

Plates

Daily Brunch & Lunch

BREAKFAST TACOS	9.0
Three Flour Tortillas, Cheese, Salsa, Eggs + Chorizo	
EGGS BENEDICT	14.0
English Muffin, Poached Eggs*, Hollandaise with Canadian Bacon or Mushrooms + Home Fries	
FRENCH TOASTv	10.0
Crème Anglaise Soaked Pullman Bread, Seasonal Compote, Fresh Whipped Cream + Powdered Sugar	
STEAK AND EGGSgf	17.0
Marinated Steak, Two Sunny Eggs + Home Fries	
BISCUITS AND GRAVY	10.0
Handmade Biscuits with Sausage Gravy or Mushroom Gravy (v)	
VEGAN HASHvgn/gf	12.0
Potatoes, Bell Peppers, Onions and Seasonal Vegetables + Garlic Artichoke Sauce - Add Bacon, Smoked Fish or Whole Avocado for 4	
YOGURT AND GRANOLA PARFAITv/gf	7.0
Honey Yogurt, Seasonal Compote, Almond Maple Granola	

Build Your Own Breakfast (\$4 each)

HANDMADE BISCUIT with Whipped Honey Butter (v)	SAUSAGE GRAVY OR MUSHROOM GRAVY (v)
HARDWOOD SMOKED BACON	IMPOSSIBLE SAUSAGE (vgn)
POTATOES (vgn/gf)	AVOCADO (vgn)
EGGS YOUR WAY* (2) (v/gf)	HOLLANDAISE

Sandwiches, Salads and Soup

RADIO ROOM BURGER	14.0
Shredded Lettuce, Onion, Pickle, American Cheese, THE Sauce + Fries - Add Bacon for 4, Heirloom Tomato or Avocado for 2	
IMPOSSIBLE BURGERvgn	16.0
Shredded Lettuce, Onion, Pickle, THE Sauce + Fries - Add Bacon for 4, Heirloom Tomato or Avocado for 2	
B.L.T. REX	13.0
Heirloom Tomato, Bacon, Lettuce, Mayo, Pullman Bread + Fries	
MIXED GREENS SALADv/gf	10.0
Seasonal Vegetables, Locally Grown Greens + Red Wine Vinaigrette	
VEGAN CAESARvgn	10.0
Romaine Lettuce, Croutons, Vegan Parmesan Cheese (Contains Cashews) + Caesar Dressing.	
SOUP DU JOUR	5 / 7
Please Ask Server for Today's Offering. Available in Cup or Bowl	

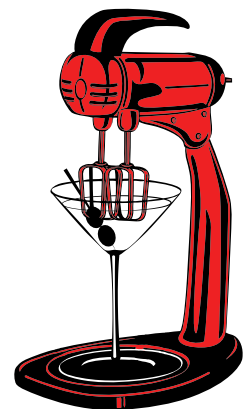
Sweet Things

PASTRIES & CAKES
Ask for today's selection of rotating pastries & cakes from From Bushel & Peck / St Beatrix

Good Morning Cocktails!

SEE OUR DRINK MENU FOR A COMPLETE LIST OF OFFERINGS

WAKE THE DEAD	10.0
red e café Espresso Infused Lunazul, Kahlua, Mole Bitters, Iced Coffee + Whipped Cream	
RADIO MARY	9.0
Vodka, Tomato, Secrets + Spicy Salt Rim	
MY MIMOSA	8.0
Bubbles + Orange, Grapefruit, or Pineapple Juice	
OUR MIMOSA	27.0
For Sharing With Friends. A Bottle of Bubbly, a Carafe of Orange, Grapefruit or Pineapple Juice + a Glass for Each Person	
ALBERTA SUNSET	11.0
Banhez Mezcal, Libelula, Lime, Agave + Tantric Turmeric/Carrot/Ginger GT Kombucha	
ST. JULIES GIMLET	10.0
Jasmine Pearl Hibiscus Tea Infused Gin, Lime Juice + Rhubarb Bitters	
ANOTHER BALLARD	12.0
Pisco, Aperol, Averna, Allspice, Lemon, Orange Bitters + Soda	
PINK MOON	10.0
Aperol, Lillet Blanc, Lemon Juice + Soda	



Vegetarian = v | Gluten Free = gf | Vegan = vgn | Some items can be made v, vgn, or gf. Just ask!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ° Please inform your server if you have a food allergy | °Main Dining Room and Lower Patio are all ages until 9pm. °An 18% gratuity is added to parties of six or more, and all tabs left open by guest. °Straws provided upon request. °WIFI Login Network: RadioRoomGuest.