ground hormone free turkey, roasted apples, sage, egg whites \$8

***Hungarian**- ground all natural pork, Grass fed beef, paprika, cayenne \$8

Our Burgers

Our hormone free burgers are 7oz, served with your choice of cole slaw, potato salad or fries, bun or GF Bun (\$2)

+***Turkey burger**-hormone free with roasted red peppers, melted mozzarella, and spicy red pepper mayonnaise \$11

+***Natural ground beef**-served with our own house cured bacon, swiss cheese and horseradish aioli. \$12

***Curried tofu**-carrots, leeks, brown rice served with lettuce, tomato & curry mayonnaise \$10

We use local meats and produce whenever possible, some of which is grown in our own organic garden.

+ Consuming undercooked meats or eggs may increase your risk of food borne illness. Proteins are cooked to order.

Our Hollandaise contains raw egg.

Sides

*2 Eggs any style, \$5

*Potato rösti, \$5

*Ham or Bacon \$5

*Toast- english muffin, house baked GF, whole wheat, pumpernickel \$2

*Sautéed spinach \$4

*Cole slaw \$4

*Potato croquettes \$5

*Plum, cinnamon compote \$4

*Bavarian Braised red cabbage \$4

*Dark beer battered onion rings \$5

*Pommes frites \$4

*Kale chips w/ coarse grain mustard \$5

*Pickled vegetables \$4

*Sautéed kale with cumin \$4

*Yam fries \$5

*House pickle \$4

*House brined sauerkraut \$4

Coffee

Café Umbria coffee

Drip \$ 2.5

Espresso \$3

Cappuccino \$4

Latte \$4.5

Hot or ice tea \$3

Beverages

Odwalla orange juice \$4

House Organic Plum Juice \$4

House-made Rosehip lemonade \$3

San Pellegrino sm.\$5/lrg.\$7

Cranberry \$3

Hot or Ice Tea \$3

Stewarts Root Beer \$3

Coke, 7up, Diet, Tonic \$2.5

Milk \$3

Soy or Rice Milk \$3

Cocktails

Hansel gets screwed- Ginger Monopolowa, Odwalla orange juice served over ice \$6

Mimosa with Odwalla orange juice \$6

Bloody Mary served with pickled vegetable skewer \$6

Elder orange cocktail with strawberry, St. Germaine & Prosecco \$8.5

White Wine:

Pinot Gris, Willow Crest, Yakima, WA 2011, OR \$24

Albarino, Tanget, Edna Valley, CA 2011 \$28 S

Gavi, Villadora, Piedmont, IT 2011 \$24

Riesling, Sawtooth, Walla Walla, WA 2011 \$20 S

Sauvignon Blanc/ Semillion blend, Serenity, Napa, CA 2011 \$24

Chardonnay, True Myth, Edna Valley, CA 2012 \$24

Chardonnay, La Merika, Central Coast, CA 2010-11 \$9/35

Pinot Gris, Rock Point OR, 2010 \$8

Cava Brut, Spain \$7/27

Red Wine:

Cabernet, Buried Cane, Columbia Valley, WA 2010 \$24 O

Cote du Rhone, Domaine Charvin, FR 2010 \$24

Tinto, Carqueijal, PO, sustainable, 2010 \$23 O

Syrah, Clayhouse Vineyard, Paso Robles, CA 2010 \$24 O

Zinfandel OZV, Lodi, CA 2012 \$23

Pinot Noir, Eastburn Vineyards, 2007 Chehelem Mts. \$30

Pinot Noir, La Merika, CA, 2011 \$23

Cabernet, Merlot, Syrah, Kamiak, Hock Lake, WA 2009 \$8/31 S

Wooldridge Creek Pinot Noir, Grants Pass, OR, 2013, \$9 glass cask wine

Wooldridge Creek Tempranillo Grants Pass, OR 2013 \$9 glass, cask wine

Bottle Beer:

1)Pinkus Pils, 16.9oz, Germany \$6

2) Lindlemans Framboise, 12oz, Belgium \$7

3) Stella Artois,11.2oz, Belgium \$4.5

4) Old German Tallboy, 24oz, Pittsburgh \$2.5

5) Rainier, Tallboy, 24oz, Yakima, Washington \$2.5

6) Verige Classic, 11.2oz, Germany \$6

7) Stiegl Pils, 16.9oz, Austria \$6

8) Maisel's Weisse, Bavarian Hefe, 16.9oz, Germany \$6

9) Omission GF lager or Pale Ale, 12 oz Portland, Or \$4.5

10) Pur Malt Jade, Brasserie Artisanale, Blonde Ale, France 22oz \$10

11) Einbecker Non Alcoholic, 11.2oz, Germany \$4.5

Beer

Beer Taster: select any 4 beers for \$6 2 Oz. each

Draft Bier

1) Double Mountain IRA-Ruby red color and rich body with the hop flavors of an IPA. Our unique ale yeast strain adds a delicious layer of complexity. One of the first beers we made, and an enduring favorite. \$4.5

2) Bayreuther Akten Zwickl Kellerbier-Example of a Bavarian Kellerbier. Unfiltered and copper in color. Creamy white head that is caramel and malty in flavor 1/2 ltr. \$6

3) 10 Barrel Apocalypse IPA, Bend, OR. A Northwest American-Style IPA. The color comes through as a deep gold with orange hues. Fruity and citrusy hop aroma shines, with hints of pine resin. 16oz \$4.5

4) Spaten Optimator-Doppelbock from München, Classic dark beer, bottom fermented Dopplebock. Full bodied with a deep dark color & rich roasted malt flavor. 1/2 ltr.\$6

5) Strongbow-Premium imported cider from the U.K. Bittersweet cider using 50 varieties of apples 20oz \$5.50

6) Occidental Hefeweizen-brewed in Portland, OR. Made with 70% wheat, lightly hopped with German Hallertauer 16oz \$4.5

7) Veltins Pilsner-classic German Pilsner, clear golden color with large frothy white head and lively bubbles. Aroma of grassy hops, grains and clemons. 1/2 ltr. oz \$6

8) Hoegaarden, Unfiltered Belgian white (Wit) beer with coriander and orange peel. \$4.5

Welcome to the Slide Inn

Happy Hour

5:30-6:30pm Nightly

Starred items are or can be gluten free!!

*Pickled root vegetables \$4

*Yam or French Fries w/ horseradish ketchup \$4

*GF Veggie Tempura with served with a soy ginger sauce \$4

*Warm Spinach salad with carrots, red peppers, fried tofu in a warm orange, ginger vinaigrette \$4

*Beer battered or gluten free onion rings \$5

*Kale chips with coarse grain mustard \$5

*Vegan Polenta Triangles-vegan vegetable Bolognese \$5

*Salad Rolls with rice noodles & peanut sauce \$5

*Hummus/Baba Ganoush plate with olives & house baked whole wheat pita chips \$6/ gluten free "whole Wheat" thins add \$2

*GF herbed crepes filled with mushrooms, spinach, ricotta and served with a grilled pear crème fraiche \$6

Sautéed spätzle with house cured speck, sautéed onions and melted swiss cheese \$6

*Vegan red wine vegetable Bolognese served over Rigatoni \$6

*GF Pumpkin Gnocchi-caramelized onions, mushrooms, white wine herb butter, tomato sauce \$6

Spicy Mac & Cheese with grilled tomato \$6

Slide Inn Sliders

Served on a warm bun-3 for \$8 / GF bread add \$2

*Turkey burger-hormone free served with a spicy red pepper mayonnaise

*Grass Fed Ground Beef- with horseradish aioli

*Curried tofu- carrot, leeks, brown rice, curry, tofu, curry mayonnaise

House made Grilled Sausage

Served with your choice of sauerkraut or red cabbage

*Curried tofu- carrot, leeks, brown rice, curry, tofu, curry mayonnaise \$6

*Turkey-hormone free turkey, ground roasted apples, sage, egg whites \$8

*Hungarian- ground all natural pork, Grass fed beef, paprika, cayenne \$8

Dessert

*House made Vanilla ice cream or sorbet \$4

+ Consuming undercooked meats or eggs may increase your risk of food borne illness.

All Import beer pints \$4/ local Brews \$3.5

white or red wine glass \$5 Gluten Free Beer \$4

Dinner

*Can be prepared gluten free!!

Cold Appetizers

- *Mixed Organic Greens- with corn, apples, caramelized hazelnuts and a plum ginger vinaigrette \$10
- *Caesar Salad- with polenta croutons and Caesar dressing \$10
- *Kale Salad- with toasted, spiced pumpkin seeds, dried cranberries, goat cheese and balsamic olive oil \$10
- *Arugula salad with roasted beets, goat cheese, caramelized hazelnuts in raspberry vinaigrette \$12
- *Warm Spinach- salad with carrots, red peppers, fried tofu in warm orange, ginger vinaigrette \$10
- *Salad rolls- Mixed greens, rice noodles, carrots, peppers, cilantro; served with peanut sauce \$6
- *Hummus/Baba Ganoush plate with olives & house baked pita bread chips \$10 gluten free add \$2
- *Cured meat & Cheese plate, grilled pumpernickel, pickled vegetables \$14
- Add Grilled Chicken breast \$5 or Grilled Salmon \$8 to any salad

Hot Appetizers

- *Gluten Free Veggie Tempura- with served with a soy ginger sauce \$7
- *Vegan Black Bean & Corn Chili- with corn, red peppers, served with corn tortilla chips & vegan sour cream \$8
- *Vegan Polenta Triangles-served with our vegan red wine braised ground vegetable "Bolognese" \$8
- *Gluten Free herbed crepes filled with mushrooms, spinach, ricotta and served with a date crème fraîche \$10
- Sautéed Spätzle- with house cured speck, sautéed onions and melted Swiss cheese \$10
- *Bruschetta- Grilled Como bread served with lemon, olive oil marinated tomatoes & sautéed spinach \$11
- Calamari- breaded with pumpernickel crumbs and curry, served with a spiced red pepper aioli \$11
- Daily Cheese Fondue- served for two, with pumpernickel doused in olive oil and garlic \$13
- Spicy Crab Cakes- served with an Asian cabbage salad and corn relish \$13

House made Grilled Sausage

served with your choice of sauerkraut or red cabbage; our sausages are all gluten free.

- *Vegan Tofu- carrot, leeks, brown rice, curry, tofu, potato starch \$8
- *Turkey- ground hormone free turkey, roasted apples, sage, egg whites \$8
- *Hungarian- ground all natural pork, Grass fed beef, paprika, cayenne \$8

Slide Inn Sliders

Served on a warm slider bun, pickled vegetables.

- *Turkey- hormone free served with a spicy red pepper mayonnaise \$3
- *Grass Fed Ground Beef- with horseradish aioli \$3
- *Vegan Tofu- carrot, leeks, kale, brown rice, curry, tofu, curry mayonnaise \$3

Our Burgers

Our burgers are 7oz, served with your choice of cole slaw, potato salad, regular fries, bun or ask for GF (\$1)

- +*Turkey Burger - hormone free with roasted red peppers, melted swiss, and spicy red pepper mayonnaise \$11
- +*Grass Fed Ground Beef- served with our own house cured bacon, swiss cheese and horseradish aioli. \$12
- *Curried Tofu- carrots, leeks, kale, brown rice served with lettuce, tomato & curry mayonnaise \$10

Main Courses *can be ordered vegetarian, gluten free or vegan

- Mac 'n' Cheese- spiced cheddar cheese sauce with macaroni baked with bread crumbs and grilled tomatoes \$13
- *Vegan Red Wine "Bolognese"-ground vegetables, tomatoes braised in red wine, served over Rigatoni or vegan/GF gnocchi \$14
- *Vegan & Gluten Free Pumpkin Gnocchi- mushrooms, caramelized onions white wine herb butter tomato sauce \$15
- *Linguini "Carbonara"- non-traditional in a cream & parmesan sauce with house cured pancetta on linguini \$15
- *Linguini con Funghi- Chanterelle mushrooms, caramelized red onions, goat cheese, white wine on linguini \$17
- *Hungarian sausage-with a spicy tomato sauce served over Rigatoni \$17
- Pasta of the day -daily pasta, your server will announce
- *Nut Free Basil Pesto - served with grilled chicken, sautéed red peppers, in a basil pesto cream sauce over rigatoni \$17
- *Two House-made Sausages- served with sauerkraut or braised red cabbage, and horseradish mashed potatoes \$17
- *Saffron-clam risotto-with clams, grilled tomatoes, peas, parmesan and herbs \$18
- *Pork Wiener Schnitzel- done gluten free by request, served with mashed potatoes & vegetable \$18
- *Prosciutto-Wrapped Chicken Breast- stuffed with mozzarella, sour cherries; served in a sour cherry wine sauce, potato croquettes \$19
- *Red Wine Braised Rabbit- served in a blackberry, juniper berry sauce with Spätzle and red cabbage \$22
- Red wine braised lamb Osso Bucco-served over mashed potatoes with roasted vegetables in a red wine demi \$22
- +*Grilled New York Steak- sliced and served with a coarse grain mustard demi glaze, horseradish mashed potatoes, veg \$22
- *Daily Fish- your server will announce \$23

Sides

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|------------------------------|-------------------------------------|----------------------------------|
| *Potato Salad \$4 | *Dark Beer-battered Onion Rings \$5 | *Kale with Ground Cumin \$5 |
| House-Baked Pumpernickel \$4 | *House-fermented sauerkraut \$5 | *Yam Fries \$5 |
| *Sautéed Spinach \$5 | *Pommes Frites \$5 | *Horseradish Mashed Potatoes \$5 |
| *Cole Slaw \$4 | *Pickled Vegetables \$4 | *House Pickle \$3 |
| Potato Croquettes \$4 | *Kale chips \$5 | Bavarian Braised Red Cabbage \$5 |

We use local meats and produce whenever possible. Our Deep fryer is shared.

Our onsite organic garden supplies our restaurant with some of our produce.

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. How about a Natural Herbal Digestive? Underberg, Switzerland \$3.

Wine

White:

- Pinot Gris, Willow Crest, Yakima, WA 2011, OR \$24
- Albarino, Tanget, Edna Valley, CA 2011 \$28 S
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- Chardonnay, True Myth, Edna Valley, CA 2012 \$24
- Chardonnay, La Merika, Central Coast, CA 2010-11 \$9/35
- Pinot Gris, Johan Vineyards, Willamette Valley, OR, 2010 \$8
- Cava Brut, Spain \$7/27

Red:

- Cabernet, Buried Cane, Columbia Valley, WA 2010 \$24 O
- Cote du Rhone, Domaine Charvin, FR 2010 \$24
- Tinto, Carqueijal, PO, sustainable, 2010 \$23 O
- Syrah, Clayhouse Vineyard, Paso Robles, CA 2010 \$24 O
- Zinfandel OZV, Lodi, CA 2012 \$23
- Pinot Noir, La Merika, CA, 2011 \$23
- Pinot Noir, Eastburn Vineyards, 2007 Chehelem Mts. \$30
- Garnacha, Cariñena, Sangre de Toro, SP 2011 \$23
- Cabernet, Merlot, Syrah, Kamiak, Hock Lake, WA 2009 \$8/31 S
- Woolridge Creek Pinot Noir, 2013,OR \$9 glass cask wine.
- Trenza, Tempranillo w/Grenache, Syrah blend OR 2011 \$9 glass, cask wine

V &O-Vegan & Organic
S-Sustainable
O-Organic
B-Biodynamic
GF- Gluten Free

Cocktails

- Hansel gets screwed-Ginger infused Monopolowa, fresh squeezed orange juice served over ice \$6
- Juniper Me -Gin, sweet & dry vermouht, fresh orange \$8
- Säures Weibchen -Vanilla infused Bulleit bourbon, fresh lemon juice, simple syrup, Champagne & Amarena cherry on ice \$7
- Vesper Martini- Gin, Vodka and Lillet, served up with a lemon twist \$8
- Lavender v Collins-Lavender infused vodka, fresh lemon, simple syrup & soda \$7
- How about a Natural Herbal Digestive?
Underberg, Switzerland \$3

Beer

Beer Taster: select any 4 beers for \$6 2 Oz. each

Draft Bier:

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- 8) Hoegaarden, Unfiltered Belgian white (Wit) beer with coriander and orange peel. \$5

Bottle Beer:

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- 6) Verige Classic, 11.2oz, Germany \$6
- 7) Stiegl Pils, 16.9oz, Austria \$6
- 8) Maisel's Weisse, Bavarian Hefewiezen, 16.9oz, Germany \$6
- 9) Omission GF lager or Pale Ale, 12 oz Portland, Or \$4.5
- 10) Pur Malt Jade, Brasserie Artisanale, Blonde Ale, France 22oz \$10
- 11) Einbecker Non Alcoholic, 11.2oz, Germany \$4.5

Bier auf Wein das lasse sein,
Wein auf Bier das
rat Ich Dir.

Coffee

- Café Umbria coffee
- Drip \$ 2.5
- Espresso \$3
- Cappuccino \$4
- Latte \$4.5
- Hot or ice tea \$3

Beverages

- House-made Rosehip lemonade \$3
- Odwalla Orange juice \$4
- San Pellegrino sm.\$5/lrg.\$7
- Cranberry \$3
- Hot or Ice Tea \$3
- Stewarts Root Beer \$3
- Coke, Sprite, Diet, Tonic \$2.5