



Breakfast

Breakfast served from 9:30AM - 2:30PM

American Breakfast*

two eggs any style • bacon • sausage
breakfast potatoes • toast

13

Golden Waffle

praline nut butter • maple syrup • berry compote •
thick cut peppered bacon

12

Dungeness Crab Benedict*

English muffin • Dungeness crab • poached eggs
choron sauce • breakfast potatoes

20

Buttermilk Pancakes

Whipped sweet butter • maple syrup • thick cut peppered
bacon

12

Shaved Prime Rib and Eggs

two eggs any style • garlic butter ciabatta
breakfast potatoes

20

Corned Beef Hash

poached eggs • breakfast potatoes • onion
peppers • hollandaise sauce

14

Newcastle Eggs Benedict*

English muffin • Canadian bacon • poached eggs
hollandaise sauce • breakfast potatoes

15

Newcastle Signatures

Cinnamon Brioche French Toast

praline nut butter • thick cut peppered bacon

13

Cougar Mountain Scramble

cougar gold cheddar • wild mushrooms
fresh sage • breakfast potatoes • toast

14

Coal Creek Omelet

black forest ham • bell peppers • cheddar cheese
onion • breakfast potatoes • toast

15

China Creek Omelet

hot smoked king salmon • boursin cheese • tomato
fresh dill • breakfast potatoes • toast

16

Lunch

Lunch served from 9:30AM – 2:30PM

Shrimp Louis Cobb Salad *Gf*

Oregon bay shrimp • jumbo prawns • bacon
egg • avocado • tomato • louis dressing

23

Newcastle Caesar*

romaine • croutons • parmesan cheese 8/10
grilled chicken 15 • grilled king salmon* 22

The Calcutta Burger*

½ pound hand formed beef patty • peppered bacon •
Tillamook cheddar • smoked gouda • tomato • bibb lettuce
• olive mayo • artisanal bun

16

Fish & Chips

Newcastle brown ale batter • two pieces of pacific ling cod
• crispy fries • coleslaw • tartar sauce

16

Prime Rib Dip

shaved prime rib • rosemary au jus • toasted ciabatta creamy horseradish

18

Gf - Gluten Free Item. Other items may be prepared Gluten Free by request.

*Consuming raw or undercooked meat, seafood or eggs may increase risk of food borne illness.



Brunch Specialty Cocktails

Mimosa Flight

Champagne, orange juice, grapefruit juice,
raspberry 15

Kir Royal

Champagne, Chambord 11

Queen Mary

Our handcrafted 23 oz. signature Bloody Mary with cherry pepper, cocktail onion, asparagus,
and blue cheese stuffed olive accompanied by a 4 oz. beer chaser of your choice 13

Bellini

Peach nectar, lemon juice,
Peach Schnapps, champagne,
served in a flute 10

Newcastle Sunrise

Bacardi Rum, Malibu Coconut Rum,
Peach Schnapps, splash of orange, pineapple,
and cranberry juice served over ice 10

Non-Alcoholic Beverages

Juice 3.5

orange
pineapple
grapefruit
cranberry
apple

Coffee

Fresh brewed 3.5
Espresso 4.0
Latte 4.5
Cappuccino 4.5
Americano 4.0

Still & Sparkling Water

Aqua Panna Still 500ml 5.0
Aqua Panna Still 1l 7.0

San Pellegrino Sparkling 500ml 5.5

San Pellegrino Sparkling 1l 7.5

White Wine by the Glass

Prosecco, La Marca, IT 13

Sparkling, Chandon, CA 13

Chateau Ste Michelle Riesling, Columbia Valley, WA 10

J Vineyards Pinot Gris, Sonoma County, CA 14

Barone Fini Pinot Grigio, Valpage, IT 13

Benziger Sauvignon Blanc, North Coast, CA 13

Whitehaven Sauvignon Blanc, Marlborough, NZ 14

Chardonnay, Concannon, CA 12

Chardonnay, Kendall Jackson, CA 14

Talbott Kali Hart Chardonnay, Sonoma, CA 16

Red Wine by the Glass

Duck Pond Pinot Noir, Willamette Valley, OR 12

La Crema Pinot Noir, Monterey County, CA 13

Columbia Winery Merlot, Columbia Valley, WA 13

Canoe Ridge Vineyards Merlot, WA 14

Gascon Malbec, Mendoza, AR 14

Waterbrook Syrah, Columbia Valley, WA 13

Kenwood 'Jack London' Zinfandel, Sonoma, CA 13

Josh Cellars Cabernet Sauvignon, Sonoma, CA 13

Heritage by Browne Cabernet, WA 15

Pendulum Red Blend, Columbia Valley, WA 14