

BREAKFAST COCKTAILS

MARY'S

TRADITIONAL BLOODY MARY 8

Tito's Handmade Vodka, bloody mary mix and house pickled veggies.

BLOODY MABEL 9

Elijah Craig Single Barrel Bourbon, bloody mary mix and house pickled veggies.

DIRTY MARY 9

Tito's Handmade Vodka, bloody mary mix, Dirty Sue olive juice and house pickled veggies.

MIMOSAS

TRADITIONAL MIMOSA 8

Francois Montande Brut and orange juice.

CREATE YOUR OWN 8

Your choice of cranberry, pineapple or grapefruit.

GINGER SPARKLER 9

Francois Montande Brut, Giffard "Ginger of the Indies" liqueur and grapefruit juice.

WARMERS

IRISH GALE 10

Bailey's Irish Cream, Jameson Irish Whiskey, fresh coffee and whipped cream.

BLUEBERRY TEA 10

Grand Marnier, Amaretto and Earl Grey Tea in a snifter with an orange wedge.

CASCADE COFFEE 10

NBBG Elijah Craig barrel bourbon, coffee, sugar and topped with whipped cream to mirror our cascade mountains.



BEVERAGES

MILK 4

JUICE Large 4 • Regular 3
Orange, Grapefruit, Cranberry

TOMATO JUICE 4

CASCADE COFFEE COMPANY COFFEE 3

HOT TEA 4

HOT CHOCOLATE 4.5

BREAKFAST MENU

Served Monday-Friday 8am-11:30am

Saturday, Sunday & holidays 8am-11:15am

Since 1998 – North Bend Bar & Grill has been home to what we call CASCADE CRAFT. We prepare 99% of our food in-house using the freshest, local ingredients available. All our bread, buns and desserts are baked fresh daily in our on-site bakery.

Parties of 7 or more will be charged an 18% gratuity. Thank you. * Prepared with raw eggs/ingredients. **WARNING!** The State of Washington wants you to know you will die...someday. However, the State of Washington wants you to know you may die sooner if items contain raw or under cooked meat product. Under cooked eggs also pose a risk. Such items may increase your risk of food borne illness, especially if you have certain medical conditions. Take heed!



NBBG will now include a 2% surcharge on each guest check. We strive to provide equitable wages for all our team members. The entirety of this surcharge is distributed to our culinary team and dishwashers working behind the scenes in the form of wages. Thank you for your patronage.

(gf) = gluten free items are cooked on the same surfaces and fried in the same oil as items containing wheat/gluten. (v) = vegetarian
1.00 per order to go charge; effective May 1st, 2017
Please check us out on our 'North Bend Bar and Grill' Facebook page.

N.B.B.G. BREAKFAST

THE DAILY 12.5 • Half order 11.5 • No meat 11.5

Your choice of bacon, Black Forest ham, sausage patty or sausage links served with two eggs*, country potatoes and choice of toast.

THE WEEKENDER 13.5

So named for the nap you will need! Your choice of bacon, Black Forest ham, sausage patty or sausage links served with two eggs*, two large pancakes and country potatoes.

THE FRENCH WEEKEND 13.5

Substitute French toast for pancakes on The Weekender.

SCRAMBLES & OMELETS

Made with three eggs and served with house-made country potatoes and choice of toast.

HAM & CHEESE OMELET 12.5

Diced Black Forest ham and cheddar cheese.

NORTH BEND OMELET 12.5

Diced Black Forest ham, green onion, tomatoes, red and green peppers and cheddar cheese.

EGG WHITE SCRAMBLE 13

Egg whites* jack-cheddar cheese blend, spinach, tomato and avocado.

THE UGLY SCRAMBLE 13.5

A four-egg scramble with Black Forest ham, sausage, mushrooms, onions, peppers, tomatoes and a jack-cheddar cheese blend.

MONTEREY VEGETARIAN SCRAMBLE 13.5 • Add bacon 1

Eggs scrambled with fresh spinach, tomatoes, Swiss cheese and topped with guacamole.

FROM THE GRIDDLE

SNOQUALMIE FALLS PANCAKES

Three large pancakes 8.5 • Two cakes 6.5 • One cake 4.5

Add blueberries 1

FALLON'S PANCAKE 7.5

A Mickey Mouse pancake topped with whipped cream and fruit.

Add blueberries 1

FRENCH TOAST 8.5 • One slice 4.5

Two thick cut slices of egg bread grilled and topped with powdered sugar.

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BENNIES

Served with house-made country potatoes.

EGGS BENEDICT 13.5 • Half order 11.5

Two poached eggs* and Canadian bacon on English muffins topped with hollandaise sauce.

CHESAPEAKE BAY CRAB & AVOCADO BENEDICT 16.5

Chesapeake Bay lump crabmeat, avocado and dill on toasted brioche topped with two poached eggs* and hollandaise sauce.

CALIFORNIA BENEDICT 13.5

Sautéed spinach, fresh tomato and avocado on English muffins topped with two poached eggs* and hollandaise sauce.

HOUSE SPECIALTIES

CORNED BEEF HASH 15.5

In-house made thinly sliced corned beef grilled with sweet peppers and onions over country potatoes and topped with two eggs* and choice of toast.

SMOKED BEEF BRISKET HASH 14.5

House-smoked thin sliced beef brisket grilled with sweet peppers and onions hashed with Yukon gold country potatoes and topped with two eggs* and choice of toast.

SANTA FE CHILI VERDE 14.5

Slow roasted pulled pork smothered in roasted poblano chili verde topped with two eggs*, Charro salsa and cotija cheese served with warm flour tortillas and country potatoes.

PRIME RIB CHICKEN FRIED STEAK 16.5

Slow roasted prime rib steak lightly breaded and fried then topped with sausage country gravy and served with two eggs*, country potatoes and choice of toast.

BISCUITS & GRAVY 12.5 • Half order 11.5

Fresh baked buttermilk biscuits smothered in sausage country gravy and served with two eggs* and country potatoes.



LIGHTER FARE

GREEK-STYLE YOGURT & GRANOLA 11.5

Greek-style yogurt topped with our homemade granola blend of toasted oats, almonds, pecans, coconut, dried cranberries, brown sugar, honey and raisins.

GREEK STYLE YOGURT Bowl 6.5

GRANOLA 7.5

Bowl of homemade granola.

IRISH STEEL CUT OATS 9

Classic steel-cut oats served with dry fruits, brown sugar and milk.

SIDES

BACON 4.5

SAUSAGE 5.5

BLACK FOREST HAM 4.5

SAUSAGE PATTY 5.5

TOAST AND JAM 3.5

ONE EGG* 3.5

COUNTRY POTATOES 4.5

BISCUITS & SAUSAGE

COUNTRY GRAVY 7.5 • Half order 5.5

SAUSAGE GRAVY 3.5

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