

# Beverages

*Be Sure To Ask Your Server About Our Seasonal Cocktails and House Infused Drinks*

## **Bloody Marys**

Bloody Mary:	Vodka, Genies Mary Mix & Tasty veggies	7.50
Genies Bloody:	House Infused Monopolowa Vodka (ask server for flavors), Genies Mary Mix & Veggies	8.50
Genies Toddy:	Made With Jim Beam, honey, lemon & nutmeg	7.50
Berry Lemonade:	Berry infused Vodka (ask server for flavors), Fresh Lemonade, & A Splash Of Raspberry Liquor	8.50
Dreamcicle:	Vanilla Vodka, Orange Juice & A Splash Of Cream.	8.50
Emergen-C Elixir:	Orange Infused Vodka, Emergen-c, Muddled Lemon, Splash Of Cranberry	8.50
Peppermint Party:	Rumple Minze, Hot Chocolate & Two Shots Of Espresso	8.50
Montana Breakfast:	PBR & Bloody Mary Mix	4.00

## **Coffee Drinks**

Topped with whipped cream

BFK Coffee:	Irish Cream, Hazelnut & Coffee Liqueur	8.00
Ellen's Coffee:	Vanilla & Coffee Infused Vodka, Irish Cream, Hazelnut Liqueur & Coffee	9.00
Spanish Coffee:	151 Rum, Coffee Liqueur, Coffee & Splash Of Brandy	9.50
Irish Coffee:	Jameson, Irish cream & Coffee	9.00

## **Champagne Cocktails**

Split Of Champagne:	One Split (6.32oz) Of Champagne	6.50
Mimosa:	Champagne & Fresh OJ Served In A Pint Glass	8.50
Genies Bellini:	Champagne & House Made Peach Puree Topped With Raspberry Liqueur	8.50
Kir Royal:	Champagne & Raspberry Liqueur	8.50
Bimosa:	Champagne With Peach Schnapps & OJ Served In A Pint Glass	8.50

## **Beverages**

Virgin Bloody Mary	3.75
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## **Bottled Beer**

PBR tall boy	2.50
Pale Ale	4.50
IPA	4.50
Amstel Light	4.50
Radler 17oz	5.50
Org. Chocolate Stout	6.00
Org. Cider	6.00

## **Sodas etc...**

RC, Diet Rite, 7-Up	
Ginger Ale & Root Beer,	1.50
Tomato Juice	1.50
Hot Chocolate W/Whip	2.75
Tao of Tea (loose leaf)	3.00
Milk Sm(10oz)	1.50
Lg(16oz)	1.50
Cranberry Or Pineapple Juice	3.50
Lemonade	

## **Fresh Organic Columbia Gorge Juice**

Orange, Apple, Carrot Or Grapefruit (10oz)	3.50	(16oz)	5.50
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**Oblique Coffee Roasters:** Hot 2.50 (one refill) Cold Brewed

3.50 (16oz served on ice)

Add Syrup .50¢ Sub Soy, Almond, Coconut & Hazelnut Milk .50

Espresso: 2.50      Americano: 2.50      Breve .50      Add Shot .50  
 Latte:                      (8oz)2.75      (12oz)3.50      (16oz)4.25  
 Mocha:                      (8oz)3.00      (12oz)3.75      (16oz)4.50  
 Cappuccino:              (8oz)2.75      (12oz)3.50  
 Chai: (Oregon) (8oz)2.75      (12oz)3.50      (16oz)4.00

# Brunch

All items that are followed by a "V" can be made vegan upon request by subbing vegan cheese, bread or tofu for eggs.

All items with "Gf" Can Be Made gluten friendly. (Not gluten free since our kitchen is not a gluten free environment).

\*Consuming undercooked eggs may increase risk of food borne illness. All eggs cooked your way.

\*Hollandaise contains undercooked egg yolks.

Bread Choices-Montana Wheat: Wheat (Seed Lover)V, SourdoughV & Swirl RyeV.

Jensen's Gluten Free Bread: Multigrain & The Better Bun (perfect sub on Benedict). add 1.50 Gf

**Genies Traditional:** Served with two \*eggs any style, roasted potatoes & choice of toast. 8.00 V & Gf

Add 2 pieces of bacon, chicken sausage, sausage links, vegan sausage or (1) ham steak. 3.00

Specialty Egg Dishes: Served with two \*eggs any style & roasted potatoes.

**Huevos Rancheros:** Ranchero & pasilla atop seasoned black beans & jack cheese on corn tortillas. 12.00 V & Gf

**Biscuits & Gravy:** Sausage or mushroom gravy served on top of an open faced fresh made biscuit. 11.00

**Country Fried Steak:** C.F. steak covered in choice of sausage or mushroom gravy. 14.50

Egg Classics: Served with roasted potatoes & choice of toast.

**Denver Omelet:** Applewood smoked ham, bell peppers, onions & cheddar cheese. 10.00 Gf

**Mushroom Omelet:** Mushroom trio (button, crimini & oyster), shallots, chives & Swiss cheese. 10.00 V & Gf

**Florentine Omelet:** Spinach, mushroom trio, onions & feta cheese. 10.00 V & Gf

**Bacon Omelet:** Applewood bacon, tomatoes & chive cream cheese. 10.00 Gf

**Chicken Apple Sausage Scramble:** Mushroom trio, scallions & cheddar cheese. 10.00 Gf

**Bacon Scramble:** Applewood bacon, spinach, tomatoes & cheddar cheese. 10.00 Gf

**Spanish Scramble:** Chorizo, black beans, jalapenos & cheddar cheese topped with scallions & ranchero. 10.00 Gf

**Veggie Scramble:** Smoked tomatoes, spinach, onions, artichoke hearts & feta cheese. 10.00 V & Gf

\*Eggs Benedict: On an English muffin with our famous hollandaise & roasted potatoes.

**Crab Cake:** Crab cakes served with grilled asparagus. 15.75

**Classic:** House-made Canadian bacon. 13.00 Gf

**Bacon:** Applewood smoked bacon. 13.00 Gf

**Vegetarian:** Served on Risotto cakes with smoked tomato, spinach & mushrooms. 13.00

### Burgers & Sandwiches:

On choice of multi grainV, black pepper parmesan or Kings Hawaiian Bun with mayo, lettuce, tomato, onion & pickle.

Add: cheese, grilled onions, peppers or mushrooms .50 each or applewood bacon 1.50

Served with shoestring fries or house salad (blue cheese, 1000, honey mustard, ranch or vinaigrette).

**100% Certified Angus Beef Burger:** 1/3-pound beef patty cooked medium. 10.50

**New Black Bean Burger:** With Cotija cheese, avocado & mayo. 9.50 V & Gf

**BLT:** Four slices of our thick sliced Applewood bacon. 10.75

Griddle: Served with syrup.

Side of 100% grade A Organic Maple Syrup Sm(2.5oz) 2.25 Lg(5oz) 4.50

**Gluten-Free Buttermilk Pancakes Cakes:** made with corn flour. (2) 5.00 Gf

**Chocolate Chip & Pecan Pancakes:** (choice of dark or white chocolate) (2). 8.00 Gf

**Brioche French Toast:** Fresh baked brioche...yummmm... (2). 7.50

Grains: Served with choice of milk or yogurt. Add cup of seasonal fruit. 1.75

**House Made Honey Almond Vanilla Granola:** With dried currants or bananas. 6.50 V & Gf

**Bob's Red Mill Oatmeal:** With brown sugar & dried currants or bananas. 6.50 V & Gf