

BRUNCH

9AM - 2PM SAT & SUN

BRUNCH MAINS

THE PERFECT WAY TO MAKE YOUR WEEKEND EXTRA-SPECIAL

MEDITERRANEAN SKILLET* | 14

TWO EGGS SERVED YOUR WAY, SPANISH CHORIZO, FETA, PEPPERS MEDLEY, ONIONS & COUNTRY POTATOES

DEMETRIS CRAB OMELET | 17

THREE EGG OMELET W/HOUSE MADE ARTICHOKE CRAB DIP & MOZZERELLA. SERVED W/COUNTRY POTATOES

VEGGIE OMELET | 14 SUB EGG WHITES +2 **V**

THREE EGG OMELET W/FETA, SPINACH, ROASTED RED PEPPER, CRIMINI MUSHROOMS, CHERRY TOMATOES & FRESH AVOCADO. SERVED W/COUNTRY POTATOES

GREEK SCRAMBLE | 15

THREE EGGS SCRAMBLED W/GYRO MEAT, FETA, SPINACH, TOMATO & ONION

SMOKED SALMON SCRAMBLE | 16

THREE EGGS SCRAMBLED W/SMOKED PACIFIC SALMON, GOAT CHEESE, FRESH HERBS & GREEN ONION

EGGS BENEDICT* | 14

TWO EGGS SERVED YOUR WAY W/CHOICE OF SERRANO HAM OR SMOKED PACIFIC SALMON, ENGLISH MUFFIN & TOMATO-CHORON SAUCE. SERVED W/FRESH GREENS & COUNTRY POTATOES

STEAK & EGG BOWL* | 18

TWO EGGS SERVED YOUR WAY W/TENDERLOIN BITES, PARMESAN, DICED POTATOES, QUINOA, MUSHROOMS, ASPARAGUS & HARISSA

ALL AMERICAN BREAKFAST* | 14

TWO EGGS SERVED YOUR WAY W/CHOICE OF BACON, HAM OR SPANISH CHORIZO. SERVED W/TOAST & A SIDE OF FRUIT OR COUNTRY POTATOES

INFUSED PANCAKES | 12 **V**

YOUR CHOICE OF BANANA, BLUEBERRY OR CHOCOLATE CHIP. SERVED W/FRESH FRUIT & 100% MAPLE SYRUP

DEMETRIS TOAST | 14 **V**

BANANA BREAD, CANDIED PECANS & CHANTILLY CREAM. SERVED W/FRUIT & 100% MAPLE SYRUP

HUEVOS RANCHEROS* | 15 **V**

TWO EGGS SERVED YOUR WAY W/BLACK BEANS, ENCHILADA SAUCE, PICO DE GALLO & AVOCADO. SERVED W/COUNTRY POTATOES

BRUNCH MAINS

TORTILLA DE PATATA

CHOOSE W/BABY GREEN SALAD **V** -OR- SPANISH CHORIZO | 15

A FLAVORFUL SIGNATURE DISH FROM SPAIN EATEN ANY TIME OF THE DAY, THINK A CROSS BETWEEN QUICHE AND A THICK OMELET. MADE W/EGGS, POTATOES & CARAMELIZED ONIONS THEN DRIZZLED W/AIOLI & HARISSA

CHORIZO BURRITO | 15.5

SPANISH CHORIZO, EGGS, MOZZARELLA, ONIONS, PEPPERS & ENCHILADA SAUCE IN A SPINACH TORTILLA. SERVED W/COUNTRY POTATOES

PUPUSAS* | 15 **V**

TWO EGGS SERVED YOUR WAY W/TWO THICK TORTILLAS STUFFED W/LOROCO FLOWER, MOZZARELLA, BLACK BEANS & YELLOW SQUASH. TOPPED W/AVOCADO, ENCHILADA SAUCE, ESCABECHE & FRIED PLANTAIN

CORNED BEEF HASH* | 15

TWO EGGS SERVED YOUR WAY W/APPLEWOOD SMOKED BACON & ONIONS. SERVED W/COUNTRY POTATOES

POUTINE* | 15

TWO EGGS SERVED YOUR WAY W/BACON OR CORNED BEEF

CHICKEN & WAFFLES | 16

A BELGIAN STYLE WAFFLE SERVED W/CRUNCHY, SAVORY CHICKEN BREAST. SERVED W/BUTTER & BOURBON MAPLE SYRUP

BISCUITS AND GRAVY* | 12

TWO EGGS SERVED YOUR WAY W/COUNTRY STYLE BUTTERMILK BISCUIT SMOTHERED IN SAUSAGE GRAVY

BREAKFAST BISCUIT* | 13

EGG W/BACON, HAM & CHEDDAR ON A COUNTRY STYLE BUTTERMILK BISCUIT. SERVED W/FRUIT

BREAKFAST FLATBREAD* | 14

THREE SUNNY SIDE UP EGGS, APPLEWOOD BACON, HAM, MOZZARELLA, SHARP CHEDDAR, HARISSA & SRIRACHA

AVOCADO TOAST* | 10 ADD TWO EGGS +2 ADD BACON +5 **V**

FRESH HAAS AVOCADO, TOMATO RELISH & TOASTED SEVEN GRAIN BREAD

AÇAÍ SMOOTHIE BOWL | 12 **V**

AÇAÍ, BLUEBERRIES, RASPBERRIES, BANANAS & GREEK YOGURT W/GRANOLA. TOPPED W/FRUIT

SIDES

TWO EGGS SERVED YOUR WAY | 2

APPLEWOOD SMOKED BACON | 5

SAUSAGE LINKS | 5

SPANISH CHORIZO | 6

SEARED HAM | 5

PANCAKES | 4

FRESH FRUIT | 5

COUNTRY POTATOES | 4

BUTTERMILK BISCUIT | 3

ENGLISH MUFFIN | 3

WAFFLE BAR

CUSTOMIZE YOUR OWN BREAKFAST CREATION WITH OUR REMARKABLE CHOICES BELOW

YOUR BASE IS A PLAIN WAFFLE W/BUTTER & SYRUP

11

+

ADD ON FOR +2 EACH

STRAWBERRIES • BLUEBERRIES • RASPBERRIES • BANANAS
• NUTELLA • CHOCOLATE CHIPS

+

ADD ON FOR +4 EACH

SAUSAGE • SEARED HAM • APPLEWOOD SMOKED BACON
• CARAMELIZED APPLES

+

ADD ON FOR +5 EACH

FRIED CHICKEN • SPANISH CHORIZO

HOUSE MADE SAUCE

+1 TO ADD AS A SIDE

- HARISSA  • TZATZIKI • HUMMUS • CHARMOULA • SERRANO AIOLI  •
- GARLIC AIOLI • PESTO AIOLI • FIRECRACKER SAUCE  •
- MERLOT-GORGONZOLA SAUCE • TARTAR SAUCE • COCKTAIL SAUCE •

JOIN US FOR HAPPY HOUR

DAILY 3PM - 6PM & 9PM - CLOSE

V VEGETARIAN

 FAVORITES

 SPICY

*CONSUMING RAW OR UNDERCOOKED PROTEINS CREATES A HIGHER RISK OF FOOD BORNE ILLNESS • **GREEK OLIVES MAY HAVE PITS

• GLUTEN FREE FLATBREAD +1 EXTRA • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8 OR MORE

BRUNCH DRINKS



START THE DAY OFF RIGHT

DEMETRIS BLOODY MARY | 14 
ABSOLUT PEPPAR VODKA

SPANISH COFFEE | 12
151 DON Q RUM, TIA MARIA COFFEE LIQUEUR, COFFEE, CHANTILLY CREAM & CINNAMON

BRUNCH SANGRIA | 8/19
WINE, SEASONAL FRUIT, FRESH HERBS & SPICES

SEASONAL MOJITO | 11
MADE W/YOUR CHOICE OF CAPTAIN MORGAN FLAVORS PINEAPPLE, GRAPEFRUIT OR COCONUT RUM

HUCKLEBERRY MULE | 11
FRESH LIME JUICE, HUCKLEBERRY 360 VODKA, TOPPED OFF W/GINGER BEER. SERVED IN A COPPER GLASS & GARNISHED W/FRESH FRUITS.

MIMOSA | 9
PINEAPPLE, RED GRAPEFRUIT, CRANBERRY OR ORANGE JUICE

MAN-MOSA | 11
CITRUS VODKA, CAVA & FRESH ORANGE

MIMOSA FLIGHT | 22
ASK YOUR SERVER FOR OUR DAILY FLAVOR SELECTIONS

RUBY RED | 12 
GRAPEFRUIT VODKA, TRIPLE SEC, FRESH LEMON, GRAPEFRUIT & CRANBERRY JUICE

BEER



DRAFT BEER | 5
• BUD LIGHT • MODELO

DRAFT BEER | 6
• MAC & JACK'S AFRICAN AMBER • MANNY'S PALE ALE • STELLA • WIDMER HEFEWEIZEN

DRAFT BEER | 7
• AUTONOMOUS IPA • ELYSIAN ROLLING STONE • ELYSIAN SPACE DUST • IRISH DEATH
• FREMONT LUSH IPA • TWO TOWNS ROTATING CIDER • ROTATING SEASONAL DRAFT

DRAFT BEER | 8
• ROTATING NITRO

BOTTLED BEER | 4
• BECK'S (NON-ALCOHOL) • BUDWEISER • COORS LIGHT • CORONA
• KUSHETKA STOUT • MILLER LITE • RAINIER CAN •

BOTTLED BEER | 5
• BLUE MOON • GUINNESS STOUT • HEINEKEN • MICHELOB ULTRA • WHITE CLAW

BOTTLED BEER | 7
• GHOSTFISH

DRINKS

COCKTAILS



MAKE YOUR OWN MOJITO | 12
WITH YOUR CHOICE OF CAPTAIN MORGAN PINEAPPLE RUM, GRAPEFRUIT OR COCONUT, SODA WATER, SIMPLE SYRUP AND FRESH MINT

KETEL ONE MULE | 12
KETEL ONE FAMILY MADE VODKA, GINGER BEER AND LIME SERVED IN A COPPER MUG

LUXARDO OLD FASHIONED | 14
BULLEIT BOURBON, CHOCOLATE BITTERS, LUXARDO MARASCHINO LIQUEUR, STAR ANISE & LUXARDO MARASHINO CHERRIES

RUBY RED | 12
KETEL ONE BOTANICAL GRAPEFRUIT & ROSE, TRIPLE SEC, LEMON, GRAPEFRUIT & CRANBERRY JUICE

LAVENDER LE FIZZ | 12
BELVEDERE VODKA, SAINT GERMAINE, LAVENDER SYRUP, FRESH MUDDLED LIMES & SODA WATER

SCRATCH WHITE PEACH MARGARITA | 14
DON JULIO BLANCO, COINTREAU LIQUEUR, LIME JUICE, WHITE PEACH PUREE ON THE ROCKS

EDMONDS GIN & TONIC | 14
NOLETS GIN, TONIC & THYME SIMPLE SYRUP WITH BERRIES & FRUIT

BLOOD ORANGE RYE MANHATTAN | 15
BULLEIT RYE, BITTERS AND BLOOD ORANGE LIQUEUR SERVED UP WITH A CHERRY

EDMONDS SUNSET | 11
ALPHABET VODKA, BLOOD ORANGE SIMPLE AND A SPLASH OF LEMONADE

STRAWBERRY CAIPIRINHA | 11
CACHACA 61, STRAWBERRY PUREE, LIME JUICE, SIMPLE SYRUP SERVED ON THE ROCKS

SPARKLING WINE



HOUSE BRUT | GL 9 / BTL 34

BENVOLIO PROSECCO | GL 11 / BTL 40

CHANDON | GL 12 / BTL 44

ENJOY AT HOME RETAIL WINE, GROWLERS, LIQUOR SPECIALS & PREMADE COCKTAILS. ASK ABOUT OUR OPTIONS & PRICING.

RED WINE



HOUSE ROTATING RED WINE | GL 8 / BTL 30

TERRAZAS | GL 9 / BTL 35
ARGENTINA | MALBEC

MURPHY GOODE | GL 9 / BTL 34
ALEXANDER VALLEY, CA | MERLOT

FOR A SONG | GL 9 / BTL 34
COLUMBIA VALLEY, WA | SYRAH

QUATTRO MANI | GL 9 / BTL 34
ABRUZZO, ITALY | MONTEPULCIANO

IMAGERY | GL 10 / BTL 40
SONOMA, CA | CABERNET

THE CALLING | GL 12 / BTL 42
ALEXANDER VALLEY, CA | CABERNET

NEWTON SKY SIDE | GL 12 / BTL 42
SONOMA, CA | RED BLEND

TENUTA | GL 12 / BTL 42
TUSCANY, ITALY | CHIANTI

LA CREMA | GL 12 / BTL 42
MONTEREY, CA | PINOT NOIR

BOEN | GL 14 / BTL 54
SANTA LUCIA HIGHLANDS, CA | PINOT NOIR

WHITE WINE



HOUSE ROTATING WHITE WINE | GL 8 / BTL 3

CAMBRIA KATHERINES | GL 12 / BTL 42
SANTA MARIA, CA | CHARDONNAY

CROWDED HOUSE | GL 9 / BTL 36
NEW ZEALAND | SAUVIGNON BLANC

BENVOLIO | GL 9 / BTL 36
ITALY | PINOT GRIGIO

SOUTH STAGE | GL 10 / BTL 40
ROUGE VALLEY, OR | ALBARINO

WILD RACER | GL 14 / BTL 46
RUSSIAN RIVER, CA | CHARDONNAY

DALILA | GL 8 / BTL 30
PORTUGAL, SPAIN | VINHO VERDE

MATHILDE | GL 11 / BTL 40
PROVENCE, FRANCE | ROSÉ

ROTATING ROSÉ 10/40

ROTATING RIESLING 9/36

ROTATING SAUVIGNON BLANC 11/40