

THE
CALCUTTA
GRILL

• BRUNCH MENU •

CLASSICS

American Breakfast* 14

two eggs any style, thick cut peppered bacon, sausage, breakfast potatoes, and toast

Golden Waffle 13

praline nut butter, maple syrup, berry compote, and thick cut peppered bacon

Buttermilk Pancakes 12

whipped sweet butter, maple syrup, and thick cut peppered bacon

Newcastle Eggs Benedict* 16

English muffin, Canadian bacon, poached eggs, breakfast potatoes, and hollandaise sauce

Corned Beef Hash 15

poached eggs, breakfast potatoes, onions, peppers, and hollandaise sauce

Signature **BREAKFASTS**

Cinnamon Brioche French Toast 14

with praline nut butter and thick cut peppered bacon

Coal Creek Omelette 15

black forest ham, bell peppers, cheddar cheese, onion, breakfast potatoes, and toast

China Creek Omelette 16

hot smoked salmon, Boursin cheese, tomato, fresh dill, breakfast potatoes, and toast

Dungeness Crab Benedict* 21

English muffin, Dungeness crab, poached eggs, choron sauce, and breakfast potatoes

Cougar Mountain Scramble 14

Cougar Gold cheddar, wild mushrooms, fresh sage, breakfast potatoes, and toast

LUNCH

French Onion Soup 11

rich beef broth, gruyère, parmesan, and croutons

Reuben 15

corned beef, Russian dressing, sauerkraut, on light rye **add:** fries or petite salad 3

Pub Burger* 14

cheddar cheese, garlic aioli, lettuce, tomato, and onion, on a Macrina artisan bun **add:** fries or petite salad 3

Turkey BLTA 14

pepper bacon, lettuce, tomato, avocado, stone ground mustard and mayo spread, on light rye **add:** fries or petite salad 3

Power Up Salad^{GF} 15

lacinato kale, butternut squash, shredded carrots, broccoli, quinoa, with a pickled ginger vinaigrette **add:** chicken 6, steelhead 8 or beyond burger™ 8

SIDES

Lemon Risotto^{GF} 8

preserved lemon, arborio rice, and cream

Brussel Sprouts 10

pepper bacon, bourbon butter, and candied walnuts

French Fries 5

Petite House Salad 5

baby mixed greens, candied walnuts, dried cranberries, and pomegranate dressing

Brunch Cocktails

Queen Mary 14

23oz spicy bloody mary with cherry pepper, cocktail onion, asparagus, blue cheese stuffed olive, accompanied with a 4oz beer chaser of your choice

Bellini 12

Champagne, peach nectar, lemon juice, and peach schnapps

Kir Royal 12

Champagne and Chambord

Mimosa 10

Champagne, choice of orange, grapefruit, or cranberry juice

See reverse side for additional beverage options

GF = Gluten Free

*consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illnesses

groups of 7 or more are subject to 18% automatic gratuity

THE
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WINE *by the glass*

SPARKLING

Chandon Brut 13

Napa Valley, CA

La Marca Prosecco 12

Veneto, Italy (187ml)

WHITE

Benziger Sauvignon Blanc 13

North Coast, CA

J Vineyards Pinot Gris 14

Sonoma County, CA

Chateau Ste Michelle Riesling 10

Columbia Valley, WA

Kendall Jackson Chardonnay 14

Sonoma County, CA

ROSÉ

Elouan Pinot Noir Rosé 14

Willamette Valley, WA

Browne Grenache Rosé 13

Columbia Valley, WA

RED

Duck Pond Pinot Noir 13

Willamette Valley, WA

La Crema Pinot Noir 14

Sonoma County, CA

Waterbrook Syrah 13

Columbia Valley, WA

Gascón Malbec 14

Mendoza, Argentina

Columbia Winery Merlot 13

Columbia Valley, WA

Pendulum Red Blend 14

Columbia Valley, WA

Josh Cellars Cabernet 13

Central Coast, CA

Heritage By Browne Cabernet 15

Columbia Valley, WA

COCKTAILS

See reverse side for additional brunch cocktails

Aviation 15

dry gin, luxardo, crème de violette, and lemon

Newcastle Old Fashioned 15

Buffalo Trace, simple syrup, orange, and Angostura

Executive Manhattan 17

Redemption Rye, Carpano Antica, Peychaud's, Angostura

Pearlous Martini 13

Tequila, triple sec, lime, basil, housemade pear purée

Cucumber Cosmo 14

Effen Cucumber Vodka, triple sec, housemade sour, cranberry

Hot Donkey 12

spicy pepper infused vodka, blood orange, lime, ginger beer

Blue Coconut 10

Bacardi Rum, Malibu Rum, Coco Lopez, pineapple, Blue Curaçao

Cinnamon Roll 12

Pearl Vanilla Vodka, Kahlúa, cinnamon syrup, cream

DRAFT BEER

Apocalypse IPA 8

6.8%ABV, 70 IBU

Deschutes Fresh Squeezed IPA 8

6.4%ABV, 60 IBU

Deschutes Black Butte Porter 8

5.2%ABV, 30 IBU

Elysian Men's Room Ale 8

8.2%ABV, 62 IBU

Guinness Irish Dry Stout 8.50

4.2%ABV, 45 IBU

Mac & Jack's African Amber 7.50

5.8%ABV, 30 IBU

Manny's Pale Ale 8

5.4%ABV, 38 IBU

Newcastle Brown Ale 8.50

4.7%ABV, 18 IBU

Pyramid Hefeweizen 8

5.2%ABV, 18 IBU

Stella Artois Lager 8.50

5%ABV, 24 IBU

"Calcutta" refers to wagers that players make for their favorite team or player.

At the end of the tournament, whoever bid on the winning team wins a portion of the prize money.