

Plates

Daily Brunch & Lunch

BREAKFAST TACOS	9.0
Three Flour Tortillas, Cheese, Chile Sauce, Eggs + Chorizo	
EGGS BENEDICT	14.0
English Muffin, Poached Eggs*, Hollandaise with Canadian Bacon or Mushrooms + Home Fries	
FRENCH TOAST	vgn 10.0
French Bread, Seasonal Compote, Non-Dairy Whipped Cream + Powdered Sugar	
STEAK AND EGGS	gf 16.0
Marinated Steak, Two Sunny Eggs + Home Fries	
BISCUITS AND GRAVY	9.0
Handmade Biscuits with Sausage Gravy or Mushroom Gravy (v). Add Two Eggs Your Way \$3	
VEGAN HASH	vgn/gf 12.0
Potatoes, Bell Peppers, Onions and Seasonal Vegetables + Garlic Artichoke Sauce - Add Two Eggs Your Way \$3. Add Bacon, Smoked Fish or Avocado for \$3	
YOGURT AND GRANOLA PARFAIT	v/gf 7.0
Honey Yogurt, Seasonal Compote, Almond Maple Granola	

Build Your Own Breakfast

EGGS YOUR WAY* (2) (v/gf)	3.0	SAUSAGE OR MUSHROOM GRAVY (v)	3.0
HARDWOOD SMOKED BACON	4.0	IMPOSSIBLE SAUSAGE (vgn)	4.0
POTATOES (vgn/gf)	3.0	AVOCADO (vgn)	3.0
HANDMADE BISCUIT with Whipped Honey Butter (v)	3.0	HOLLANDAISE	3.0

Sandwiches, Salads and Soup

RADIO ROOM BURGER	14.0
Shredded Lettuce, Onion, Pickle, American Cheese, Aioli + Fries - Add Bacon for 4, Avocado for 3 or Heirloom Tomato for 2	
VEGAN ROYALE	vgn 16.0
Impossible Patty, Shredded Lettuce, Onion, Pickle, Vegan Aioli + Fries - Add Bacon for 4, Avocado for 3 or Heirloom Tomato for 2	
B.L.T. REX	13.0
Heirloom Tomato, Bacon, Lettuce, Mayo, Pullman Bread + Fries	
MIXED GREENS SALAD	v/gf 10.0
Seasonal Vegetables, Locally Grown Greens + Red Wine Vinaigrette. Add Grilled Chicken or Shrimp for 4	
VEGAN CAESAR	vgn 10.0
Romaine Lettuce, Vegan Caesar Dressing, Croutons, Cashew Parmesan "Cheese". Add Grilled Chicken or Shrimp for 4	
SOUP DU JOUR	5 / 7
Please Ask Server for Today's Offering. Available in Cup or Bowl	

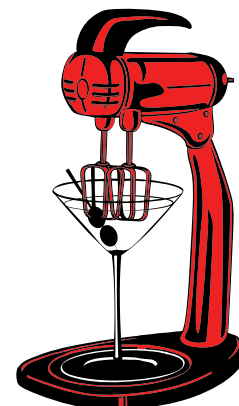
Sweet Things

PASTRIES & CAKES
Ask for today's selection of rotating pastries & cakes

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.