

BEVERAGES

DIET PEPSI	2 ⁵⁰
PEPSI	2 ⁵⁰
SPRITE	2 ⁵⁰
FANTA	2 ⁵⁰
COKE	2 ⁵⁰
ROOT BEER	2 ⁵⁰
LEMONADE	2 ⁵⁰
ICED TEA	2 ⁵⁰
COFFEE	3 ⁷⁵

ABOUT MAZAMA

Mazama Brewing Co. is an independent, family owned and operated brewery, founded in 2012 in Corvallis, Oregon. We sold our first beers out of our taproom on May 31, 2013. Since then, Mazama has grown its beer list and we now distribute to Idaho and up and down the West Coast. Our international fans are able to purchase our beer in Japan and Norway.

Mazama prides itself on making true to style European beers. The beers feature traditional and quality ingredients. They are sourced as locally as possible and create smooth and dynamic flavors. Our beer list is approachable to novices and connoisseurs alike. We believe that if you don't like beer, you just haven't tried enough yet. Everyone will find something they can enjoy at Mazama!

To us, Mazama means family. Every team member is part of that family. When we grow, we grow together and when we succeed, we succeed together. Every product and service we provide strengthens our bonds as a family. Our beer, our food, and our restaurants are an extension of who we are and what we believe in. We aim to support the communities we serve by offering living wages and benefits, supporting local philanthropies and non-profits, and collaborating with other like minded businesses.

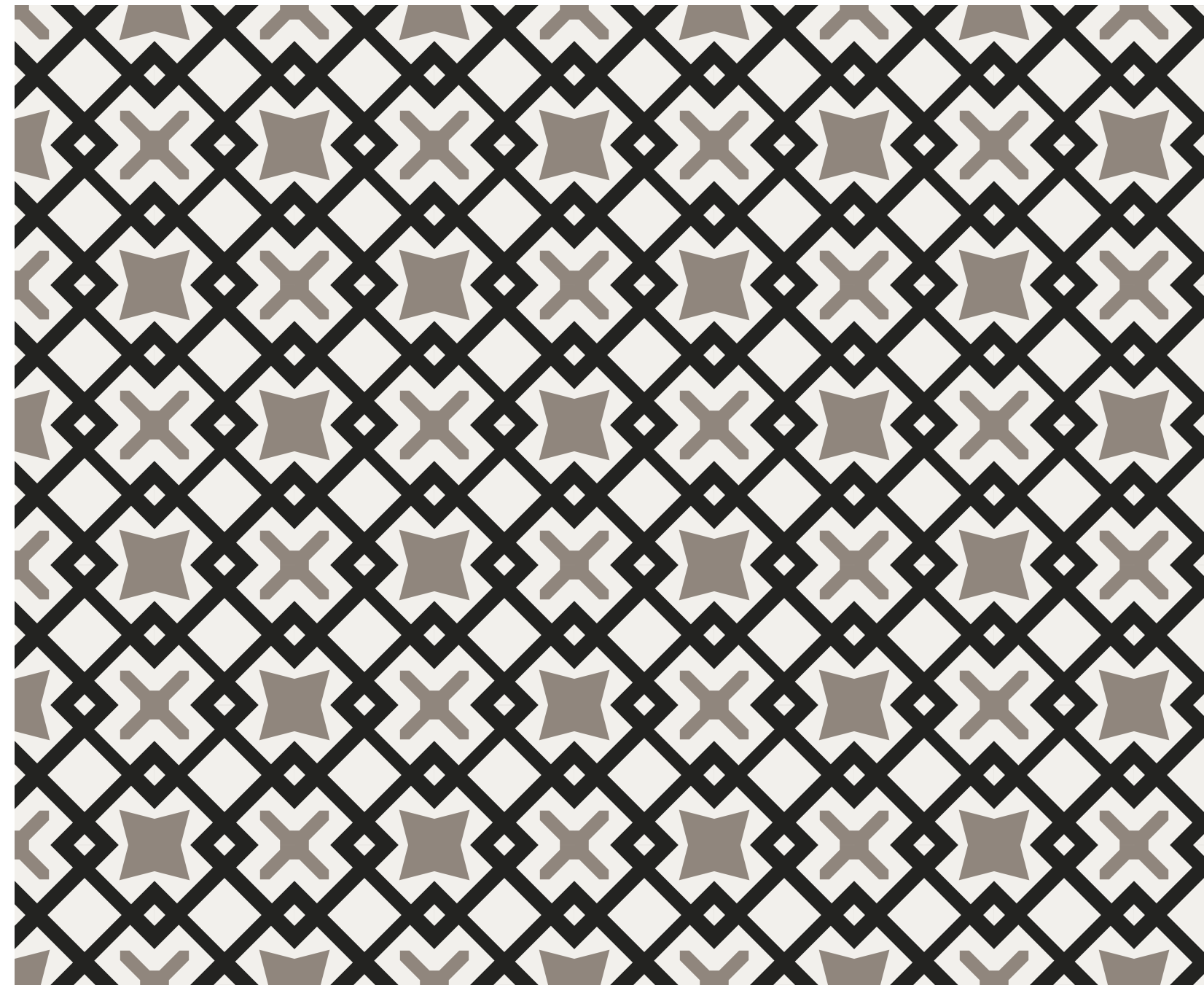
We want to provide an unforgettable experience that educates our customers about the culture of craft beer and food. We hope to offer a nourishing experience and grow with this community. Enjoy your time with us and welcome to the Mazama Brewing family!

Sincerely,

The Tobin Family & the Mazama Brewing Team

Mazama Brewing

CRAFT BEER & KITCHEN



BRUNCH

served weekends 9a-3pm

SWEETS

<u>DUTCH BABY PANCAKE (v)</u> 7	<u>STUFFED FRENCH TOAST (v)</u> 10/12
German style pancake served with seasonal fruit compote and doppelbock syrup	thick cut brioche stuffed with your choice of: Bacon jam & peanut pesto or Cream cheese & fruit compote
<u>PARFAIT (v, gf)</u> 7	<u>GRAIN OATMEAL (v)</u> 6
Labneh, blueberry ginger comote, lemon curd, house granola, lavender honey	steel cut oats, farro, toasted quinoa, strawberry peppercorn compote, buttermilk

SMALL OFFERINGS

<u>MUSHROOM & POLENTA (v, gf)</u> 9	<u>RED EYE BISCUITS</u> 6
creamy whey polenta, wild mushrooms, ricotta, spinach, herb oil + poached egg \$1	house biscuits, house sausage, cocoa-infused gravy, garlic honey, herb oil
<u>SHRIMP & GRITS (gf)</u> 12	<u>DEUX LOX</u> 12
cheesy grits, grilled shrimp, spinach, herb oil, Benton's bacon smokey tomato compote	house cured salmon two ways - smoked & sunset beet, caper relish, labneh, rye toast
<u>ALL AMERICAN</u> 10	<u>BRUNCH GREENS (v, gf)</u> 7
jammy egg, bacon jam, pickled onions, beer cheese, sourdough toast	asparagus, wild mushrooms, pickled onions, hollandaise
<u>THRICE COOKED POTATOES</u> 6	
Yukon gold potatoes, green onion oil	

ENTRÉES

<u>FRIED CHICKEN BENEDICT</u> 17	<u>STEAK & EGGS PANZANELLA</u> 20
fried chicken, biscuits, arugula, Benton's county ham, poached eggs, hollandaise, paprika	flatiron steak, jammy egg, arugula, fried bread, pickled onions, green goddess
<u>BACON & EGG SANDWICH</u> 14	<u>BRUNCH BOWL (v)</u> 14
thick cut bacon, fried eggs, tomato jam, arugula, sourdough toast, served with twice cooked potatoes	farro, butternut squash, house ricotta, pickled veggies, romesco, fried egg
<u>MOROCCAN BAKED EGGS (gf)</u> 14	<u>SQUASH & DUCK HASH (gf)</u> 16
house sausage, spiced tomato jam, spinach, house ricotta, baked eggs	butternut squash, duck chorizo, peppers, arugula, cotija, fried egg, romesco

v: vegetarian
v+: vegan
gf: gluten free

we aim to make food that is approachable to many different diets, restrictions, and allergies. please inform your server of any needs and we will do our best to accomodate.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BRUNCH

served weekends 9a-3pm

BETWEEN BREAD

served with choice of green salad or pommes frites | dressing options: sherry shallot vinaigrette, creamy lemon vinaigrette, cilantro Caesar, green goddess

<u>GRILLED CHEESE</u> 10	<u>FRIED CHICKEN</u> 15
Tillamook white cheddar, smoked gouda, gruyere, sourdough + Bacon or Ham \$2 + Tomato jam or pickled onions \$1	buttermilk fried chicken, fermented garlic honey, bread & butter pickles, green goddess dressing, potato bun
<u>BURGER</u> 16	
1/2 pound Angus burger, Tillamook aged white cheddar, arugula, pickled onions, bacon, tomato jam, potato bun	

EXTRAS

BACON 3	HOUSE BUTTERMILK BISCUIT 2
GRILLED HERB OIL BREAD 2	CHEDDAR GRITS 4
HOUSE SAUSAGE 3	CREAMY POLENTA 3
EGG, ANY STYLE 1	DOPPELBOCK SYRUP 1

DESSERTS

<u>CHOCOLATE</u> 7	<u>APPLE</u> 7
chocolate juniper cake, milk jam, sage caramel, chocolate soil	thyme streusel, caramel apple compote, buttermilk panna cotta, candied orange
<u>COFFEE (gf)</u> 7	<u>DOUGHNUTS</u> 8
coffee pot de crème, orange whip, pistachio brittle	doughnut holes, dulce de leche yoghurt, chocolate porter sauce, raspberry orange glaze
<u>WAFFLE</u> 8	
liège waffle, lemon curd, mascarpone, candied nuts	

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