**BREAKFAST**

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>EGGS</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grilled Portabella Mushroom Scramble</td>
<td>grilled portabellas marinated in garlic, olive oil &amp; balsamic vinegar, scrambled with eggs, fresh sautéed spinach &amp; asiago cheese</td>
<td>12.95</td>
</tr>
<tr>
<td>Omelet du Jour</td>
<td>a three egg omelet filled with fresh &amp; seasonal goodies, please inquire</td>
<td>11.95</td>
</tr>
<tr>
<td>Wild Salmon Hash</td>
<td>with leeks, potatoes &amp; a touch of cream, served with two eggs any style</td>
<td>14.95</td>
</tr>
<tr>
<td>Tofu Hash</td>
<td>with onions, peppers, garlic, tomatoes, spinach, mushrooms &amp; potatoes (can be made vegan)</td>
<td>11.95</td>
</tr>
<tr>
<td>Two Eggs, Any Style*</td>
<td>with honey-cured bacon, pork-apple sausage or ham</td>
<td>11.95</td>
</tr>
<tr>
<td>Biscuit Breakfast*</td>
<td>homemade buttermilk biscuits topped with country sausage gravy, served with two eggs any style</td>
<td>11.95</td>
</tr>
<tr>
<td>Pork Apple Sausage &amp; Cheddar Cheese Scramble</td>
<td>eggs scrambled with pork apple sausage &amp; cheddar cheese</td>
<td>11.50</td>
</tr>
<tr>
<td>Mike’s Special Scramble</td>
<td>eggs scrambled with prosciutto ham, roasted garlic, fresh tomatoes, basil &amp; provolone cheese</td>
<td>11.95</td>
</tr>
<tr>
<td>Migas</td>
<td>eggs, corn tortillas, jack cheese, onions &amp; peppers, scrambled together, topped with chipotle sour cream, salsa &amp; green onions</td>
<td>11.95</td>
</tr>
<tr>
<td>Stuffed Frittata</td>
<td>an open-faced omelet with bacon, cheddar cheese &amp; potatoes, topped with sour cream &amp; green onions</td>
<td>11.95</td>
</tr>
<tr>
<td>Greek Frittata</td>
<td>an open-faced omelet with fresh spinach, garlic, fresh tomatoes, feta cheese &amp; kalamata olives</td>
<td>12.95</td>
</tr>
</tbody>
</table>

**SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Egg*</td>
<td>1.95</td>
</tr>
<tr>
<td>Two Eggs*</td>
<td>2.95</td>
</tr>
<tr>
<td>Ham</td>
<td>4.95</td>
</tr>
<tr>
<td>Pork Apple Sausage</td>
<td>3.95</td>
</tr>
<tr>
<td>Chicken Apple Sausage</td>
<td>4.95</td>
</tr>
<tr>
<td>Honey-Cured Bacon</td>
<td>3.95</td>
</tr>
<tr>
<td>Toast</td>
<td>1.95</td>
</tr>
<tr>
<td>House-Made Buttermilk Biscuit</td>
<td>1.95</td>
</tr>
<tr>
<td>Roasted Potatoes</td>
<td>3.95</td>
</tr>
<tr>
<td>Peanut Butter</td>
<td>1.95</td>
</tr>
<tr>
<td>Yogurt</td>
<td>2.50</td>
</tr>
<tr>
<td>House-Made Salsa</td>
<td>1.95</td>
</tr>
<tr>
<td>Pure Maple Syrup</td>
<td>2 oz. 1.95, 4 oz. 3.90</td>
</tr>
</tbody>
</table>
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 1.95  Bananas 1.95  Chocolate Chips 1.95  Seasonal Fruit p/a
Whipped Cream 1.95  Vanilla Ice Cream 2.95

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)
7.50

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
9.95

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
### LUNCH

Served 11:30-2:30 Tuesday-Sunday

#### SOUPS & STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup of the Day</td>
<td></td>
</tr>
<tr>
<td>cup 4.95</td>
<td>bowl 7.95</td>
</tr>
<tr>
<td>Chopped Liver</td>
<td></td>
</tr>
<tr>
<td>like pâté – my mother’s recipe – made with slowly sautéed chicken livers &amp; onions, served with assorted crackers</td>
<td>small 4.95, large 8.95</td>
</tr>
<tr>
<td>Irish Nachos</td>
<td></td>
</tr>
<tr>
<td>roasted red potatoes sautéed with bacon, caramelized onions &amp; a touch of cream, topped with melted cheddar cheese, sour cream &amp; green onions</td>
<td>9.95</td>
</tr>
<tr>
<td>Salmon Rillettes</td>
<td></td>
</tr>
<tr>
<td>a spread of fresh &amp; smoked wild salmon with finely diced red onions, capers, herbs, spices &amp; house-made mayonnaise, served with crostini</td>
<td>small 5.95, large 9.95</td>
</tr>
<tr>
<td>Fried Ravioli</td>
<td></td>
</tr>
<tr>
<td>ricotta cheese-filled, tossed with herbs &amp; spices, topped with parmesan cheese, served with tomato basil sauce</td>
<td>9.95</td>
</tr>
<tr>
<td>Pierogi</td>
<td></td>
</tr>
<tr>
<td>hand-made potato-filled dumplings topped with sautéed onions &amp; sour cream</td>
<td>9.95</td>
</tr>
<tr>
<td>Hummus Plate</td>
<td></td>
</tr>
<tr>
<td>a dip of garbanzo beans, garlic &amp; sesame served with sliced tomatoes, spicy chili paste, kalamata olives &amp; pita bread</td>
<td>8.95</td>
</tr>
<tr>
<td>Hummus &amp; Greek Salad Combo</td>
<td></td>
</tr>
<tr>
<td>the best of both worlds!</td>
<td>10.95</td>
</tr>
<tr>
<td>Fried Calamari</td>
<td></td>
</tr>
<tr>
<td>crispy calamari served with a sweet &amp; sour garlic sauce</td>
<td>10.95</td>
</tr>
</tbody>
</table>

#### SALADS

**Add** grilled chicken breast 4.95, grilled wild salmon 6.95

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Salad</td>
<td></td>
</tr>
<tr>
<td>organic field greens with cranberries, feta cheese, sunflower seeds &amp; red onions, tossed in balsamic vinaigrette</td>
<td>7.95</td>
</tr>
<tr>
<td>Mexican Chopped Salad</td>
<td></td>
</tr>
<tr>
<td>julienne romaine lettuce, grilled marinated chicken breast, tomatoes, red onion, avocado, cheddar cheese &amp; crispy tortilla strips, tossed with honey–lime vinaigrette, topped with cotija cheese</td>
<td>small 9.95, large 12.95</td>
</tr>
<tr>
<td>BLT Salad</td>
<td></td>
</tr>
<tr>
<td>bacon, boston lettuce, tomatoes, red onions &amp; house-made croutons with blue cheese dressing</td>
<td>7.95</td>
</tr>
<tr>
<td>Greek Salad</td>
<td></td>
</tr>
<tr>
<td>tomatoes, kalamata olives, feta cheese &amp; red onions on a bed of romaine lettuce tossed with celery, dill, green onions &amp; red wine vinaigrette (contains anchovy)</td>
<td>small 8.95, large 11.95</td>
</tr>
<tr>
<td>Cobb Salad</td>
<td></td>
</tr>
<tr>
<td>romaine lettuce, grilled chicken breast, sliced egg, avocado, tomatoes, blue cheese &amp; bacon, with a side of blue cheese, balsamic vinaigrette, thousand island, poppy seed, buttermilk or honey mustard dressing</td>
<td>12.95</td>
</tr>
</tbody>
</table>

### CLASSIC SALADS

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna Salad</td>
<td></td>
</tr>
<tr>
<td>with red onion, celery, pickle &amp; house-made mayonnaise</td>
<td></td>
</tr>
<tr>
<td>Faith’s Chicken Salad</td>
<td></td>
</tr>
<tr>
<td>with pulled chicken, grapes, celery, roasted pecans, poppy seeds, sour cream, mayonnaise and a touch of dijon mustard</td>
<td>8.95</td>
</tr>
</tbody>
</table>
**LUNCH**

served 11:30–2:30 Tuesday–Sunday

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** 4.95

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### HOT SANDWICHES

**Benny’s Chicken**
mixed & grilled chicken breast topped with melted cheddar cheese on a potato bun with spicy mayonnaise, lettuce, tomato, avocado, red onions & crispy tortilla strips
10.95

**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
9.95

**Mother’s Reuben**
slow-cooked corned beef brisket (or turkey) on grilled country bread with melted swiss cheese, sauerkraut & thousand island dressing
11.95

**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
9.95
  add provolone cheese 1.95

**Natural Angus Beef Burger**
grounded all-natural 1/3 pound burger on a potato bun with mayonnaise, lettuce, tomato & red onions, served with french fries
11.95
  add cheddar, swiss, provolone, jack 1.95
  add bacon 2.50

**Carlton Farms Pulled Pork Panini**
slow-cooked natural pork, sautéed onions & peppers, fresh garlic aioli & melted provolone piccante cheese on grilled country bread
10.25

**Natural Angus Beef Meatloaf**
all-natural beef meatloaf on white or whole wheat bread with mayonnaise, lettuce & tomato
9.95

**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

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### COLD SANDWICHES

**Ham & Cheese**
thinly sliced ham & swiss cheese on white or whole wheat bread, with dijonnaise, lettuce & tomato
10.95

**Grilled Ham & Cheese**
thinly sliced ham & swiss cheese on white or whole wheat bread, with dijonnaise, lettuce & tomato
10.95

**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
10.95

**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
9.95

**Fresh Roasted Turkey Breast**
house-roasted turkey breast, swiss cheese, dijonnaise, lettuce & tomato on white or wheat bread
10.95

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### LUNCH ENTREES

**Grilled Wild Salmon or Chicken Bento**
grilled wild salmon or chicken breast, steamed jasmine rice, steamed broccoli & gluten-free sweet-sour soy sauce
14.95 salmon 12.95 chicken

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

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

**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
13.95
  substitute chicken breast for tofu 3.00

**Cheddar Cheese "Macaroni & Cheese"**
with a simple, yet cheesy sauce
12.95

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gluten-free rice pasta available upon request. please allow 20 minutes & add 2.95
Grilled Portabella Mushroom Scramble
grilled portabellas marinated in garlic, olive oil & balsamic vinegar, scrambled with eggs, fresh sautéed spinach & asiago cheese
12.95

Omelet du Jour
a three egg omelet filled with fresh & seasonal goodies, please inquire
11.95

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)
11.95
with swiss, cheddar, jack, feta or provolone cheese - add 1.95

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
1.95
Roasted Potatoes
3.95
Peanut Butter
1.95
Yogurt
2.50
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 4.95  bowl 7.95

Pierogi
hand-made potato-filled dumplings
topped with sautéed onions & sour cream
9.95

$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
10.95

Hummus & Greek Salad Combo
the best of both worlds!
10.95

Hummus Plate
a dip of garbanzo beans, garlic & sesame, served with sliced tomatoes, spicy chili paste, kalamata olives & pita bread
8.95

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

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
7.95

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 9.95  large 12.95

BLT Salad
bacon, boston lettuce, tomatoes, red onions, & house-made croutons with blue cheese dressing
7.95

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 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 8.95  large 11.95

Caesar Salad
romaine lettuce tossed in a lemon, anchovy & garlic dressing, topped with parmesan cheese & house-made croutons
small 7.95  large 10.95

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 7.95  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.

### ENTRÉES

#### MOTHER’S SIGNATURE DISHES

**Chicken & Dumplings**
slow-stewed chicken (mostly white meat) with herbed dumplings
16.95

**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
18.95

**Carlton Farms Pork Loin Medallions**
tender slices of pan-seared natural pork simmered with beer & caramelized onions, served with smashed potatoes & seasonal vegetables
18.95

**Chicken Fried Chicken**
crispy buttermilk & spice-marinated chicken breast topped with country gravy, served with smashed potatoes & braised greens
18.95

### $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
14.95 salmon 12.95 chicken

### Vegan Stir Fry, Two Ways
**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
14.95

**replace chicken breast for tofu 3.00**

**Cheddar Cheese "Macaroni & Cheese"**

varying pastas with a simple, yet cheesy sauce
12.95

**Mother’s "Macaroni & Cheese" du Jour**

varying pastas & preparations
p/a

**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
17.95

**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
Gluten-free rice pasta available upon request, please allow 20 minutes & add 2.95

### Steak Frites*
hand-cut 10 oz. grilled Helen’s beef rib–eye steak topped with garlic butter, served with made-from-scratch french fries & sautéed spinach
24.95
HOT BEVERAGES

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 TEA

BLACK TEAS

Supreme English Breakfast
rich, balanced, traditional blend
4.95

Yunnan
medium body, smooth
4.50

Earl Grey Supreme
the richest Earl we’ve found
4.95

Passion Fruit
wonderful bouquet
4.50

Mango
subtle yet distinct fruit
4.50

Black Currant
deep, rich berry undertones
4.50

Decaffeinated Earl Grey
ceylon with natural bergamot
4.95

Decaffeinated Orange Pekoe
no caffeine, yet the depth of flavor is intact
4.50

GREEN TEAS

Gunpowder
tiny rolled leaves, slightly smoky
4.50

Sencha
traditional daily Japanese tea
4.50

Jasmine
beautifully scented, subtle nuances
4.95

Moroccan Mint
the real thing, made with green tea & fresh mint
4.95

HERBAL TEAS

Spiced Plum
deep, rich spicy fruit flavor
4.00

Chamomile
pure flowers, a calming favorite
4.00

Verveine (Lemon Verbena)
whole leaves—citrus undertones
4.00

Strawberry Kiwi
from Austria—chunks of fruit
4.50

Mango Fruit
bold tropical flavors with bits of dry mango
4.50

Fresh Mint
fresh spearmint leaf infusion
4.50

ASORTED TEA BLENDS

2.95

Kousmichoff Russian Evening
less caffeine than other teas, in a real muslin bag
3.95

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.

Decaffeinated Colombia
(sugar cane process)
Sugar cane processing is a natural process that leaves significantly more organic material intact, maintaining the original flavor and character of the coffee. Our Colombia decaf is a rich & complex cup featuring a wonderfully sweet aroma with flavors of chocolate cake and ripe berries.

Espresso (double) 2.95
Cappuccino 3.95/4.45
Latte 3.95/4.45
Mocha 4.25/4.75

Flavored Syrups
hazelnut, vanilla, caramel, almond, cherry, strawberry, raspberry, sugar-free vanilla & sugar-free hazelnut .50

FRENCH PRESS COFFEES

1-person french press (yields 16 ounces)
4.95

2-person french press (yields 32 ounces)
8.95

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

Hot Chocolate 3.95
Hot Apple Cider 3.95

Dragonfly Chai Latte 4.50
FROM THE FOUNTAIN

**FOUNTAIN**

Coke, Diet Coke, Sprite, Orange Fanta & 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
6.95

Root Beer Float
two scoops of vanilla ice cream & Virgil’s root beer
6.95

**MOTHER’S BEERS**

Bottles

Bud Lite
3.95

Pacifico
4.95

Budweiser
3.95

2 Towns “Bright Cider” (can)
4.95

St. Pauli Girl N.A (non-alcoholic)
3.95

Deschutes Black Butte Porter
3.95

Omission IPA (gluten-free)
4.95

**DRAFTS**

Royale Brewing Co. Pilsner
6.00

Occidental Brewing Hefeweizen
6.00

Ordnance Brewing "RX" Pale Ale
6.00

Laurelwood Brewing Co. "Red Elephant" India Red Ale
6.00

pFriem Family Brewers IPA
6.00

Seasonal
p/a

**MOTHER’S MERCHANDISE**

Mother’s Best Autographed Cookbook
28.00

Call Your Mother Chandelier T-Shirt
25.00

Spooning Leads to Forking T-Shirt
25.00

Call Your Mother Mug
10.00
Mother’s Desserts

7.95 each
(except where noted)

all our desserts are made in-house, from scratch, with pure butter & cream, using local fruit whenever possible. to keep life interesting, we change many of our desserts daily, so please refer to our special cards for descriptions

Pie of the Day
could be coconut cream, key lime, white chocolate, banana cream, blueberry...please inquire

Dessert Du Jour
a rotating creation from our pastry chef...
could be a delicious pudding, a delightful cake or a delectable pastry

Crème Brûlée
a rich creamy vanilla custard, topped with “burnt” sugar

Cheesecake du Jour
varying kinds of cheesecakes, toppings & sauces

Devil’s Food Cake
moist chocolate cake topped with a thick chocolate ganache frosting

Seasonal Fruit Crisp/Cobbler
serves two, with varying toppings, served warm with vanilla ice cream
8.95

Assorted Sorbets
three scoops of our own home made sorbets, varying daily
6.95

Ice Cream Sundae
house-made hot fudge with three scoops of vanilla bean ice cream, topped with whipped cream
add toasted pecans or walnuts 2.25

Assorted Mini Cookies
2 for 1.00

M.O.M. Dessert
varies monthly...please inquire
p/a

Pastry Chef: Debbie Putnam

Our Mother of the Month (M.O.M.) menu has been an important part of Mother’s since we opened in 2000. This allows our guests to experience both new flavors and dishes from around the world and meals prepared with love by mothers cooking for their families. Our past M.O.M.’s include a wide variety of individuals–mothers, sisters, grandmothers, daughters, friends, and wives–and we’ve even had a few honorary male M.O.M.’s!

If you would like to nominate somebody (or yourself) please visit our website at MothersBistro.com