

BREAKFAST

THE CLASSICS

MEAT N' EGGS 15

2 farm-fresh "AA" Poached Eggs* • Your choice of Daily's® Smokehouse Bacon, Zenner's® Country Sausage, or Honey-cured Ham • Fresh Blueberry Muffin • Your choice of Northwest Hashbrowns, Potatoes O' Brien, or Fresh Fruit

PLAIN JANE STACKS **VEG** 12

Choose 3 Slices Brioche French Toast or 3 Fluffy Buttermilk Pancakes • Whipped Butter Warm Maple Syrup *make it a meat & eggs combo 5*

TAPROCK'S BENEDICT 15

2 farm-fresh "AA" Poached Eggs* • Honey-cured Ham • Toasted English Muffin • Hollandaise Sauce Smoked Paprika • Microgreens • Your choice of Northwest Hashbrowns, Potatoes O' Brien, or Fresh Fruit

VEGGIE OMELET **GF VEG** 14

3 farm-fresh "AA" Eggs* • Fresh Organic Spinach • Tillamook® Swiss Cheese • Zucchini Cremini Mushrooms • Diced Tomatoes • Garlic • Onions • Hollandaise Sauce • Fresh Blueberry Muffin Your choice of Northwest Hashbrowns, Potatoes O' Brien, or Fresh Fruit

ROGUE HOT BROWN 18

Classic Hot Open Faced Sandwich • Brioche Bun • Sliced Turkey Breast • Tomatoes Daily's® Smokehouse Bacon • Creamy Mornay Sauce • Shredded Parmesan • Fresh Herbs 2 farm-fresh "AA" Eggs*

DRINKS

HOT TEA

3.90

Ask your server for our varietal selection

IRISH COFFEE

8

Irish Whiskey • Kahlua • Coffee • Whipped Cream

HOT COFFEE

3.90

Freshly Brewed Boyd's Coffee

BLOODY MARY

8

Housemade Bloody Mary Mix • Vodka Fresh Lime Juice • Olive & Green Bean Garnish

JUICES

5

Your choice of Cranberry, Grapefruit, or Orange Juice

SMOKY BACON BLOODY MARY

10

Taprock's Smoky Bacon Infused Vodka Housemade Bloody Mary Mix • Fresh Lime Juice Bacon • Olive • Green Bean • Celery Garnish

MIMOSA

8

Sparkling Wine • Orange Juice

HOT CHOCOLATE

4

Hot Cocoa - Whipped Cream

MIMOSA SUNRISE

9

Sparkling Wine • Grapefruit Juice Berry-infused Vodka Float • Orange Garnish

JAMESON ORANGE MULE

12

Jameson Orange Whiskey • Fresh Lime Juice Ginger Beer • Lime Garnish

GF/VEG: truly gluten-free or vegetarian items

GF/VEG: can be made using gluten-free or vegetarian ingredients upon request

*Eggs & Steak are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TAPROCK
NORTHWEST GRILL

BREAKFAST

THE SPECIALTIES

SAM'S VALLEY OMELET GF 16

3 farm-fresh "AA" Eggs* • Daily's® Smokehouse Bacon • Tillamook® Sharp Cheddar Cheese
Green Onions • Northwest Salsa • Avocado • Crema • Fresh Blueberry Muffin
Your choice of Northwest Hashbrowns, Potatoes O'Brien, or Fresh Fruit

AVOCADO BENEDICT VEG 15

2 farm-fresh "AA" Poached Eggs* • Avocado • Tomatoes • Toasted English Muffin • Hollandaise Sauce
Smoked Paprika • Microgreens • Your choice of Northwest Hashbrowns, Potatoes O'Brien,
or Fresh Fruit

CHORIZO BREAKFAST BURRITO 15

2 farm-fresh "AA" Eggs* • Chorizo • Tillamook® Sharp Cheddar Cheese • Potatoes O'Brien
Northwest Salsa • Avocado • Crema • Flour Tortilla • Your choice of Northwest Hashbrowns,
Potatoes O'Brien, or Fresh Fruit

BISCUITS & GRAVY 14

2 Flaky Buttermilk Biscuits • Daniel's Housemade Wagyu Country Gravy
make it a meat & eggs combo 5

AVOCADO TOAST GF VEG 11

Artisanal Bread • Topped with Housemade Guacamole • 2 farm-fresh "AA" Poached Eggs*
Red Onions • Chipotle Aioli • Microgreens • Side of Fresh Seasonal Fruit
add chorizo 3

LOCO MOCO 16

Steamed White Rice • 1/2 lb Wagyu Beef Patty* • Rich Demi-Glace • Grilled Onions
2 farm-fresh "AA" Eggs*

CODY'S PORK BELLY HASH 18

Savory Mix of Idaho Potatoes, Yams, And Brussels Sprouts • Slow-Cooked Pork Belly
Shishito Soubise • 2 farm-fresh "AA" Poached Eggs* • Microgreens • Freshly Baked Biscuit
Whipped Honey Butter

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