B R E A K F A S T
Monday–Friday 7AM–2:30PM • Saturday & Sunday 8AM–2:30PM

CLASSICS

Lox Platter
house-cured salmon, cream cheese, red onion, capers, tomatoes, Kenny & Zuke’s toasted bagel 17

Two Farm Fresh Eggs*
cooked to order, whole wheat toast, roasted potatoes 9
honey cured bacon, pork apple sausage or ham, add 3

Buttermilk Biscuits & Sausage Gravy*
housemade biscuits, two eggs cooked to order 13 | 7.50 half

SCRAMBLES

Three eggs, whole wheat toast, roasted potatoes egg whites or tofu substitutes, add $2

Migas
jack cheese, onions, peppers, corn tortilla strips, chipotle sour cream, housemade salsa, green onions 13

Sausage Scramble
pork apple sausage, cheddar 12

Grilled Marinated Portabella Scramble
sautéed spinach, asiago cheese 14

Scramble Italiano
salami, provolone, Mama Lil’s peppers 14

Mike’s Scramble
prosciutto, roasted garlic, tomato, basil, provolone 13

OMELETS & HASH

Wild Salmon Hash*
leeks, potatoes, cream, two eggs cooked to order, whole wheat toast 16 | 9 half

Tofu Hash
onions, peppers, tomatoes, spinach, mushrooms, garlic, potatoes, whole wheat toast 13
vegan on request
swiss, cheddar, jack, feta, asiago, provolone, add 2

Greek Frittata
open-faced three egg omelet, spinach, feta, kalamata olives, tomatoes, garlic, whole wheat toast, roasted potatoes 13

Stuffed Frittata
open-faced three egg omelet, bacon, cheddar, potatoes, sour cream, green onions, whole wheat toast 13

Breakfast "Nachos"
roasted red potatoes, bacon, caramelized onions, cream, cheddar, sour cream, green onions 12 | 7 half

Omelet of the Day
three eggs, chef’s creation, whole wheat toast, roasted potatoes 13
**OTHER DELIGHTS**

- Bob’s Red Mill Slow-Cooked Oatmeal
  brown sugar, cream
  8 | 5 half
  soy, oat, whole, low-fat or skim milk on request

- Housemade Granola
  toasted almonds, dried cranberries, greek yogurt  7

- Toasted Bagel & Cream Cheese
  Kenny & Zuke’s sesame, poppy, plain or everything  5

- Fresh Fruit
  bowl 8 | cup 6 | side 4

**FROM THE GRIDDLE**

- Buttermilk Pancakes
  two scratch-made fluffy pancakes
  9 | 5.50 half

- Belgian Waffle
  crispy on the outside, tender on the inside
  8

- Crunchy Challah French Toast
  corn-flake dipped, grilled golden brown
  9 | 5.50 half

**ADD-ONS**

- Pecans or Walnuts 2.50 | Chocolate Chips 2
- Raisins 1.50 | Dried Cranberries 2 | Banana 2
- Whipped Cream 2 | Vanilla Ice Cream 3

**SIDES**

- One Egg* 2
- Two Eggs* 3
- Country Ham 5
- Pork Apple Sausage 4
- Chicken Apple Sausage 5
- Honey Cured Bacon 4
- Roasted Potatoes 4
- Housemade Salsa 2.50
- Toast 2
  Whole Wheat, White, Country, Rye
- Gluten-Free Toast 4
- Housemade Buttermilk Biscuit 2
- English Muffin 2.50
- Peanut Butter 2
- Greek Yogurt 2
- Pure Maple Syrup 3

*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**

Every Day 11:30AM-2:30PM

- **STARTERS**
  - **Pierogi**
    handmade potato dumplings, sautéed onions, sour cream 10
  - **Fried Ricotta Cheese Ravioli**
    cajun spices, parmesan, tomato-basil dipping sauce 10
  - **Mom’s Chopped Chicken Liver**
    like pâté, assorted crackers 10 | 6 half
  - **Irish “Nachos”**
    roasted potatoes, bacon, caramelized onions, cream, cheddar, sour cream, green onions 12 | 7 half
  - **Smoked Wild Salmon Rillettes**
    a spread with red onions, capers, housemade mayonnaise, assorted crackers 12 | 7 half
  - **Hummus & Pita**
    tomato, cucumber, red chili paste, kalamata olive 10
  - **Pulled Pork Quesadilla**
    Carlton Farms slow-cooked pork, caramelized onions, jack cheese, flour tortilla, chipotle sour cream, green onions, honey-lime dressed greens, cotija cheese 9

- **SOUPS & SALADS**
  - add grilled chicken breast 5 | grilled wild salmon 7

  **Soup of the Day**
  8 bowl | 5 cup
  - **Classic Caesar Salad**
    romaine, parmesan, housemade garlic croutons 11 | 8 half
  - **Grilled Chicken Breast Cobb Salad**
    boiled egg, bacon, avocado, tomato, blue cheese, romaine, choice of dressing 13
  - **Cup of Soup & Salad**
    Belle’s chicken noodle, matzoh ball or soup of the day, house salad 12
  - **Belle’s Chicken Noodle or Matzoh Ball Soup**
    8 bowl | 5 cup
  - **BLT Salad**
    honey cured bacon, tomato, red onion, housemade croutons, iceberg wedge, blue cheese dressing 9
  - **Mexican Chopped Salad**
    marinated grilled chicken breast, tomato, red onion, avocado, cheddar, crispy tortilla strips, romaine, honey-lime vinaigrette, cotija cheese 13 | 10 half
  - **Greek Salad**
    tomato, kalamata olive, feta, red onion, dill, celery, romaine, anchovy red wine vinaigrette 13 | 10 half hummus, add 3
  - **Tuna Salad**
    red onion, celery, pickle, housemade mayonnaise, romaine, poppy seed dressing 9
  - **Faith’s Pulled Chicken Salad**
    grapes, celery, toasted pecans, sour cream, housemade mayonnaise, romaine, poppy seed dressing 9
  - **House Salad**
    feta, dried cranberries, pumpkin seeds, red onion, organic greens, balsamic vinaigrette 8

- **HOUSEMADE DRESSINGS**
  Buttermilk | Blue Cheese | Honey Mustard | Balsamic Vinaigrette | Poppy Seed | Thousand Island | Anchovy Red Wine Vinaigrette | Honey-Lime Vinaigrette | Caesar

- **SIDES**
  Housemade French Fries 5 | Pasta Salad 3 | House Salad 5 | Cole Slaw 3 | Fresh Fruit 4 | Crudités 3
**LUNCH**

Every Day 11:30AM-2:30PM

### SANDWICHES

**served with pasta salad & pickle, unless noted | gluten-free bread, add 2 | substitute fries 3 or house salad 6**

- **Ham & Swiss Panini**
  stone-ground mustard mayonnaise, country bread 11
  sliced tomatoes, add 1
- **Grilled Marinated Portabella**
  organic greens, tomato, garlic aioli, potato bun 11
  cheese, add 2
- **$15,000 Dungeness Crab Cake**
  green onions, celery, bacon, lettuce, coleslaw, potato bun, homemade tartar sauce, housemade french fries 15
- **Corned Beef or Turkey Reuben**
  slow-cooked brisket or roasted turkey breast, melted swiss, sauerkraut, thousand island, grilled rye bread 13
- **Grilled Grass-Fed Burger***
  Marin Sun Farms beef, housemade zucchini pickles, mayonnaise, lettuce, tomato, red onion, potato bun, housemade french fries 12
  cheese, add 2
  honey cured bacon, add 3
- **Pulled Pork Panini**
  Carlton Farms slow-cooked pork, provolone, garlic aioli, Mama Lil’s peppers, sautéed onion, caesar salad 12
- **Avocado & Cheddar**
  lettuce, tomato, red onion, toasted walnuts, mayonnaise, white or wheat bread 10
- **Mom’s Chopped Chicken Liver**
  lettuce, tomato, red onion, toasted challah bread 11
- **Shaved Ham & Swiss**
  lettuce, tomato, white or wheat bread, dijon-mayonnaise 11
- **Half Sandwich & Cup of Soup**
  choice of meatloaf, chopped liver, turkey, ham, avocado, tuna or chicken salad sandwich
  Belle’s chicken noodle, matzoh ball or soup of the day 11
- **Faith’s Pulled Chicken Salad**
  lettuce, white or wheat bread 11
- **House Roasted Turkey Breast**
  choice of meatloaf, chopped liver, turkey, ham, avocado, tuna or chicken salad sandwich
  Belle’s chicken noodle, matzoh ball or soup of the day 11
- **Tuna Salad**
  lettuce, tomato, white or wheat bread 11
- **Italian Hoagie**
  salami, sopressata, mortadella, ham, provolone, lettuce, tomato, onion, Mama Lil’s peppers, italian dressing, italian roll 13
- **Bistro Bowls**
  choice of jasmine or brown rice, quinoa or spinach
- **Chicken or Tofu Stir-Fry**
  onions, peppers, mushrooms, broccoli, zucchini, carrots, green onions, snow peas, choice of soy-ginger or coconut green curry 15
- **Mediterranean Grilled Lemon-Herb Chicken Breast**
  chopped israeli salad, chickpeas, kalamata olives, feta, tzatziki drizzle 15
- **Grilled Wild Salmon***
  broccoli, carrots, snow peas, sesame seeds, green onions, chili-soy sauce 17

### HOT

- **Grilled Grass-Fed Burger***
  Marin Sun Farms beef, housemade zucchini pickles, mayonnaise, lettuce, tomato, red onion, potato bun, housemade french fries 12
  cheese, add 2
  honey cured bacon, add 3
- **Pulled Pork Panini**
  Carlton Farms slow-cooked pork, provolone, garlic aioli, Mama Lil’s peppers, sautéed onion, caesar salad 12
- **Mom’s Meatloaf**
  Marin Sun Farms grass-fed ground beef, lettuce, tomato, mayonnaise, white or wheat bread 11
- **Meatball Hero**
  Marin Sun Farms grass-fed ground beef, mozzarella, tomato-basil sauce, italian roll, caesar salad 13
- **Benny’s Grilled Marinated Chicken Breast**
  cheddar, lettuce, tomato, avocado, red onion, spicy mayonnaise, crispy tortilla strips, potato bun 12
- **Fish of the Day**
  today’s local catch mp

### COLD

- **Avocado & Cheddar**
  lettuce, tomato, red onion, toasted walnuts, mayonnaise, white or wheat bread 10
- **Mom’s Chopped Chicken Liver**
  lettuce, tomato, red onion, toasted challah bread 11
- **House Roasted Turkey Breast**
  choice of meatloaf, chopped liver, turkey, ham, avocado, tuna or chicken salad sandwich
  Belle’s chicken noodle, matzoh ball or soup of the day 11
- **Tuna Salad**
  lettuce, tomato, white or wheat bread 11
- **Italian Hoagie**
  salami, sopressata, mortadella, ham, provolone, lettuce, tomato, onion, Mama Lil’s peppers, italian dressing, italian roll 13

### MOTHER’S SIGNATURE MACARONI & CHEESE

**gluten-free rice pasta available upon request, please allow 20 minutes, add 3**

- **Classic Macaroni & Cheese**
  creamy cheddar sauce 14 | 8 half
- **Macaroni & Cheese of the Day**
  chef’s creation mp
STARTERS & SMALL PLATES

Pierogi
handmade potato dumplings, sautéed onions, sour cream 10

$15,000 Dungeness Crab Cake
green onions, celery, bacon, creole mustard sauce, coleslaw 7

Fried Calamari
housemade Thai chili dipping sauce 12

Smoked Wild Salmon Rillettes
a spread with red onions, capers, housemade mayonnaise, assorted crackers 12 | 7 half

Grilled Marinated Portabella
garlic-balsamic marinade, field greens 8

Hummus & Pita
tomato, cucumber, red chili paste, kalamata olive 10

Fried Ricotta Cheese Ravioli
cajun spices, parmesan, tomato-basil dipping sauce 10

Slider Trio
barbeque pulled chicken, zucchini pickles, cheddar burger*, caramelized onions, dungeness crab cake, coleslaw, tartar sauce 15

Pulled Pork Quesadilla
Carlton Farms slow-cooked pork, caramelized onions, jack cheese, flour tortilla, chipotle sour cream, green onions, honey-lime dressed greens, cotija cheese 9

Mom’s Chopped Chicken Liver
like pâté, assorted crackers 10 | 6 half

Irish “Nachos”
roasted potatoes, bacon, caramelized onions, cream, cheddar, sour cream, green onions 12 | 7 half

SOUPS & SALADS
add grilled chicken breast 5 | grilled wild salmon 7

Soup of the Day
8 bowl | 5 cup

Belle’s Chicken Noodle
or Matzoh Ball Soup
8 bowl | 5 cup

Classic Caesar Salad
romaine, parmesan, housemade garlic croutons, 11 | 8 half

BLT Salad
honey cured bacon, tomato red onion, housemade croutons, iceberg wedge, blue cheese dressing 9

Mexican Chopped Salad
marinated grilled chicken breast, tomato, red onion, avocado, cheddar, crispy tortilla strips, romaine, honey-lime vinaigrette, cotija cheese 13 | 10 half

Grilled Chicken Breast Cobb Salad
boiled egg, bacon, avocado, tomato, blue cheese, romaine, choice of dressing 13

Greek Salad
tomato, kalamata olive, feta, red onion, dill, celery, romaine, anchovy red wine vinaigrette 13 | 10 half hummus, add 3

House Salad
feta, dried cranberries, pumpkin seeds, red onion, organic greens, balsamic vinaigrette 8

Housemade Dressings
Buttermilk | Blue Cheese | Honey Mustard | Balsamic Vinaigrette | Poppy Seed Thousand Island | Anchovy Red Wine Vinaigrette | Honey-Lime Vinaigrette | Caesar
DINNER

Monday-Thursday 5:30PM-10:00PM • Friday-Sunday 5:00PM-10:00PM

MOTHER’S SIGNATURE DISHES

$15,000 Dungeness Crab Cakes
green onions, celery, bacon, creole mustard sauce, coleslaw, shoestring potatoes 25

Grilled Wild Salmon*
homemade spaetzle, spinach, honey red onion compote, red wine reduction 26

Grilled Grass-Fed Burger*
Marin Sun Farms beef, homemade zucchini pickles, mayonnaise, lettuce, tomato, red onion, potato bun, homemade french fries 12 cheese, add 2 honey cured bacon, add 3

Mom’s Meatloaf & Gravy
Marin Sun Farms ground beef, smashed potatoes, seasonal vegetable 19

Double Down
choice of two half portions slow-cooked pulled pork, chicken & dumplings, macaroni & cheese of the day, five-hour braised pot roast, mom’s meatloaf & gravy 22

ENTRÉES

Classic Macaroni & Cheese
creamy cheddar sauce, pasta varies 14 | 8 half

Macaroni & Cheese of the Day
chef’s creation, pasta varies mp

Chicken & Dumplings
slow-stewed chicken, herb dumplings 18

Five-Hour Braised Pot Roast
Marin Sun Farms grass-fed beef short rib, red wine gravy, smashed potatoes, seasonal vegetable 20

10-oz Hand Cut Steak Frites*
St. Helen’s grilled rib-eye, garlic butter, homemade french fries, sautéed spinach 29

Fish of the Day
today’s local catch mp

Pan-Fried Pork Schnitzel
Carlton Farms pork loin cutlet, homemade spaetzle, braised greens, whole grain mustard-brown gravy 22

Linguine & Meatballs
Marin Sun Farms grass-fed ground beef, tomato-basil sauce 18

Chicken Fried Chicken
spiced buttermilk brined breast, country gravy, mashed potatoes, braised greens 20

Mother’s Roast Chicken
Draper Valley chicken, pan jus, smashed red potatoes, seasonal vegetable 22

Slow-Cooked Pulled Pork
Carlton Farms natural braised pork, country gravy, mashed potatoes, seasonal vegetable 18 gluten-free bourbon barbecue sauce on request

BISTRO BOWLS

Chicken or Tofu Stir-Fry
onions, peppers, mushrooms, broccoli, zucchini, carrots, green onions, snow peas, choice of soy-ginger or coconut green curry 15

Mediterranean Grilled Lemon-Herb Chicken Breast
chopped Israeli salad, chickpeas, kalamata olives, feta, tzatziki drizzle 15

Grilled Wild Salmon*
broccoli, carrots, snow peas, sesame seeds, green onions, chili-soy sauce 17

SIDES

Sautéed Spinach 5 | Braised Greens 5 | House Salad 5 | Seasonal Vegetable 5
French Fries & Spicy Aioli 5 | Smashed Potatoes 5 | Crudités 3
Coleslaw 4 | Cheddar Macaroni & Cheese 8 | Choice of Three 14
HOT BEVERAGES

TEA
HARNEY & SONS LOOSE LEAF TEAS

BLACK TEAS

<table>
<thead>
<tr>
<th>Tea Type</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Organic Breakfast</td>
<td>rich, balanced, traditional blend</td>
<td>5</td>
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<tr>
<td>Yunnan</td>
<td>medium body, smooth</td>
<td>4.50</td>
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<tr>
<td>Earl Grey Supreme</td>
<td>the richest Earl we've found</td>
<td>5</td>
</tr>
<tr>
<td>Passion Fruit</td>
<td>wonderful bouquet</td>
<td>4.50</td>
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<tr>
<td>Mango</td>
<td>subtle yet distinct fruit</td>
<td>4.50</td>
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<tr>
<td>Black Currant</td>
<td>deep, rich berry undertones</td>
<td>4.50</td>
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<tr>
<td>Decaffeinated Earl Grey</td>
<td>ceylon with natural bergamot</td>
<td>4.50</td>
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<tr>
<td>Decaffeinated Orange Pekoe</td>
<td>no caffeine, yet the depth of flavor is intact</td>
<td>4.50</td>
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GREEN TEAS

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<tr>
<th>Tea Type</th>
<th>Description</th>
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<tbody>
<tr>
<td>Gunpowder</td>
<td>tiny rolled leaves, slightly smoky</td>
<td>4.50</td>
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<tr>
<td>Sencha</td>
<td>traditional daily Japanese tea</td>
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<tr>
<td>Jasmine</td>
<td>beautifully scented, subtle nuances</td>
<td>5</td>
</tr>
<tr>
<td>Moroccan Mint</td>
<td>the real thing, made with green tea &amp; fresh mint</td>
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HERBAL TEAS

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<tr>
<th>Tea Type</th>
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<tr>
<td>Spiced Plum</td>
<td>deep, rich spicy fruit flavor</td>
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<tr>
<td>Chamomile</td>
<td>pure flowers, a calming favorite</td>
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<tr>
<td>Verveine (Lemon Verbena)</td>
<td>whole leaves—citrus undertones</td>
<td>4</td>
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<tr>
<td>Strawberry Kiwi</td>
<td>from Austria—chunks of fruit</td>
<td>4.50</td>
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<tr>
<td>Mango Fruit</td>
<td>bold tropical flavors with bits of dry mango</td>
<td>4.50</td>
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<tr>
<td>Fresh Mint</td>
<td>fresh spearmint leaf infusion</td>
<td>4.50</td>
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BAGS

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<th>Bag Type</th>
<th>Description</th>
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<tbody>
<tr>
<td>Assorted Tea Blends</td>
<td>ask server for selection</td>
<td>3</td>
</tr>
<tr>
<td>Kousmichoff Russian Evening</td>
<td>less caffeine than other teas, in a real muslin bag</td>
<td>4</td>
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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 & 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 processing is a natural process that leaves significantly more organic material intact, maintaining the original flavor & character of the coffee. Our Colombia decaf is a rich & complex cup featuring a wonderfully sweet aroma with flavors of chocolate cake & ripe berries.

Espresso (double) 3  Cappuccino 4 | 4.50
Latte 4 | 4.50 Mocha 4.50 | 5

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) 5
2-person french press (yields 32 ounces) 9

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
(sugar cane process)

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 4
Hot Apple Cider 4
Dragonfly Chai Latte 4.50
FROM THE FOUNTAIN

FOUNTAIN

Coke, Diet Coke, Sprite, Orange Fanta & Ginger Ale
3 - free refills

Fresh-Brewed Iced Tea
3 - free refills

Virgil’s Root Beer
5

Perrier Sparkling
4.50

Panna Non-Sparkling Mineral Water
5.50

Hand-Dipped Chocolate or Vanilla Milk Shake
8

Root Beer Float
two scoops of vanilla ice cream & Virgil’s root beer
8

Juice Bar

Fresh Squeezed Orange or Grapefruit Juice
small (10 oz.) 4
large (16 oz.) 6

Fresh Pressed Apple Cider
small (10 oz.) 4
large (16 oz.) 6

Cranberry, Pineapple or Tomato Juice
3

Smoothie of the Day
8

Smoothie of the Day
8

Fresh-Made Lemonade
3.50 - one refill

Fresh-Made Strawberry Lemonade
4.50 - one refill

MOTHER’S BEERS

BOTTLES

Bud Lite
4

Pacifico
5

Budweiser
4

Incline Explorer Hopped Cider (can)
6

St. Pauli Girl N.A. (non-alcoholic)
5

Deschutes Black Butte Porter
5

Omission IPA (gluten-free)

DRAFTS

Breakside Brewing Pilsner
7

Occidental Brewing Hefeweizen
7

Natian Brewery Handful IRA
7

Caldera Brewing Pale Ale
7

pFriem Family Brewers IPA
7

Seasonal Beer & Cider Selections
mp

MOTHER’S MOMENTOS

Mother’s Best Autographed Cookbook
28

Call Your Mother Chandelier T-Shirt
25

Spooning Leads to Forking T-Shirt
25

Call Your Mother Mug
10
## Whites by the Glass

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Chloe Prosecco, Asolo, Prosecco, Italy NV</td>
<td>7.50</td>
<td>30</td>
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<tr>
<td>Mia Dolcea Moscato d’Asti, Piemonte, Italy ’16</td>
<td>8</td>
<td>32</td>
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<tr>
<td>Ponzi Vineyards Pinot Gris, Willamette Valley, Oregon ’17</td>
<td>9</td>
<td>36</td>
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<tr>
<td>Brancott Estate Sauvignon Blanc, Marlborough, New Zealand ’17</td>
<td>7</td>
<td>28</td>
</tr>
<tr>
<td>Boom Town Chardonnay, Columbia Valley, Washington ’15</td>
<td>8</td>
<td>32</td>
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<tr>
<td>Black Stallion Vineyards Chardonnay, Napa Valley, California ’16</td>
<td>8.50</td>
<td>34</td>
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<tr>
<td>Kiona Vineyards Riesling, Columbia Valley, Washington ’16</td>
<td>7</td>
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<tr>
<td>Fabre en Provence Rosé, Provence, France ’17</td>
<td>8</td>
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## Bottles

### Champagnes & Sparkling

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<tr>
<td>Argyle Vintage Brut, Willamette Valley, Oregon ’14</td>
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<tr>
<td>Mumm Napa Brut Rosé, Napa Valley, California NV</td>
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<td>J Vineyards J Cuvée 20 Brut, Russian River Valley, California NV</td>
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<tr>
<td>Domaine Carneros, Napa Valley, California ’13</td>
<td>60</td>
<td>100</td>
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<tr>
<td>Veuve Clicquot Brut Yellow Label, Champagne, France NV</td>
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### Pinot Gris

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<tr>
<td>Pisces, Willamette Valley, Oregon ’16</td>
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<tr>
<td>King Estate, Willamette Valley, Oregon ’16</td>
<td>38</td>
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<tr>
<td>The Four Graces, Willamette Valley, Oregon ’15</td>
<td>40</td>
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<tr>
<td>Bocelli Family Wines Operetta Pinot Grigio, Veneto, Italy ’17</td>
<td>26</td>
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### Sauvignon Blanc

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<td>Frog’s Leap, Napa Valley, California ’15</td>
<td>45</td>
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<tr>
<td>Kim Crawford, Marlborough, New Zealand ’17</td>
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### Chardonnay

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<th>Glass</th>
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<tr>
<td>Sonoma-Cutrer Russian River, Sonoma, California ’15</td>
<td>47</td>
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<tr>
<td>Jordan, Russian River Valley, California ’14</td>
<td>65</td>
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<tr>
<td>Emiliana Vineyards Natura – Unoaked &amp; Organic, Casablanca Valley, Chile ’13</td>
<td>25</td>
</tr>
<tr>
<td>Domaine Laroche St. Martin Chablis, Chablis, France ’14</td>
<td>45</td>
</tr>
<tr>
<td>Domaine Laurent Cognard Premier Cru, Burgundy, France ’12</td>
<td>60</td>
</tr>
<tr>
<td>King Estate, Willamette Valley, Oregon, ’16</td>
<td>40</td>
</tr>
</tbody>
</table>

### Riesling

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pacific Rim, Columbia Valley, Washington ’14</td>
<td>25</td>
</tr>
<tr>
<td>Nik Weis St. Urbans–Hof Estate Old Vine, Mosel Valley, Germany ’16</td>
<td>32</td>
</tr>
</tbody>
</table>

### Rosé & Other Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maryhill Winery Rosé, Sangiovese, Columbia Valley, Washington ’17</td>
<td>28</td>
</tr>
<tr>
<td>Villa Viva Rosé, Carignan, Côtes de Thau, France ’16</td>
<td>25</td>
</tr>
<tr>
<td>Great Oregon Wine Company Rose City Rosé, Pinot Noir, Willamette Valley, Oregon, ’16</td>
<td>32</td>
</tr>
<tr>
<td>Pazo das Bruxas Albariño, Rías Baixas DO, Spain ’16</td>
<td>28</td>
</tr>
<tr>
<td>Valley View Winery Viognier, Rogue Valley, Oregon ’14</td>
<td>22</td>
</tr>
</tbody>
</table>

* *wine availability & vintages are subject to change*
**REDS BY THE GLASS**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trisaetum Pinot Noir, Willamette Valley, Oregon ’16</td>
<td>12.50</td>
<td>50</td>
</tr>
<tr>
<td>Brooks Pinot Noir, Willamette Valley, Oregon ’16</td>
<td>12</td>
<td>48</td>
</tr>
<tr>
<td>Mitchell Wines The Craftsman Pinot Noir, Dundee Hills, Oregon ’15</td>
<td>10</td>
<td>40</td>
</tr>
<tr>
<td>Louis Bernard Côtes Du Rhône, France ’16</td>
<td>8</td>
<td>32</td>
</tr>
<tr>
<td>Desert Wind Merlot, Wahluke Slope, Washington ’16</td>
<td>8</td>
<td>32</td>
</tr>
<tr>
<td>Banfi Chianti Classico, Tuscany, Italy ’15</td>
<td>8</td>
<td>32</td>
</tr>
<tr>
<td>Bodegas Hinjosa H Malbec, Mendoza, Argentina ’14</td>
<td>8</td>
<td>32</td>
</tr>
<tr>
<td>Alexander Valley Redemption Zinfandel, Sonoma County, California ’13</td>
<td>10</td>
<td>40</td>
</tr>
<tr>
<td>Powers Winery Cabernet Sauvignon, Columbia Valley, Washington ’15</td>
<td>9</td>
<td>36</td>
</tr>
<tr>
<td>Elderton Vineyards Shiraz, Cabernet Sauvignon, South Australia ’14</td>
<td>9</td>
<td>36</td>
</tr>
</tbody>
</table>

**BOTTLES**

**PINOT NOIR**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crowley Entre Nous, Willamette Valley, Oregon ’15</td>
<td>65</td>
</tr>
<tr>
<td>Bouchard Ainé &amp; Fils, Burgundy, France ’15</td>
<td>39</td>
</tr>
<tr>
<td>Raptor Ridge Barrel Select, Willamette Valley, Oregon ’14</td>
<td>59</td>
</tr>
<tr>
<td>Angela Estate, Willamette Valley, Oregon ’14</td>
<td>65</td>
</tr>
<tr>
<td>Archery Summit Premier Cuvée, Willamette Valley, Oregon ’15</td>
<td>65</td>
</tr>
<tr>
<td>Etude Winery Lyric, Santa Barbara County, California ’14</td>
<td>39</td>
</tr>
</tbody>
</table>

**MERLOT**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chateau Ste Michelle, Canoe Ridge Estate, Horse Heaven Hills, WA ’13</td>
<td>48</td>
</tr>
<tr>
<td>Cana’s Feast Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah, WA ’12</td>
<td>30</td>
</tr>
<tr>
<td>Kenwood Jack London, Sonoma, California ’12</td>
<td>42</td>
</tr>
<tr>
<td>Clos du Val, Napa Valley, California ’12</td>
<td>55</td>
</tr>
</tbody>
</table>

**CABERNET SAUVIGNON**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Irony Small Lot Reserve, North Coast, California ’16</td>
<td>30</td>
</tr>
<tr>
<td>Duckhorn Vineyards Decoy, Sonoma, California ’15</td>
<td>45</td>
</tr>
<tr>
<td>Sterling Vineyards, Napa Valley, California ’15</td>
<td>65</td>
</tr>
<tr>
<td>Chateau Larose-Trintaudon, Cabernet Sauvignon, Merlot, Haut-Medoc, France ’10</td>
<td>52</td>
</tr>
</tbody>
</table>

**SYRAH & SHIRAZ**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alexander Valley Vineyards, Sonoma County, California ’14</td>
<td>32</td>
</tr>
<tr>
<td>Montes Star Angel, Paso Robles, California ’07</td>
<td>62</td>
</tr>
<tr>
<td>St. Hallett, Barossa Valley, South Australia ’14</td>
<td>35</td>
</tr>
</tbody>
</table>

**OTHER REDS**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seven Falls Cellars Rapids Red Syrah, Merlot, Cinsault, WA ’15</td>
<td>30</td>
</tr>
<tr>
<td>Bila-Haut by Michel Chapoutier Grenache, Syrah, Carignan, Languedoc, France ’16</td>
<td>28</td>
</tr>
<tr>
<td>Allegrini Palazzo della Torre Corvina, Rondinella, Sangiovese, Veneto, Italy ’12</td>
<td>40</td>
</tr>
<tr>
<td>Valley View Winery Tempranillo, Rogue Valley, Oregon ’14</td>
<td>34</td>
</tr>
<tr>
<td>Sella &amp; Mosca Cannonau di Sardegna Riserva, Sardinia, Italy ’13</td>
<td>35</td>
</tr>
</tbody>
</table>

* wine availability & vintages are subject to change *
All our desserts are made in house, from scratch, with pure butter & cream, using local fruit whenever possible.

**DAILY DESSERTS**

to keep life interesting, we change many desserts daily; please refer to our special card for descriptions

- **Dessert du Jour** 8
- **Cheesecake of the Moment** 8
- **Pie of the Day** 8
- **Seasonal Fruit Crisp/Cobbler** 9
  served warm with vanilla ice cream
- **Sorbets** 7
  three scoops housemade sorbet

**CLASSIC DESSERTS**

- **Devil's Food Cake**
  moist chocolate cake, rich chocolate ganache frosting, whipped cream, chocolate sauce 8

- **Crème Brûlée**
  rich creamy vanilla custard, "burnt" sugar 8

- **Hot Fudge Sundae**
  three scoops vanilla ice cream, housemade fudge sauce, whipped cream 8
  toasted pecans or walnuts, add 2.50

- **Assorted Mini Cookies**
  2 for 1.00

**MOTHER OF THE MONTH DESSERT**

varies monthly – see M.O.M. Menu

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