



## Sweets

### Hazelnut Roll

Cinnamon roll, made fresh in our bakery, topped with Oregon hazelnuts, served with whipped butter **10**

### Classic French Toast

Thick-sliced French toast, grilled & sprinkled with powdered sugar, served with whipped butter & syrup **9**

Topped with Oregon marionberries or fresh blueberries--3

### Buttermilk Pancakes

Fluffy buttermilk-honey pancakes served with whipped butter & warm maple syrup **9**

Topped with Oregon marionberries or fresh blueberries--3

### Hazelnut Crusted French Toast

A Falls favorite. Thick-sliced bread, hand-crusted with Oregon hazelnuts, topped with Oregon marionberries & served with lemon curd

**14.5**

## Signature Hashes

Served with choice of toast or buttermilk biscuit

### Smoked Salmon

Smoked Northwest salmon mixed with hash browns, topped with Tillamook cheddar, green onions & two eggs, sunny side up\* **15**

### Harold Buck Hash

Classic corned beef mixed with hash browns, topped with two eggs any style & drizzled with chipotle aioli. A favorite of the original restaurant owner. A Falls staple that stands the test of time\* **15**

## Northwest Favorites

Served with hash browns & choice of toast or biscuit

### Wild Salmon and Eggs

Alaskan salmon grilled with a preserved lemon aioli & two eggs any style\*

**17**

### Rainbow Trout and Eggs

Whole trout grilled with a preserved lemon aioli, & two eggs any style\*

**17**

## Benedicts

Served with hash browns

### Classic

Smoked ham, poached eggs & creamy hollandaise sauce on a grilled sourdough English muffin\* **14**

### Smoked Salmon

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

### Countryside

Fresh buttermilk biscuit, split and topped with Rose's sausage patty, scrambled eggs & house made sausage gravy\* **15**

### Benson Breakfast Burrito

Freshly-scrambled eggs, bacon, sausage, pepperjack cheese & Yukon Gold potatoes wrapped in a warm flour-tortilla. Topped with roasted tomato salsa. Served with fresh fruit

**14.5**

## Sides

**Bacon, ham, sausage or veggie sausage 4**

**Hash browns 4**

**Stuffed hash browns with cheddar, sour cream & green onion 6.5**

**Two Eggs\* 3.5**

**House Made Sausage Gravy 3.5**

**Toast or House Made Biscuit 3.25**

CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.

## Classics

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### Trailblazer

Buttermilk pancakes or French toast, two eggs any style, & choice of bacon, ham, sausage or veggie sausage\* **14**

### Two Egg Breakfast

Two eggs any style served with hash browns & toast or biscuit\* **11**  
Add bacon, ham, sausage or veggie sausage--3.5

### Chicken Fried Steak

Crispy breaded beef steak lightly fried & topped with sausage gravy, served with two eggs any style, hash browns & your choice of toast or buttermilk biscuit\* **15**

### Buttermilk Biscuits and Gravy

Fresh buttermilk biscuit, split & topped with sausage gravy. Served with hash browns **10**

## Breakfast Cocktails

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### Fireside Cider

Fresh hot apple cider, Wild Roots Apple & Cinnamon Vodka with a cinnamon stick **8.5**

### Peppermint Puddle

New Deal Mud Puddle Chocolate Vodka, peppermint schnapps, hot cocoa and whipped cream **8.5**

### Bloody Mary

Sriracha bloody mary mix and vodka garnished with fresh garnish **8.5**

### Multnomah Mimosa

Sparkling wine with choice or orange or grapefruit juice **7.5**

## Omelets

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Served with hash browns & choice of toast or biscuit

### Denver

With ham, green onions & bell peppers **13**  
Add Tillamook cheddar-- 2

### Mucho Nacho

Black beans, olives, green onions, & tomatoes. Topped with cheddar cheese & roasted tomato salsa. Served with house made tortilla chips **14**

### Veggie

Grilled peppers, tomatoes, spinach, mushrooms, onions, zucchini & cheddar cheese **14**

### Build Your Own

Plain omelet with choice of the following **9**  
Bacon, ham, sausage, veggie sausage--2 ea.  
Cheddar, mozzarella, pepper jack--1.5 ea.  
Zucchini, peppers, mushrooms, green onions--1.5 ea.

### Northwest Omelet

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

**15**

## Beverages

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### Fountain Drinks

Refillable Pepsi Products

**3.5**

### Coffee/Tea

**3.5**

### Hot Cocoa

**3.5**

### Juice

Apple, orange or cranberry

sm. **3** lg. **4**

### Hot Cider

**3.5**

### Brewed Iced Tea

**3.5**

*Party of 8+ will include 18% gratuity*

### Thank you for visiting Multnomah Falls Lodge

Multnomah Falls Lodge was designed by Architect A.E. Doyle and built in 1925 by the City of Portland at a cost of \$40,000 using stones native to the Columbia River Gorge. It was placed on the National Registry of Historic Places in 1981. About 300 acres surrounding Multnomah Falls was originally owned by lumber baron Simon Benson who later passed ownership to the USDA Forest Service. The Lodge is proudly operated by Multnomah Falls Co., a family-owned & operated company for more than four decades. We're glad you're here!