

# The Trailside Grill

at Multnomah Falls Lodge

## Sweets

### Hazelnut Roll

Warm house made cinnamon roll topped with Oregon hazelnuts, served with whipped maple butter 8

### Hazelnut Crusted French Toast

Griddled thick sliced bread crusted with Oregon hazelnuts, topped with Oregon marionberries, served with a side of lemon curd 14

### Hazelnut Whole Grain Pancakes

Hearty wheat cakes with Oregon hazelnuts, served with whipped maple butter and an orange-ginger marmalade 10

### French Toast

Griddled thick sliced French toast, sprinkled with powdered sugar, served with whipped maple butter and syrup 9  
Top with blueberries or marionberries 3

### Buttermilk Pancakes

Fluffy buttermilk-honey pancakes served with whipped maple butter and syrup 9  
Add blueberries or marionberries 3

### Trailblazer \*

Silver dollar buttermilk-honey pancakes or French toast with two eggs any style, whipped maple butter, syrup and choice of bacon, sausage or veggie sausage 13

### Berry Oatmeal Brûlée

Bob's Red Mill steel cut oats mixed with blueberries & marionberries, sprinkled with hazelnuts and served with lemon curd 9.5

## Benedicts

Served with Yukon Gold hash browns

### Classic \*

Grilled sourdough English muffin topped with thinly sliced capicola ham, poached eggs and hollandaise sauce 14

### Smoked Salmon \*

Oregon smoked gravlax on a grilled English muffin, topped with poached eggs, hollandaise sauce, capers and thinly sliced green onions 15

### Countryside \*

Fresh buttermilk biscuit, split and topped with Rose's sausage patty, scrambled eggs and sausage gravy 15

### The Forager \*

Grilled English muffin with a sundried tomato spread, topped with grilled mushrooms & onions, poached eggs and a gruyere mornay sauce 14

## Omelets

Served with Yukon Gold hash browns and toast or biscuit

### Smoked Salmon \*

Filled with a mix of smoked wild salmon, goat cheese, cream cheese and green onions, topped with Tillamook cheddar and green onions 15

### The Wahkeena \*

Grilled red peppers, mushrooms, red onions and capicola ham topped with a gruyere mornay sauce 13.5

### Bigfoot \*

An open faced omelet topped with shredded beef & black bean chili, smoked gouda cheese and crema, served with jalapeño cornbread 15

### Sides:

Bacon, sausage or veggie sausage 4	Two eggs * 3
Hash browns 4	Sausage gravy 3
w/ cheddar and green onions 6	Toast or biscuit 3
	Silver dollar pancakes 5

\* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness

# Signature Hashes

## Smoked Salmon \*

Smoked Northwest salmon mixed with hash browns, topped with Tillamook cheddar, green onions and two sunny side up eggs, served with toast or biscuit 15

## Brisket \*

Hardwood smoked beef brisket mixed with hash browns, topped with green onions, two eggs sunny side up and sriracha aioli, served with jalapeño cornbread 15

# Northwest Favorites

## Salmon and Eggs \*

Grilled wild Alaskan salmon served with a preserved lemon aioli, two eggs any style, hash browns and toast or biscuit 17

## Rainbow Trout and Eggs \*

Grilled whole trout served with a preserved lemon aioli, two eggs any style, hash browns and toast or biscuit 17

# Classics

## Two Egg Breakfast \*

Two eggs any style served with hash browns and toast or biscuit 11  
Add bacon, sausage or veggie sausage 3

## Chicken Fried Steak \*

Crispy breaded beef steak lightly fried and topped with sausage gravy, served with two eggs any style, hash browns and toast or biscuit 15

## Biscuits and Gravy

Fresh buttermilk biscuit, split and topped with sausage gravy, served with hash browns 10  
Top with thin sliced capicola ham 4

# Beverages

Coffee 3	Homemade Cider 4
Tazo Tea 3	Brewed Iced Tea 3.25
Hot Cocoa 2.50	Fountain Drinks 3.00
Juice sm. 2.50/lg. 3.25	Pepsi, Diet Pepsi, Sierra Mist, Orange Crush, Dr. Pepper, Mt. Dew, Root Beer & Lemonade

# Breakfast Cocktails

## Bloody Mary

Sriracha bloody mary mix and vodka garnished with Mama Lil's pickled asparagus 8

## Spicy Mary

Made with Portland Hot Potato Habanero Vodka 8.50

## Multnomah '25

Hood Crest Winery sparkling white, Wild Roots Marionberry Vodka & Cointreau 10

## Mimosa

Choice of orange or grapefruit juice 7.50

## Fireside Cider

House made hot apple cider, Wild Roots Apple & Cinnamon Vodka with a cinnamon stick 8

## Hazelnut Hot Cocoa

Hot cocoa with Crater Lake Hazelnut Espresso Vodka, topped with whipped cream 7.50

## Peppermint Patty

New Deal Mud Puddle Chocolate Vodka, peppermint schnapps, hot cocoa & whipped cream 7.50

## Rain or Shine

Coffee with Hue Hue Coffee Rum, triple sec, cinnamon and nutmeg, topped with whipped cream 8

# Multnomah Milkshakes

Made with Tillamook Creamery Ice Cream  
Add Wild Roots Marionberry or Apple-Cinnamon vodka to any shake 4

Pumpkin Autumn Spice sm. 7   lg. 8	Oregon Hazelnut sm. 7   lg. 8
Oregon Marionberry sm. 7   lg. 8	Chocolate or Vanilla sm. 5   lg. 6