

## COFFEE



- \$4.50 BREWED COFFEE
- \$4.50 COLD BREW (+.50 16oz)
- \$4.00 ESPRESSO\*
- \$5.75 LATTE (+.50 16oz)
- \$6.00 MOCHA (+.50 16oz)
- \$5.25 CAPPUCCINO
- \$5.50 FLAT WHITE
- \$5.00 CORTADO
- \$4.75 MACCHIATO
- \$4.50 LAMILL TEA\* (EARL GREY | CRIMSONBERRY | ENGLISH BREAKFAST | MOROCCAN MINT)
- \$6.50 MATCHA LATTE
- \$5.00 CAFE AU LAIT
- \$.75 FLAVOR (VANILLA | CARAMEL | CHOCOLATE)
- \$4.50 HOT CHOCOLATE (+.50 16oz)

\*Decaf Available Please Ask | Proudly serving Stumptown Coffee

## PASTRIES



- \$5 CROISSANT
- \$5 PAIN AU CHOCOLATE CROISSANT
- \$5 APPLE PASTRY
- \$5 CRANBERRY ORANGE SCONE
- \$5 BLUEBERRY VANILLA MUFFIN
- \$5 GF CHOCOLATE HALVA
- \$6 CINNAMON ROLL

## DRINKS



- \$6.00 ORANGE JUICE
- \$3.50 SODA (COKE | DIET COKE | SPRITE)
- \$3.50 LEMONADE
- \$3.50 PARADISE ICED TEA
- \$3.50 ARNOLD PALMER



## BREAKFAST



- \$14 BREAKFAST BURRITO  
Scrambled Eggs, Choice of Chori-Man Chorizo (Maple Habanero, Zacatecano Red or Soy), Tater Tots, Cheddar Cheese, House Salsa
- \$12 EGG SANDWICH  
Egg Your Way, Cheddar Cheese, Sausage Patty, Avocado English Muffin
- \$12 VEGGIE BREAKFAST SANDWICH  
Fried Egg, Jarlsberg Cheese, Mixed Greens, House Vinaigrette Avocado, Ciabatta Bread
- \$14 HUEVOS RANCHEROS  
Fried Egg, Corn Tortilla, Black Beans, Cotija Cheese, Salsa, Cilantro
- \$12 AVOCADO TOAST  
Smashed Avocado, Radish Salad (Add 2 Eggs Cooked to Order +4)
- \$12 GRANOLA  
House-made Granola, Vanilla Yogurt, Fruit, Honey
- \$15 BRIOCHE FRENCH TOAST  
Mixed Berries, Nutella, Whipped Cream, Syrup
- \$14 HH OMELETTE  
Choice of Chori-Man Chorizo (Maple Habanero, Zacatecano Red or Soy) or Bacon, Eggs, Red Onion, Bell Pepper, Micro Greens, Arugula Salad

## LUNCH



- Add a House Salad +3 | Shoe String or Sweet Potato Fries +3 | Tots +4
- \$12 TUNA SANDWICH  
Mayo, House Pickles, Ciabatta Bread (melt +3)
- \$12 CAPRESE SANDWICH  
Tomatoes, Mozzarella Cheese, Basil, Balsamic Vinegar Ciabatta Bread
- \$14 TURKEY CLUB SANDWICH  
Turkey, Lettuce, Tomato, Onion, Bacon, Avocado, Chipotle Mayo, Sourdough Bread
- \$12 LITTLE GEMS CAESAR SALAD  
Caesar Dressing, Croutons, Shaved Parmesan Cheese (add Salmon +12 | add Grilled Chicken +8)
- \$12 KALE SALAD  
Dates, Crispy Quinoa, Ricotta Salata, Sherry Vinaigrette (add Salmon +12 | add Grilled Chicken +8)
- \$16 PRETZEL BURGER  
Grilled Onion, Bacon, Jarlsberg Cheese, Wild Arugula Pretzel Bun
- \$16 FISH TACOS  
Grilled Rock Cod, Pineapple Salsa, Serrano Aioli
- \$16 VEGGIE BURGER  
Beyond Burger, Sautéed Onions, Jarlsberg Cheese, Wild Arugula BBQ Sauce, Pretzel Bun

# REFRESHING & BRIGHT

## Beach Break 12

The Spa in a glass, a real housewives moment.  
Gin, Cucumber, Ginger, Lime, Simple

## The OG 13

Simply the best... Better than all the rest  
Est. 2008, The Original Hudson House

Tequila, Serrano,  
Watermelon, Lime, Agave

## Black Ball 16

A pick me up you won't wanna put down  
Vodka, Acquavit, Mr. Black Coffee  
Liqueur, Stumptown Espresso, Demerara

## Salty Dawg 12

A greyhound on a tropical Beach vacation.  
Vodka, Pamplemousse Liqueur, Hibiscus,  
Grapefruit, Lime, Hibiscus Salt

## Meet me in 'Pear'is 12

The prettiest French 75 this side of Paris.  
Pear Infused Gin, Lemon,  
Butterfly Pea Simple Syrup, Bubbles

## The Royal Rat 15

This Paper Plane riff is like eating a  
handful of smoky sweet tarts  
Mezcal, Aperol, Amaro Nonino, Lemon

## Sunny Daze Mule 12

Imagine you're poolside in  
Joshua Tree before Coachella.

Tito's Vodka, Prickly Pear, Lime,  
FeverTree Ginger Beer

## Mellow Yellow 13

Pro Tip: Ask for it spicy  
Tequila, Mango, Lime, Tropical Tea Syrup

## Take a Bow 14

This Matador riff will have you...  
running with the bulls all night long!  
Mezcal, Pineapple, Lemon, Chipotle

## Sandy Sheets 15

A modern take on a Sand + Blood.  
Pecan Infused Bourbon, Luxardo Liqueur,  
Sweet Vermouth, Lemon, Egg Whites

# Hudson House

## SUMMER IN A GLASS

### Chi Chi Ya Ya 12

One sip & it takes you back to the pina colada you  
had on Spring Break on MTV's The Grind.

Vodka, Pineapple, House Coco  
Mix, Lime, Demarara

### Sunken City 14

A blasphemous Mai Tai that will quickly put you  
on a beach in Hawaii or in San Pedro

Rum, Curacao, Lime, Orgeat,  
Pineapple, Passion Fruit

### Crush on You 13

I can't help it, I like to crush a lot.  
Rum, Guava, Lemon, Thyme Syrup

## ZERO PROOF

### Athletic Brewing

Non Alcoholic Beer  
Run Wild IPA 8 | Wit's Peak Belgian Style White 8

### Desert Rose 13

Refreshing + Delicate + Crushable like...  
Seedlip Spice, Lime, IPA Syrup, Elderflower Tonic

### Jean Genie 12

Bringing back all your 2000s low rise  
denim dreams... or nightmares  
Ritual Zero Proof Gin Spirit, Blueberry Lavender Syrup,  
Lemon, Egg White

### Pina No Colada 12

She put da lime in the coconut + drink bot up!  
Seedlip Grove, House Coco Mix, Lime, Pineapple, Demerara

### The Faux-G 12

The OG sans alcohol  
Ritual Zero Proof Tequila, Fire Water, Watermelon,  
Lime, Agave

## BOOZY, SPIRIT FORWARD

### I Left My Wallet In El Segundo 15

Negrini variation that has you running  
sans a wallet and with a Tribe Called Quest  
Gin, Strawberry Infused Campari,  
Lo Fi Sweet Vermouth, Orange Bitters

### Hudson Old Fashioned 20

You Want An Old Fashioned, We'll Give  
You An Old Fashioned  
Whistle Pig Piggy Back 6yr Bourbon,  
Demerara, Bitters, Orange Peel

### Sazerac 16

Often Imitated, Never Duplicated...  
Hine Cognac, Sazerac Rye, Simple,  
Peychaud's, Herbsaint

### Smokey Bourbon 15

This Old Fashioned riff is a  
legendary Hudson House classic.  
Bourbon, Chipotle, Angostura,  
Stumptown Coffee Ice Cube, Orange Peel

### Hudson Martini 16

Oh, You Fancy....  
Olive Oil Washed Titos, Lo-Fi Dry  
Vermouth Bleu Cheese Stuffed Olives

### Breakfast For Dinner 18

Breakfast should be enjoyed all day...  
Bacon Fat Washed Weller Special Reserve,  
Mr. Black Coffee Liqueur,  
Maple Syrup, Egg Whites

## BEERS, SELTZERS, CIDERS

### BOTTLES & CANS

- 10 **Glutenberg** Blonde Ale  
\*Gluten Free 16oz - 4.5%
- 8 **Mau Brewing Co** Bikini Blonde - 4.8%
- 10 **Offshoot Beer Co.** Viaje Baja-Style  
Lager 16oz - 4.7%
- 10 **Hitachino** White Ale - 5.5%
- 7 **Lost Coast** Great White  
Belgian Style White - 4.8%
- 10 **Almanac** True Kolsch 16oz - 5.0%
- 13 **Saison Dupont** Farmhouse Ale - 6.5%
- 10 **Allagash** White Belgian Wheat - 5.2%
- 18 **Chimay** Grand Reserve Blue  
Dark Belgian - 9.0%
- 15 **Allagash** Curieux Belgian Style Golden Ale  
Aged in Bourbon Barrels - 10.2%
- 13 **UniBroue** La Fin du Monde Tripel Belgian - 9.0%
- 10 **Smog City** Coffee Porter 16oz - 6%

## DRAUGHT

- 10 **Creature Comforts** Tropicália IPA 6.6%
- 8 **SkyDuster** Super Dry Lager 5%
- 9 **Brouwerij West** Popfuij Pilsner 5%
- 10 **Topa Topa** Spectro Hazy IPA 6.3%

- 10 **Hermosa Brewing** Get Busy Living  
Red Ale 16oz - 7%
- 10 **Enegren Brewing** Valkyrie German  
Style Amber - 6.2%
- 9 **Stone** Delicious IPA - 7.7%
- 12 **El Segundo Brewing** Mayberry IPA 16oz - 7.2%
- 12 **Beachwood** Animatronic Friends IPA 16oz - 7.1%
- 12 **Beachwood** Melrose IPA 16oz - 7.1%
- 12 **Mother Earth** Metamorphosis Hazy IPA 16oz - 7.2%
- 12 **Fremont** Head Full of Dynamite Hazy IPA 16oz - 6.8%
- 11 **Scaldis** Peche Mel Strong Peach Ale - 8.5%
- 10 **Schilling Cider House** Imperial Apple - 8.4%
- 13 **Golden State Cider** Mighty Dry 16oz - 6.3%
- 8 **Onda Tequila Seltzer** Blood Orange - 4.5%
- 8 **Modern Times** Fruitlands Sangria Gose - 4.8%

## WINE

### ROSE & BUBBLES

- 9 | 32 **Campo Viejo** Cava Spain
- 12 | 44 **Bianchi** Rose 2022 Central Coast, CA
- 11 | 40 **Domaine Brazillier**  
Sparkling Rose Cremant de Loire, France
- 18 **Nicolas Feuillatte** Brut RSV Champagne Split

### WHITE

- 14 | 52 **Craggy Range**  
Sauvignon Blanc 2020 Santa Barbara, CA
- 12 | 44 **Villa Locatelli** Pinot Grigio 2018 Italy
- 13 | 48 **Stephen Ross** Chardonnay 2021 Edna Valley, CA
- 9 | 32 **Napa Cellars** Sauvignon Blanc 2021 Napa, CA

### RED

- 15 | 56 **Brea** Cabernet Sauvignon 2021 Paso Robles, CA
- 15 | 56 **Le Machin** Pinot Noir 2022 Santa Barbara, CA
- 14 | 52 **Es Okay** Red Wine 2022 North Coast, CA
- 13 | 48 **Preston** Zinfandel 2019 Sonoma, CA
- 9 | 32 **Bonanza** Cabernet Sauvignon, CA