STARTERS

Apple Cider Donuts - (7) \$11.49
Fresh fried apple donut holes tossed in spiced sugar. Served with apple caramel

Deviled Eggs - (4) \$9.99 Eggs with bacon maple filling

Toasted Banana Bread - (2) \$8.99 Served with pecan butter

Avocado Toast - \$10.99 Toasted whole grain bread topped with avocado, sea salt & butter

Yogurt Brûlée - \$9.99 Honey Greek yogurt layered fruit & granola, then brûlééd golden brown

SOUP & SALAD

ADD FRIED OR GRILLED CHICKEN TO ANY SALAD/ +\$4.49

Cobb Wedge - FULL/\$18.99 HALF/\$11.99

Gem lettuce with radish, roasted tomato, avocado, bacon, blue cheese, green onions, hard boiled egg & blue cheese vinaiarette

Avocado & Citrus Salad - FULL/\$16.99 HALF/\$10.99 Baby kale tossed with miso vinaigrette mixed with avocado, orange, grapefruit and mint, topped with fried onions & herbs

Roasted Butternut Squash Soup - BOWL/\$10.99 CUP/\$6.99 Slow roasted chili rubbed squash soup topped with maple marshmallows

Side choices include fries, tater tots, coleslaw, cup of soup, or fruit salad. Add Grilled/Fried chicken for \$4.49. Sub any half salad for \$4.49. Upgrade to parmesan-garlic fries for \$1.99. Add smothered fries with cheese and gravy for \$2.99

Chick'n n' Waffles - \$19.99

Spokantucky fried chicken, waffle, butter, maple syrup, pickled peppers & slaw

Breakfast Poutine - \$15.99

Sausage gravy, cheddar, candied bacon and green onions over fries with eggs*

AM Fried Rice - \$17.99

Mushroom, ham, onion, celery, green onion fried with soy sauce & kimchi, topped with pastrami & eggs*

Brunch Bowl - \$17.99

Rice & kale topped with green onions, radish, crispy sweet potatoes, mushroom, roasted garlic, pickled onion, sunomono, honey butter sauce, avocado & eggs* add grilled or crispy chicken /+\$3.99

SWEETER ———————

Bacon-Maple Waffle - \$15.49

House made waffle baked with bacon with real maple syrup & pecan butter

Plain Waffle - \$13.49

House made waffle with real maple syrup & whipped butter add berries & whipped cream /+\$3.49

Buttermilk Pancakes - (3) \$14.49

Served with real maple syrup & whipped butter add berries & whipped cream /+\$3.49

French Apple Pancakes - (3) \$15.49

Buttermilk pancakes cooked with roasted apples and topped with streusel. Served with cider caramel syrup & pecan

Our menu changes regularly based on the season, producers, and kitchen's inspiration.
*Notice: consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Items with * signify an undercooked meat or egg dish

SAVORY & EGGS

Full Breakfast - \$15.49

Classic breakfast with applewood bacon, country sausage, 2 eggs*, potatoes, choice of toast, & jam double the meat for /+\$3.99

Petite Breakfast - \$13.49 The "little brother" of the Full Breakfast... Classic breakfast with applewood bacon or country sausage, 2 eggs*, potatoes, choice of toast, & jam

Corned Beef Hash - \$19.49 House corned beef with local red potatoes, braised cabbage, caramelized onions, caraway sour cream, pickled mustard seeds & an eaa*

Three Cheese Omelet - \$14.49

3 egg* omelet layered with Swiss, cheddar, chèvre. Served

add bacon, ham or sausage /+\$2,99ea or avocado /+\$1,99

Roasted Sweet Potato-Goat Cheese Omelet - \$14.99 3 egg* omelet with chèvre, pepitas, charred sweet potatoes & pickled red onion with potatoes

add chorizo or bacon /+\$2.99ea or avocado /+\$1.99

Chorizo n' Egg Tacos - (3) \$17.99 3 grilled flour tortillas topped with scrambled eggs*, chorizo, radish, cotija, red onion, cilantro, salsa roja, sour cream & pickled chilies add avocado /+\$1.99

B.N.G. - \$14.49

House baked biscuits topped sausage-pepper gravy. add 2 eggs & potatoes /+\$3.49 add bacon or sausage /+\$2.99ea

Yards Benedict - \$16.99

Toasted English muffin topped with poached eggs*,country ham, house hollandaise* with potatoes

Spinach & Goat Cheese Benedict - \$17.49 Toasted English muffin topped with goat cheese & sautéed spinach, finished with poached eggs* & hollandaise* sauce, served with potatoes

Irish Benedict - \$17.49
Toasted English muffin topped with house smoked pastrami, braised cabbage, pickled mustard seeds, poached eggs*, hollandaise* and potatoes

Huevos Rancheros - \$18.49 Grilled chorizo, stewed black beans and tomatoes on fried tortillas with choice of eggs*, topped with enchilada sauce, cilantro & cotija add bacon, ham or sausage /+\$2.99ea add avocado /+\$1.99

Breakfast Burrito - \$16.99 Avocado, scrambled eggs*, chorizo, cilantro, sour cream & salsa. Served with potatoes smothered /+\$2.49 add avocado /+\$1.99

All sandwiches come with a side choice

Breakfast Club - \$15.49

Layered country ham, bacon, fried egg* & cheddar on grilled English muffin with smokey mayo

Mushroom-Power Burger - \$16.99

Garbanzo-walnut patty topped with grilled mushrooms and onions, Swiss cheese, smokey mayo on a brioche bun with grain mustard and b&b pickles

Pastrami'wich - \$19.49

House cured and smoked pastrami layered with 10,000 island, Swiss cheese, grain mustard, braised cabbage & pickles on toasted rye

B.L.Toad in the Hole - \$16.49

Grilled sourdough with fried egg* cooked into it, layered with apple bacon, brown butter mayo, roasted tomato & iceberg lettuce

Yards Burger - \$19.49

Grilled WA beef* topped with caramelized onion & sliced cheddar, lettuce, grain mustard, pickles and smoky mayo on a Doughlicious Bun

Brunch Burger- \$20.49

Grilled WA beef* topped with a fried ega*, applewood bacon, maple syrup & smoky mayo on a French Toast bun

COFFEE DRINKS

Featuring our own blend by Roast House 12oz/16oz

Latte \$4.49/\$4.99 Americano \$3.49/\$4.49 **Breve** \$4.99/5.49 Mocha \$5.49/\$5.99 **Mexicana** \$5.49/5.99 **Dulce Leche** \$5.49/5.99 **Spiced Latte** \$5.49/\$5.99

Vanilla Bean Latte \$5.49/\$5.99 House Chai Tea \$5.49/\$5.99 **Dirty Chai** \$5.49/\$5.99 Espresso \$3.49 Cappuccino \$3.99 Drip Coffee \$3.49

SPARKLING BREAKFAST DRINKS & MORE

Sparkling, Wycliff Brut California Champagne - \$8.99

Mimosa — \$9.99

Grapefruit Juice or Orange Juice & Sparkling Wine

Flavored Mimosas — \$10.99

Pear, Huckleberry, Blueberry, Raspberry, Mango, Lemon

The Yards Sunrise — \$12.99

Gin, Lemonade, Sparkling Wine & Blood Orange Puree

Green Tea Mimosa — \$12.99

Sparkling Wine, Green Tea, Elderflower Liquor & Strawberries

Deep Eddy Mimosa — \$12.99

Grapefruit Vodka, Grapefruit Juice, Sparkling Wine

Champagne Problems — \$12.99

Sparkling Wine, St. Germaine, Soda, Lime

Yards 75 - \$12.99

Sparkling Wine, Gin, Grapefruit Juice

"BEER"TAILS —————

Bloody Hell — \$10.99

Bourbon, IPA & Blood Orange

Shandy - \$7.99

Draft Beer & Lemonade

IPA Spritz — \$9.99

IPA, Aperol, Bitters & Lemon

Michelada — \$9.99

Mexican Lager, House Spice Mix, Tomato Juice, Salted Rim & Lime Wedge

Brass Monkey - \$7.99

Lager & Orange Juice

Bloody Beer - \$9.99

Draft Pilsner, House Spice Mix & Tomato Juice

"DRINK" DRINKS \$11.99

Bloody Mary House Made Spice Mix, Tomato Juice, Vodka

Huckleberry Lemonade 44 North Huckleberry Vodka

B-52 Coffee

Kahlua, Baily's & Grand Marnier

Sparkling Donkey Punch Tequila, Grapefruit & Soda Water

Winter Glow

Raspberry Vodka, Whipped Cream Vodka, Orange Juice, Cranberry Juice over ice

Morning Margarita

Teguila, Lemonade, Sparkling Wine

Espresso Martini

Vodka, Kahlua, Cream, Espresso

Bloody Caesar

House Made Spice Mix, Clamato Juice, Vodka

BOTTLE/CAN BEER \$5.99 —

Coors Light, Dos Equis Lager/Amber, No-Li Big Juicy IPA, HAMM'S Tall Boys

Ask your server for the current selections

NON-ALCOHOLIC —

Fountain Drinks - \$3.49

Coke, Diet Coke, Sprite, Soda Water, Mr. Pibb, Orange soda, and Root beer

House-Made Soda - \$4.99

Raspberry, Huckleberry or Vanilla Cream

Milk or Chocolate Milk - \$4.49

Iced or Hot Tea - \$4.49

Fresh brewed iced tea or hot tea with selection of teas

Cold Brew Coffee - \$4.49

Yard's blend coffee from Roast House cold brewed, served on ice

Huckleberry or Strawberry Lemonade - \$4.99

House made Lemonade with Huckleberries or Strawberries

Green Smoothie - \$6.99

Blended Kale, Pear, Apple, Banana, & Lime

Juice - \$4.49

Tomato, Orange, Grapefruit, Cranberry, Apple Cider, or House-made Lemonade

