**BREAKFAST**

served 7:00-2:30 Tuesday–Friday; 8:00-2:30 Saturday & Sunday

Egg dishes (except where noted & Biscuit Breakfast) are made with three eggs & served with whole wheat toast & potatoes, unless potatoes are included in dish.  
Gluten-free bread available - add 1.00 per slice.  
Egg whites or tofu available upon request - add 1.50

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### EGGS

**Grilled Portabella Mushroom Scramble**
grilled portabellas marinated in garlic, olive oil & balsamic vinegar, scrambled with eggs, fresh sautéed spinach & asiago cheese  
11.95

**Omelet du Jour**
a three egg omelet filled with fresh & seasonal goodies, please inquire  
10.95

**Wild Salmon Hash**
with leeks, potatoes & a touch of cream, served with two eggs any style  
14.95

**Tofu Hash**
with onions, peppers, garlic, tomatoes, spinach, mushrooms & potatoes (can be made vegan)  
10.95
with swiss, cheddar, jack, feta or provolone cheese – add 1.50

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**SIDES**

- One Egg* 1.95
- Two Eggs* 2.95
- Ham 4.95
- Pork Apple Sausage 3.95
- Chicken Apple Sausage 4.95
- Honey-Cured Bacon 3.95
- Toast 1.95
- House-Made Buttermilk Biscuit 1.00
- Roasted Potatoes 3.95
- Peanut Butter 1.00
- Yogurt 1.95
- House-Made Salsa 1.95
- Pure Maple Syrup 2 oz. 1.95 4 oz. 3.90

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**Two Eggs, Any Style***

7.95
with honey-cured bacon, pork-apple sausage or ham  
10.95

**Biscuit Breakfast***
homemade buttermilk biscuits topped with country sausage gravy, served with two eggs any style  
10.95

**Pork Apple Sausage & Cheddar Cheese Scramble**

eggs scrambled with pork apple sausage & cheddar cheese  
10.95

**Mike’s Special Scramble**

eggs scrambled with prosciutto ham, roasted garlic, fresh tomatoes, basil & provolone cheese  
10.95

**Migas**

eggs, corn tortillas, jack cheese, onions & peppers, scrambled together, topped with chipotle sour cream, salsa & green onions  
10.95

**Stuffed Frittata**
an open-faced omelet with bacon, cheddar cheese & potatoes, topped with sour cream & green onions  
10.95

**Greek Frittata**
an open-faced omelet with fresh spinach, garlic, fresh tomatoes, feta cheese & kalamata olives  
11.95
BREAKFAST

served 7:00-2:30 Tuesday-Friday; 8:00-2:30 Saturday & Sunday

FROM THE GRIDDLE

GRIDDLE ADD-ONS

Grade A Pure Maple Syrup 2 oz. 1.95  4 oz. 3.90  Pecans or Walnuts 2.25  Raisins 1.50
Craisins 1.50  Bananas 1.50  Chocolate Chips 1.50  Seasonal Fruit p/a
Whipped Cream 1.50  Vanilla Ice Cream 2.50

Buttermilk Pancakes
two made-from-scratch fluffy pancakes
8.95

Belgian Waffle
crispy on the outside, moist on the inside
7.95

Crunchy French Toast
thick slices of challah (egg) bread dipped in cornflakes & grilled golden brown
8.95

Bob’s Red Mill Oatmeal
slow-cooked with brown sugar & cream
(soy, rice, whole, low-fat or skim milk also available)
6.95

OTHER YUMMY DELIGHTS

Breakfast Nachos
roasted red potatoes sautéed with bacon, caramelized onions & a touch of cream,
topped with melted cheddar cheese, sour cream & green onions
8.95

Bagel & Cream Cheese
toasted locally made bagel with a side of cream cheese,
choice of sesame, poppy seed, plain or everything
4.95

House-Cured Lox Platter
our very own cured salmon, served with cream cheese, red onion,
capers, tomatoes & toasted bagel
15.95

Fresh Fruit
side 2.95  cup 4.95  bowl 6.95

we know how hard it is to choose, so we’re happy to offer half portions (plated as listed for 1/2 price plus 1.00)
Biscuit Breakfast  Buttermilk Pancakes  French Toast  Salmon Hash  Breakfast Nachos  Oatmeal

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition
### SOUPS & STARTERS

#### Soup of the Day
- Cup 3.95  
- Bowl 6.95

#### Chopped Liver
- like pâté – my mother’s recipe – made with slowly sautéed chicken livers & onions, served with assorted crackers
- Small 4.95  
- Large 8.95

#### Irish Nachos
- roasted red potatoes sautéed with bacon, caramelized onions & a touch of cream, topped with melted cheddar cheese, sour cream & green onions
- 8.95

#### Salmon Rillettes
- a spread of fresh & smoked wild salmon with finely diced red onions, capers, herbs, spices & house-made mayonnaise, served with crostini
- Small 5.95  
- Large 9.95

#### Carlton Farms Pulled Pork Quesadilla
- slow-cooked natural pork in a flour tortilla with caramelized onions & monterey jack cheese, topped with chipotle sour cream & green onions
- 7.95

#### Belle’s Chicken Noodle or Matzoh Ball Soup
- Cup 3.95  
- Bowl 6.95

#### Fried Ravioli
- ricotta cheese-filled, tossed with herbs & spices, topped with parmesan cheese, served with tomato basil sauce
- 8.95

#### Pierogi
- hand-made potato-filled dumplings topped with sautéed onions & sour cream
- 7.95

#### Hummus Plate
- a dip of garbanzo beans, garlic & sesame served with sliced tomatoes, spicy chili paste, kalamata olives & pita bread
- 7.95

#### Hummus & Greek Salad Combo
- the best of both worlds!
- 8.95

#### Fried Calamari
- crispy calamari served with a sweet & sour garlic sauce
- 9.95

### SALADS

**House Salad**
- organic field greens with cranberries, feta cheese, sunflower seeds & red onions, tossed in balsamic vinaigrette
- Add grilled chicken breast 3.95  
- Add grilled wild salmon 5.95
- 6.95

**Mexican Chopped Salad**
- julienne romaine lettuce, grilled marinated chicken breast, tomatoes, red onion, avocado, cheddar cheese & crispy tortilla strips, tossed with honey–lime vinaigrette, topped with cotija cheese
- Small 8.95  
- Large 11.95
- 6.95

**BLT Salad**
- bacon, boston lettuce, tomatoes, red onions & house-made croutons with blue cheese dressing
- 6.95

**Greek Salad**
- tomatoes, kalamata olives, feta cheese & red onions on a bed of romaine lettuce tossed with celery, dill, green onions & red wine vinaigrette
- (contains anchovy)
- Small 7.95  
- Large 10.95
- 6.95

**Caesar Salad**
- romaine lettuce tossed in a lemon, anchovy, olive oil & garlic dressing, topped with parmesan cheese & house-made croutons
- Small 6.95  
- Large 9.95
- 8.95

**Cobb Salad**
- romaine lettuce, grilled chicken breast, sliced egg, avocado, tomatoes, blue cheese & bacon, with a side of blue cheese, balsamic vinaigrette, thousand island, poppy seed, buttermilk or honey mustard dressing
- 12.95

### CLASSIC SALADS

served on a bed of poppy seed-dressed greens or as a sandwich on whole wheat or white bread with lettuce

#### Tuna Salad
- with red onion, celery, pickle & house-made mayonnaise
- 8.95

#### Faith’s Chicken Salad
- with pulled chicken, grapes, celery, roasted pecans, poppy seeds, sour cream, mayonnaise and a touch of dijon mustard
- 8.95
Sandwiches served with pasta salad & a pickle (except where noted).
Nearly everything is made from scratch—even our mayonnaise (with pasteurized yolks). Gluten-free bread available - 2.00.

Substitute made-from-scratch french fries for pasta salad 2.95
Substitute house salad for pasta salad 3.95

Benny's Chicken
marinated & grilled chicken breast topped with melted cheddar cheese on a french roll with spicy mayonnaise, lettuce, tomato, avocado, red onions & crispy tortilla strips 9.95

Dungeness Crab Cake
our "$15,000" crab cakes filled with green onions, celery & bacon, pan-fried & served on a potato roll with house-made tartar sauce, lettuce & coleslaw, served with french fries 12.95

Mother's Reuben
slow-cooked corned beef brisket (or turkey) on grilled country bread with melted swiss cheese, sauerkraut & thousand island dressing 10.95

HOT SANDWICHES

Grilled Portabella Mushroom
portabella mushroom marinated in garlic, olive oil & balsamic vinegar, grilled & served on a grilled potato bun with organic field greens, tomatoes & fresh garlic aioli 8.95
add provolone cheese 1.50

Natural Angus Beef Burger*
grilled all-natural 1/3 pound burger on a potato bun with mayonnaise, lettuce, tomato & red onions, served with french fries 10.95
add cheddar, swiss, provolone, jack 1.50
add bacon 1.95

Carlton Farms Pulled Pork Panini
slow-cooked natural pork, sautéed onions & peppers, fresh garlic aioli & melted provolone piccante cheese on grilled country bread 9.95

Natural Angus Beef Meatloaf
all-natural beef meatloaf on white or whole wheat bread with mayonnaise, lettuce & tomato 8.95

Grilled Ham & Swiss Panini
shaved ham on grilled country bread with melted swiss cheese & stone ground mustard mayonnaise 9.95
add sliced tomatoes 1.00

COLD SANDWICHES

Ham & Cheese
thinly sliced ham & swiss cheese on white or whole wheat bread, with dijonnaise, lettuce & tomato 9.95

Veggie
lettuce, tomato, red onions, avocado, cheddar cheese, toasted walnuts & mayonnaise on whole wheat bread 8.95

Soup & Salad or Soup & Sandwich
cup of soup with 1/2 a meatloaf, chopped liver, turkey, ham, veggie, tuna or chicken salad sandwich, or house salad 9.95

Chopped Liver
like pâté — my mother’s recipe — made with slowly sautéed chicken livers & onions on toasted challah (egg) bread with lettuce, tomato & red onion 8.95

Fresh Roasted Turkey Breast
house-roasted turkey breast, swiss cheese, dijonnaise, lettuce & tomato on white or wheat bread 9.95

LUNCH ENTREES

Vegan Stir Fry, Two Ways
tofu, peppers, onions, broccoli, mushrooms & zucchini, stir-fried with your choice of thai green curry or gluten-free ginger soy sauce, topped with jasmine rice, carrots & green onions 12.95
substitute chicken breast for tofu 2.00

Grilled Wild Salmon or Chicken Bento
grilled wild salmon or chicken breast, steamed jasmine rice, steamed broccoli & gluten-free sweet-sour soy sauce 13.95 salmon 11.95 chicken

Fish du Jour
fresh local seafood, varies daily p/a

Mother’s "Macaroni & Cheese” du Jour
varying pastas & preparations p/a

Cheddar Cheese "Macaroni & Cheese"
varying pastas with a simple, yet cheesy sauce 11.95

grain-free rice pasta available upon request, please allow 20 minutes & add 1.95
Grilled Portabella Mushroom Scramble
grilled portabellas marinated in garlic, olive oil & balsamic vinegar, scrambled with eggs, fresh sautéed spinach & asiago cheese
11.95

Omelet du Jour
a three egg omelet filled with fresh & seasonal goodies, please inquire
10.95

Wild Salmon Hash
with leeks, potatoes & a touch of cream, served with two eggs any style
14.95

Tofu Hash
with onions, peppers, garlic, tomatoes, spinach, mushrooms & potatoes (can be made vegan)
10.95

with swiss, cheddar, jack, feta or provolone cheese - add 1.50

SIDES
One Egg*
1.95
Two Eggs*
2.95
Ham
4.95
Pork Apple Sausage
3.95
Chicken Apple Sausage
4.95
Honey-Cured Bacon
3.95
Toast
1.95
House-Made Buttermilk Biscuit
1.00
Roasted Potatoes
3.95
Peanut Butter
1.00
Yogurt
1.95
House-Made Salsa
1.95
Pure Maple Syrup
2 oz. 1.95  4 oz. 3.90

DINNER
served from 5:30 Tuesday–Thursday; 5:00 Friday & Saturday

SOUPS, STARTERS & SMALL PLATES

Belle’s Chicken Noodle
or Matzoh Ball Soup
cup 3.95  bowl 6.95
Pierogi
hand-made potato-filled dumplings
topped with sautéed onions & sour cream
7.95
$15,000 Dungeness Crab Cake
filled with green onions, celery & bacon, with creole mustard sauce & coleslaw
6.95
Fried Calamari
crispy calamari served with a sweet & sour garlic sauce
9.95
Hummus & Greek Salad Combo
the best of both worlds!
8.95
Hummus Plate
a dip of garbanzo beans, garlic & sesame, served with sliced tomatoes, spicy chili paste, kalamata olives & pita bread
7.95
Three Sliders
mini sandwiches served on a potato roll
• pulled chicken with barbecue sauce & cole slaw
• burger with cheddar cheese & caramelized onions*
• crab cake with coleslaw & tartar sauce
12.95

SOUPS
Soup of the Day
cup 3.95  bowl 6.95
Salmon Rillettes
a spread of fresh & smoked wild salmon with finely diced red onions, capers, herbs, spices & house-made mayonnaise, served with crostini
small 5.95  large 9.95
Fried Ravioli
ricotta cheese-filled, sprinkled with herbs & spices, topped with parmesan cheese & served with tomato basil sauce
8.95
Carlton Farms Pulled Pork Quesadilla
slow-cooked natural pork in a flour tortilla with caramelized onions & monterey jack cheese, topped with chipotle sour cream & green onions
7.95
Chopped Liver
like pâté — my mother’s recipe — made with slowly sautéed chicken livers & onions, served with assorted crackers
small 4.95  large 8.95
Grilled Portabolla Mushroom
portabella mushroom marinated in garlic, olive oil & balsamic vinegar & grilled, served with field greens
6.95
Irish Nachos
roasted red potatoes sautéed with bacon, caramelized onions & a touch of cream, topped with melted cheddar cheese, sour cream & green onions
8.95

SALADS
add grilled chicken breast 3.95  add grilled wild salmon 5.95
House Salad
organic field greens with feta cheese, sunflower seeds, cranberries & red onions, tossed in balsamic vinaigrette
6.95
Mexican Chopped Salad
julienne romaine lettuce, grilled marinated chicken breast, tomatoes, red onion, avocado, cheddar cheese & crispy tortilla strips, with honey-lime vinaigrette, topped with cotija cheese
small 8.95  large 11.95
BLT Salad
bacon, boston lettuce, tomatoes, red onions, & house-made croutons with blue cheese dressing
6.95
Cobb Salad
romaine lettuce, grilled chicken breast, sliced egg, avocado, tomatoes, blue cheese & bacon, with a side of blue cheese, balsamic vinaigrette, thousand island, poppy seed, buttermilk or honey mustard dressing
12.95

GREEK SALADS
add grilled chicken breast 3.95  add grilled wild salmon 5.95
Greek Salad
tomatoes, kalamata olives, feta cheese & red onions on a bed of romaine lettuce with celery, dill, green onions & red wine vinaigrette (contains anchovy)
small 6.95  large 9.95
Caesar Salad
romaine lettuce tossed in a lemon, anchovy & garlic dressing, topped with parmesan cheese & house-made croutons
small 6.95  large 9.95

SIDES
4.95 except where noted
Sautéed Spinach  Braised Seasonal Greens  French Fries with Spicy Aioli  Coleslaw 3.50
House Salad  Smashed Potatoes  Sautéed Seasonal Vegetables  Plate of Three (3) Sides 14.50
Cheddar Cheese Macaroni & Cheese 6.95  Macaroni & Cheese du Jour ½ price plus 1.00
DINNER

served from 5:30 Tuesday-Thursday; 5:00 Friday & Saturday

Unlike your mother’s house, if you don’t like a side dish here at Mother’s Bistro & Bar, you’re welcome to ask for one you do like! Entrées come with accompaniments we think work best, but you’re welcome to substitute another side for one that comes with the dish. Charges may apply.

**ENRÉES**

**MOTHER’S SIGNATURE DISHES**

**Chicken & Dumplings**
slow-stewed chicken (mostly white meat) with herbed dumplings
15.95

**Slow-Cooked Pot Roast**
natural beef braised over five hours, served with a rich & velvety gravy, smashed potatoes & seasonal vegetables
19.95

**Mom’s Meatloaf & Gravy**
made with natural angus ground beef & sautéed aromatic vegetables, served with gravy, smashed potatoes & seasonal vegetables
17.95

**$15,000 Dungeness Crab Cakes**
filled with local crab, green onions, celery & bacon, served with creole mustard sauce, coleslaw & matchstick potatoes
19.95

**Grilled Wild Salmon or Chicken Bento**
grilled wild salmon or chicken breast, steamed jasmine rice, steamed broccoli & a gluten–free sweet–sour soy dipping sauce
13.95 salmon 11.95 chicken

**Vegan Stir Fry, Two Ways**
tofu & vegetables (peppers, onions, broccoli, mushrooms, zucchini, carrots, green onions) stir–fried with your choice of thai green curry or gluten–free ginger soy sauce, served with jasmine rice
12.95 substitute chicken breast for tofu 2.00

**Cheddar Cheese “Macaroni & Cheese”**
variably pastas with a simple, yet cheesy sauce
11.95

**Mother’s “Macaroni & Cheese” du Jour**
variably pastas & preparations
p/a

**Carlton Farms Pork Loin Medallions**
tender slices of pan–seared natural pork simmered with beer & caramelized onions, served with smashed potatoes & seasonal vegetables
17.95

**Chicken Fried Chicken**
crispy buttermilk & spice–marinated chicken breast topped with country gravy, served with smashed potatoes & braised greens
16.95

**Carlton Farms Pulled Pork**
slow–cooked natural pork topped with country gravy (or gluten–free house–made bourbon barbecue sauce), served with smashed potatoes & seasonal vegetables
16.95

**Fish of the Day**
the freshest local seafood…ask about today’s preparation
p/a

we know how hard it is to choose, so we’re happy to offer you half portions (plated as listed for ½ price plus 1.00) of the following entrées so you can try two instead of one:

Chicken & Dumplings  Pot Roast  Meat Loaf  Pulled Pork  Macaroni & Cheese du Jour

**gluten–free rice pasta available upon request, please allow 20 minutes & add 1.95**
## TEA

A pot of tea in the afternoon or after a meal – the ritual of measuring the leaves, pouring the hot water, taking in the aroma while it brews, straining the infusion – can be the essence of comfort. We offer many different loose leaf teas & infusions brewed to order, to yield a rich, flavorful cup, with wonderful body & aroma.

### LOOSE LEAF TEAS

#### BLACK TEAS

<table>
<thead>
<tr>
<th>Tea Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supreme English Breakfast</td>
<td>rich, balanced, traditional blend</td>
<td>$4.50</td>
</tr>
<tr>
<td>Yunnan</td>
<td>medium body, smooth</td>
<td>$4.00</td>
</tr>
<tr>
<td>Earl Grey Supreme</td>
<td>the richest Earl we’ve found</td>
<td>$4.50</td>
</tr>
<tr>
<td>Passion Fruit</td>
<td>wonderful bouquet</td>
<td>$4.00</td>
</tr>
<tr>
<td>Mango</td>
<td>subtle yet distinct fruit</td>
<td>$4.00</td>
</tr>
<tr>
<td>Black Currant</td>
<td>deep, rich berry undertones</td>
<td>$4.00</td>
</tr>
<tr>
<td>Decaffeinated Earl Grey</td>
<td>ceylon with natural bergamot</td>
<td>$4.50</td>
</tr>
<tr>
<td>Decaffeinated Orange Pekoe</td>
<td>no caffeine, yet the depth of flavor is intact</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

#### GREEN TEAS

<table>
<thead>
<tr>
<th>Tea Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gunpowder</td>
<td>tiny rolled leaves, slightly smoky</td>
<td>$4.00</td>
</tr>
<tr>
<td>Sencha</td>
<td>traditional daily Japanese tea</td>
<td>$4.00</td>
</tr>
<tr>
<td>Jasmine</td>
<td>beautifully scented, subtle nuances</td>
<td>$4.50</td>
</tr>
<tr>
<td>Moroccan Mint</td>
<td>the real thing, made with green tea &amp; fresh mint</td>
<td>$4.95</td>
</tr>
</tbody>
</table>

#### HERBAL TEAS

<table>
<thead>
<tr>
<th>Tea Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spiced Plum</td>
<td>deep, rich spicy fruit flavor</td>
<td>$3.50</td>
</tr>
<tr>
<td>Chamomile</td>
<td>pure flowers, a calming favorite</td>
<td>$3.50</td>
</tr>
<tr>
<td>Verveine (Lemon Verbena)</td>
<td>whole leaves—citrus undertones</td>
<td>$3.50</td>
</tr>
<tr>
<td>Strawberry Kiwi</td>
<td>from Austria—chunks of fruit</td>
<td>$4.00</td>
</tr>
<tr>
<td>Mango Fruit</td>
<td>bold tropical flavors with bits of dry mango</td>
<td>$4.00</td>
</tr>
<tr>
<td>Fresh Mint</td>
<td>fresh spearmint leaf infusion</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

### BAGS

<table>
<thead>
<tr>
<th>Tea Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Tea Blends</td>
<td>ask server for selection</td>
<td>$2.50</td>
</tr>
<tr>
<td>Kousmichoff Russian Evening</td>
<td>less caffeine than other teas, in a real muslin bag</td>
<td>$3.50</td>
</tr>
</tbody>
</table>

## FRESH-ROASTED COFFEE

Our coffee beans come from Extracto Coffee Roasters, owned & operated in northeast Portland. They roast small batches of meticulously selected coffees, tuning each to perfection.

### Mother’s Blend

Mother’s blend is a custom ensemble of Latin American, Indonesian and Ethiopian coffees yielding a medium-bodied, well-balanced flavorful cup, perfect for enjoying all day. Caramel & stone fruit flavors with a touch of balancing acidity makes this coffee delicious straight up or with milk.

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Decaffeinated Colombia (sugar cane process)</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

### Espresso (double)

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cappuccino</td>
<td>$3.95/4.45</td>
</tr>
<tr>
<td>Latte</td>
<td>$3.95/4.45</td>
</tr>
<tr>
<td>Mocha</td>
<td>$4.25/4.75</td>
</tr>
</tbody>
</table>

### Flavored Syrups

<table>
<thead>
<tr>
<th>Syrup</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>hazelnut, vanilla, caramel, almond, cherry, strawberry, raspberry, sugar-free vanilla &amp; sugar-free vanilla hazelnut</td>
<td>$0.50</td>
</tr>
</tbody>
</table>

## FRENCH PRESS COFFEES

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-person french press (yields 16 ounces)</td>
<td>$4.50</td>
</tr>
<tr>
<td>2-person french press (yields 32 ounces)</td>
<td>$8.95</td>
</tr>
</tbody>
</table>

### Eleven of Spades Espresso Blend

This blend is used for all our espresso drinks & makes a robust pot of coffee as well. Silky smooth chocolate throughout, with its sweet dark stone fruit tones & a lingering German chocolate finish, Eleven cuts through milk like a knife & stands on its own deliciously.

### Decaffeinated Colombia

The sugar cane decaffeinating process makes this decaf stand above the rest. It’s a rich & complex cup with a wonderfully sweet aroma & flavors of chocolate cake and ripe berries.

### Special Beans of the Moment

Selections of small batch roasted beans, varying by region, what’s new, in season & available.

## OTHER HOT BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Chocolate</td>
<td>$3.50</td>
</tr>
<tr>
<td>Hot Apple Cider</td>
<td>$3.50</td>
</tr>
<tr>
<td>Dragonfly Chai Latte</td>
<td>$3.95</td>
</tr>
</tbody>
</table>
**FROM THE FOUNTAIN**

**FOUNTAIN**

- Coke, Diet Coke, Sprite, Diet Sprite & Ginger Ale  
  2.50 – free refills
- Fresh-Brewed Iced Tea  
  2.50 – free refills
- Virgil's Root Beer  
  2.95
- Perrier Sparkling or Panna Non-Sparkling Mineral Water  
  2.95
- Hand-Dipped Chocolate or Vanilla Milk Shake  
  5.95
- Root Beer Float  
  two scoops of vanilla ice cream & Virgil’s root beer  
  5.95

<table>
<thead>
<tr>
<th>Milk</th>
<th>Chocolate Milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>small (10 oz.)</td>
<td>2.50</td>
</tr>
<tr>
<td>large (16 oz.)</td>
<td>3.50</td>
</tr>
</tbody>
</table>

**JUICE BAR**

- Fresh Squeezed Orange or Grapefruit Juice  
  small (10 oz.) 3.95  
  large (16 oz.) 5.95
- Fresh Pressed Apple Cider  
  small (10 oz.) 3.95  
  large (16 oz.) 5.95
- Cranberry, Pineapple or Tomato Juice  
  2.95
- Smoothie of the Day  
  5.95
- Fresh-Made Lemonade  
  2.95 – one refill
- Fresh-Made Strawberry Lemonade  
  3.95 – one refill

**BOTTLES**

- Bud Lite  
  3.00
- Corona  
  3.95
- Budweiser  
  3.00
- 2 Towns "Bright Cider" (can)  
  4.95
- St. Pauli Girl N.A (non-alcoholic)  
  3.75
- Deschutes Black Butte Porter  
  3.75
- Omission IPA (gluten-free)  
  3.95

**DRAFTS**

- Royale Brewing Co. Pilsner  
  5.50
- Occidental Brewing Hefeweizen  
  5.50
- Ordnance Brewing "RX" Pale Ale  
  5.50
- Laurelwood Brewing Co. "Red Elephant" India Red Ale  
  5.50
- pFriem Family Brewers IPA  
  6.00
- Seasonal  
  p/a

**MOTHER’S BEERS**

**MOTHER’S MERCHANDISE**

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<th>Item</th>
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<tbody>
<tr>
<td>Mother’s Best Autographed Cookbook</td>
<td>28.00</td>
</tr>
<tr>
<td>Call Your Mother Chandelier T-Shirt</td>
<td>25.00</td>
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<tr>
<td>Spooning Leads to Forking T-Shirt</td>
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<tr>
<td>Call Your Mother Mug</td>
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