

Genies Cafe Cocktails

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

Bloody Mary:	Vodka, Genies Mary Mix & Tasty veggies	7
Genies Bloody:	House Infused Vodka (ask server for flavors), Genies Mary Mix & Veggies	8
Genies Toddy	Made With Jim Beam, honey, lemon & nutmeg	7
Berry Lemonade:	Berry infused Vodka (ask server for flavors), Fresh Lemonade, & A Splash Of Raspberry Liquor	8
Dreamcicle:	Vanilla Vodka, Orange Juice & A Splash Of Cream.	8
Emergen-C Elixir:	Orange Infused Vodka, Emergen-c, Muddled Lemon, Splash Of Cranberry	8
Peppermint Party:	Rumple Minze, Hot Chocolate & Two Shots Of Espresso	8
Montana Breakfast:	PBR And Bloody Mary Mix	3.50
Coffee Drinks Topped With One of our Fresh Infused Whipped Creams		
BFK Coffee:	Irish Cream, Hazelnut & Coffee Liquor	7.50
Ellen's Coffee:	Vanilla & Coffee Infused Vodka, Irish Cream, Hazelnut Liquor & Coffee	8.25
Spanish Coffee:	151 Rum, Coffee Liquor, Coffee & Brandy	8.50
Irish Coffee:	Jameson, Irish cream & Coffee	8.50

Champagne Cocktails

Split Of Champagne:	One Split Of Champagne	6
Mimosa:	Chilled Sparkling Wine & Fresh OJ	7.50
Genies Bellini:	Chilled Sparkling Wine And house made Peach puree topped with raspberry liquor	7.50
Kir Royal:	Chilled Sparkling Wine & Raspberry Liquor	7.50
Bimosa:	Chilled Sparkling Wine With Peach Schnapps & OJ Served On The Rocks	7.50

N/A Beverages

Virgin Bloody Mary	3.75		
C.G. Org. Lemonade	3.50	Italian soda	2.00

Bottled Beer

PBR tall boy	2.50	RC, Diet Rite, 7-Up	
Pale Ale	4.00	Ginger Ale & Root Beer,	1.50
IPA	4.00	Tomato Juice	1.50
Amstel Light	4.00	Hot Chocolate W/Whip	2.75
Radler 11oz	4.00	Tao of Tea (loose leaf)	2.50
Radler 17oz	5.00	Milk Sm(10oz)	1.50
Org. Chocolate Stout	5.50	Lg(16oz)	1.50
Org. Cider	3.50	Cranberry Or Pineapple Juice	
Kaliber N/A			

Sodas etc..

Fresh Organic Columbia Gorge Juice

Orange, Apple, Carrot Or Grapefruit (10oz) 3.50

Oblique Coffee Roasters: 2.00 one refill

Add Syrup .50¢ Sub Soy, Rice, Almond, Coconut, Hazelnut Or Breve .50¢ Add Shot .50¢

Espresso; 2.00 Americano: 2.00
 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) 4.25

GENIES CAFE

Brunch

*Here at Genies we pride ourselves in using only local cage-free *eggs, local farm raised meats & local produce wherever possible. We make all of our sausage meats, cured meats & specialty sauces. We choose our products in the manner we would with our own families & hope you can taste the difference in the quality & freshness. We thank you for visiting Genies & hope you enjoy your meal.*

O'Brien Potatoes? Diced red potatoes, sliced onions & peppers fried to a golden brown.

All items that are followed by a "V" can be made vegan upon request.

*Consuming undercooked eggs may increase risk of food born illness. All eggs cook your way.

Hollandaise contains undercooked egg yolks.

Montana Wheat Choices: Wheat (Seedlover), Sourdough & Swirl Rye.

King's Hawaiian: The Hamburger Bun.

Jensen's Gluten Free Bread: Multi Grain & The Better Bun (Perfect sub on benedict). add \$1.50

Genies Traditional: Two eggs any style with choice of potatoes & toast. 7.00
 Add a half-order of one of our delicious breakfast meats. 2.75 **V**

Omelettes: Served with choice potatoes & toast.

Denver: Applewood smoked ham, bell peppers, onions & cheddar cheese. 9.25

Mushroom: Local mushrooms trio (button, crimini & oyster) with shallots, chives & Swiss cheese. 9.25

Florentine: Spinach, mushroom, onions & feta cheese. 9.25 **V**

Bacon: Applewood smoked bacon, tomatoes & chive cream cheese. 9.25

Scrambles: Served with choice of potatoes & toast.

Spanish: Chorizo, black beans, jalapenos & cheddar cheese then topped with scallions & ranchero sauce. 9.25

Applewood Smoked Ham: Mushroom trio & swiss cheese. 9.25

Chicken Apple Sausage: House-made sausage with mushroom trio, scallions & cheddar cheese. 9.25

Bacon: Applewood smoked bacon with spinach, tomatoes & cheddar cheese. 9.25

Veggie: Smoked tomatoes, spinach, onions, artichoke hearts & feta cheese. 9.25 **V**

Eggs Benedict: Served on an English muffin with our house made hollandaise & choice of potatoes.

Crab Cake: Crab cakes served with grilled seasonal vegetable served on puff pastry. 14.75

Vegetarian: Served on Risotto cakes with smoked tomato, spinach & mushrooms. 11

Classic: House-made Canadian bacon. 11.50

Tasso: House-made Cajun style ham. 11.50

Bacon: Applewood smoked bacon. 11.50

Sandwiches: Served with choice of potatoes or house salad. (Blue cheese, 1000, honey mustard, ranch or vinaigrette).

100% Certified Angus Beef Burger: 1/3-Pound never frozen, charbroiled beef patty served on a King's Hawaiian bun with mayo, butter leaf lettuce, onion, tomato & pickle slices. 9.00

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

Grilled Portabella Sandwich: Grilled balsamic marinated portabella cap with mixed greens, tomato

& topped with chive cream cheese served on a King's Hawaiian bun. 9.75 **V**

BLT: Applewood bacon, butter leaf lettuce, tomato & mayo on toasted sourdough bread. 9.00

Griddle: Served with maple syrup. Sub a side of pure 100% grade A maple syrup. (2.5oz) 2.25 Lg(5oz) 4.50

Buttermilk pancakes (3). 5.50

White chocolate chip & hazelnut pancakes (2). 7.00

French toast: Made with our fresh baked brioche...yummmm... (2). 7.00

Grains: Served with choice of milk or yogurt. Add cup of seasonal fruit. 2.00

Bob's Red Mill Granola: Served with dried currants. 6.50 **V**

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

Biscuits & Gravy: Sausage or mushroom gravy served atop an open-faced homemade biscuit, 2 eggs & choice of potatoes. 9.50

Country Fried Steak: Our special recipe C.F. Steak covered in choice of sausage or mushroom gravy. 12.75

Sides:

Applewood Smoked Ham	4.00	One buttermilk pancake	2.00
Steak	4.00	One white chocolate chip	
Chicken apple sausage (3	4.00	&	3.50
patties)	4.00	hazelnut pancake	1.50
Applewood bacon (3	4.00	Toast(1) Slice .75	Free
slices)	4.25	Gluten Free	1.50
Tasso Ham (2 slices)	1.50	Sub cottage cheese	Free
Two Garden or Vegan	3.50	f/potatoes	1.00
Sausage		Side of cottage cheese	2.00
One biscuit and gravy		Substitute tofu for egg	
Egg		Substitute egg whites	
French toast (1)		Cup of fruit	