

BRUNCH

Brunch is served Saturday, Sunday and Holidays from 10:00 am till 2:00 pm. We use only free range eggs and make our hollandaise sauce in house, with love. Brunch dishes are accompanied with fresh fruit and Browns breakfast potatoes.

Caramelized Banana Waffles

(two) 8 (three) 10

Housemade Syrup, Chocolate Pecan Pieces, Vanilla Whipped Cream

Prosciutto Eggs Benedict 9

Tomato Bruschetta, Crisp Prosciutto, Goat Cheese, Housemade Hollandaise

Vegetarian Eggs Benedict 8

Creamy Spinach and Artichoke, Tomato Bruschetta, Housemade Hollandaise

Smoked Salmon Eggs Benedict 9

Creamy Spinach and Artichoke, AlderWood Smoked Salmon, Housemade Hollandaise

La Petite Social Salad

Housemade Flatbread, Tomato Bruschetta, Green Salad, Fresh Pesto, Balsamic & Olive Oil Dressing

(one egg) 8 (two egg) 9

Eggs any Style 8

Two Eggs, Crisp Flatbread and your choice of Smoked Bacon, Chicken Sausage, Smoked Salmon or Seasonal Vegetables

Short Rib Hash 10

Two Poached Eggs, Potatoes, Braised Beef, Crisp Coleslaw, Housemade Hollandaise

Almost Famous Sourdough Egg Sandwich 8

Fried Egg, Smoked Bacon, Crisp Lettuce, Tomato, Avocado

Yellow One-Eyed Burger 11

Fried Egg, All Beef Patty, Cheddar Cheese, Lettuce, Tomato, Dill Pickle

Short Rib Panini 9

Braised Short Rib, Monterey Jack Cheese, Crisp Coleslaw, Cowboy Salad (instead of breakfast potatoes)

Chicken Club Quesadilla 10

Bacon, Green Chiles, Fire Roasted Tomatoes, Cheese, French Fries (instead of breakfast potatoes)

this & that

"Sweet" Waffle 3

Chicken Sausage 4

Alder Wood Smoked Salmon 4

Seasonal Vegetables 3

breakfast bevies & weekend features

Caesars Horseradish and Olives 7 / Sunday Caesars 5

Mimosas Fresh Pressed Juices and Bubbly 7 / Sunday Mimosas 5

Fresh Pressed Juice Grapefruit or Orange 3

18% Gratuity will be added to parties of 8 or more

*Our Fish, Hamburgers and Steaks may be cooked to order. Consuming raw or under cooked meats, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOCIAL STARTERS

| | |
|--|----|
| Chili Lime Edamame Kosher Salt, Sesame, Fresh Lime | 6 |
| Wicked Mushrooms Spicy Pepper Glaze | 7 |
| Spinach Dip Corn Tortilla Chips, Salsa | 8½ |
| Calamari Milazzo Spicy Tomato Dipping Sauce | 10 |
| Ginger Beef* Certified Angus Beef, Wok Fried in Spicy Chili Sauce | 11 |
| General Tao's Chicken Chili Orange Sauce, Crispy Wontons | 10 |
| Crunchy Yam Fries Kosher Salt, Chipotle Aioli | 6 |
| Salt and Pepper Dry Ribs... Go Great with a Pitcher of Beer | 9 |
| Classic Hot Wings Celery with Blue Cheese Dip | 9½ |

SUSHI BAR served with a Housemade Spicy Lemongrass Dip

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| Dynamite Roll Crunchy Shrimp, Spicy Mayo | 9 |
| Seared Spicy Tuna Roll* Crunchy Albacore Tuna, Spicy Mayo | 9 |
| Sushi Combo | 14 |
| Your Choice of Roll with a Caesar, Cowboy or Cowgirl Salad | |
| Upgrade your combo with a Tahitian Salad (no Tuna) 2 | |

SOUP & SALADS

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| Thai Chicken & Rice Soup Lemongrass, Coconut Milk Broth | 5 |
| Small Salad Cowboy, Cowgirl or Caesar Salad | 6 |
| Soup, Salad & Housemade Flatbread | 12 |
| Thai Soup, Cowboy, Cowgirl or Caesar Salad | |
| Cowboy or Cowgirl Salad | 9 |
| Candied Walnuts, Dates, Corn, Tomatoes, Soy Beans, Feta Cheese, with Honey Lime Dressing (Cowboy) or Apple-Miso Vinaigrette (Cowgirl) | |
| Add Blackened or Grilled Chicken Breast 4½ Ginger Tofu 4 | |
| Tahitian Tuna Salad* | 16 |
| Lemongrass Crusted Albacore Tuna, Wasabi Aioli, Sesame Lime Dressing | |
| Avocado & Blackened Chicken Caesar Salad | 13½ |
| Romaine Hearts, Crisp Bacon, Fresh Avocado, Parmesan Cheese | |

PIZZAS Join us on Sundays & Mondays all pizzas \$8

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| Fire Roasted Tomato & Bocconcini | 10 |
| Fresh Basil, Mozzarella, Bocconcini, Fire Roasted Tomatoes | |
| Spicy Capicola | 11 |
| Spicy Capicola, Sopressata, Banana Peppers, Mozzarella | |
| Barbeque Chicken | 11 |
| BBQ Chicken, Crisp Bacon, Fresh Corn, Mozzarella | |
| Shrimp | 12 |
| Fresh Pesto, Tender Shrimp, Sundried Tomatoes, Jalapeno White Sauce | |
| Grilled Pineapple | 12 |
| Spicy Capicola, Grape Tomatoes, Cilantro, Banana Peppers, Mozzarella | |
| Mushroom | 11 |
| Goat Cheese, Roasted Garlic, Arugula, Mozzarella | |

Take Out Tuesdays... 20% off your entire Take Out order, every Tuesday

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BURGERS & SANDWICHES

Served with Hand Cut, Double Cooked Fries. **Substitute Soup, Salad or Yam Fries 1½**

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| Hollywood Burger* double it up! Add a patty 3 | 11 |
| All Beef Patty, Cheddar Cheese, Lettuce, Tomato, Dill Pickle | |
| Hickory Burger* | 12 |
| All Beef Patty, Canadian Bacon, BBQ Sauce, Cheddar, Lettuce, Tomato | |
| Almost Famous Blackened Fish Sandwich | 13 |
| Market Fresh Fish, Crisp Coleslaw, Chef's Dressing | |
| Spicy Crispy Chicken Club | 12 |
| Jack Cheese, Crisp Bacon, Lettuce, Tomato, Chipotle Aioli | |
| Tuna Club | 16 |
| Crisp Bacon, Wasabi Mayo, Lettuce, Tomato, Crunchy Onion Ring | |
| Spa Veggie Burger | 11 |
| Sweet Soy Glaze, Jack Cheese, Lettuce, Tomato | |

Fresh Fish Bowls 17

Pan Seared and served with Almond Rice & Cowgirl Salad **Add 4oz more fish 7**

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| Tahitian Albacore Tuna | 17 |
| Spicy Lemongrass Dip, Asian Vinaigrette | |
| Pacific Halibut | 17 |
| Reddened With Spicy Lemongrass Dip, Roasted Corn Salsa or Potato Crusted with Tarter Sauce | |
| Low Carb Spa Bowl <i>it's only 360 Calories</i> | 17 |
| Any Bowl above, replace the Rice with Braised Cabbage & Goat Cheese | |

PANS & GRILL

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| Standing Ovation Chicken | 16½ |
| Boursin Cheese, Almond Rice, Market Veggies, Red Pepper Sauce | |
| Reddened Halibut | 20 |
| Almond Rice, Market Veggies, Red Pepper Sauce, Roasted Corn Salsa | |
| Fire Roasted Tomato Linguini | 11 |
| Fire Roasted Tomato Sauce, Bocconcini, Flatbread Add Blackened or Grilled Chicken Breast 4½ Ginger Tofu 4 | |
| Shrimp & Chicken Pad Thai | 14½ |
| Rice Noodles, Chili Lime Vinaigrette, Peanuts, Wok Fired Veggies | |
| #28 Dragon Bowl | 15 |
| Almond Rice, Teriyaki Chicken & Vegetables, Red Cabbage, Spicy Yogurt | |
| Carbonara Linguini | 13 |
| Alfredo Sauce, Smoked Bacon, Sweet Peas, Green Onions, Flatbread Add Blackened or Grilled Chicken Breast 4½ Ginger Tofu 4 | |
| BBQ Beef Ribs | 22 |
| Slow Roasted, Fall-off-the-Bone, HCDC Fries, Crisp Coleslaw, BBQ Sauce | |

All Steaks served with Fresh Horseradish, Seasonal Vegetables & your choice of...

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|---|--------------------|----|
| Tomato Linguini | HCDC Fries | |
| Alfredo Linguini | Scalloped Potatoes | |
| 7oz Certified Angus Beef Sirloin* | | 19 |
| 10oz Certified Angus Beef New York* | | 25 |
| 8oz Certified Angus Beef Filet Mignon* | | 32 |
| Add Sauteed Shrimp 4½ | | |

Top your steak off with one of our delicious sauces for only \$2

Chimichurri Sauce, Garlic Herb Butter, Mushroom Demi Glaze, Peppercorn Sauce

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WHITE WINE

| | Btl | 6oz | 9oz |
|---|-----|-----|-----|
| 14 Hands Riesling, Columbia Valley | 23 | 7 | 10 |
| King Estate 'Acrobat' Pinot Gris, OR | 26 | 7½ | 11 |
| Mercer Estates Sauvignon Blanc, Columbia Valley | 28 | 8 | 11½ |
| Argyle Chardonnay, Willamette Valley | 27 | 8 | 11½ |
| Artesa Chardonnay, Carneros, CA | 30 | 10 | 14 |
| Pascual Toso Torrontes, Argentina | 24 | 7 | 10 |
| Pacific Rim 'Organic' Riesling, Columbia Valley | 25 | | |
| Erath Pinot Grigio, Oregon | 26 | | |
| Caymus Conundrum, CA | 41 | | |
| Mission Hill SLC Blend, Okanagan, BC | 39 | | |
| DeLille Cellars Chaleur Estate Blanc, WA | 52 | | |
| Mantanza's Creek Sauvignon Blanc, Sonoma | 36 | | |
| Novelty Hill Chardonnay, Columbia Valley | 39 | | |
| Chalk Creek Chardonnay, Sonoma | 58 | | |
| Jordan Chardonnay, Russian River Valley | 47 | | |
| Patz & Hall 'Dutton Ranch' Chardonnay, Sonoma | 61 | | |
| Nickle & Nickle 'Truchard' Chardonnay, Carneros, CA | 68 | | |

RED WINE

| | Btl | 6oz | 9oz |
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| Snoqualmie Naked Merlot, Columbia Valley | 26 | 8 | 11 |
| Buena Vista Pinot Noir, Carneros, CA | 28 | 8 | 11 |
| Argyle Pinot Noir, Willamette Valley | 38 | 12 | 17 |
| The Show Malbec, Mendoza Argentina | 27 | 7 | 10 |
| Sledgehammer Zinfandel, North Coast, CA | 28 | 9 | 13 |
| The Crusher Petite Sirah, Central Coast, CA | 26 | 8 | 11 |
| Tamarack Firehouse Red, Columbia Valley | 34 | 11 | 15 |
| Oberon Cabernet Sauvignon, Napa Valley | 41 | 13 | 19 |
| Joel Gott 'The Show' Cabernet Sauv, CA | 30 | 9 | 12 |
| St. Clement Merlot, Napa Valley | 38 | | |
| Franciscan Merlot, Napa Valley | 31 | | |
| Reininger Merlot, Walla Walla | 46 | | |
| Willakenzie 'Pierre Leone Vineyard' Pinot Noir, OR | 57 | | |
| La Crema Pinot Noir, Sonoma Coast | 41 | | |
| Whitehaven Pinot Noir, NZ | 33 | | |
| Januik Red Table Wine, Columbia Valley | 35 | | |
| DeLille Cellars D2, Columbia Valley | 62 | | |
| Spring Valley 'Uriah' Red Blend, Walla Walla | 81 | | |
| Ridge 'Lifton Springs' Zinfandel, Sonoma | 56 | | |
| Joel Gott Zinfandel, CA | 31 | | |
| Michael David 'Earthquake' Petite Syrah, Lodi, CA | 42 | | |
| Spellbound Petite Sirah Reserve, Lodi, CA | 39 | | |
| D'Arenberg Stump Jump Shiraz, Australia | 26 | | |
| Dominus Napanook, Napa Valley | 75 | | |
| Chateau Souverain Cab Sauv, Alexander Valley, CA | 36 | | |
| NxNW Cabernet Sauvignon, Walla Walla | 54 | | |
| Silver Oak Cabernet Sauvignon, Napa Valley | 105 | | |
| Turnbull Cab Sauvignon, Napa Valley | 63 | | |
| Rubicon 'Cask' Cabernet Sauvignon, Napa Valley | 92 | | |