



CAFE MENU

BREAKFAST

served 7:30am – 2:30pm

Housemade Granola greek yogurt, seasonal fruit, wildflower honey, bee pollen	\$8
Organic Steel Cut Oats cooked in milk with bananas, almonds, market fruit, toasted coconut flakes, wildflower honey, bee pollen	\$8
Market Fruit Bowl seasonal fresh fruit	\$5
Overnight Oats steel cut oats, honey, chia, milk, banana, brown sugar	\$6
Avocado Toast radish, cilantro, lemon, olive oil, on country wheat (egg +\$2)	\$8
Lox + Bagel smoked salmon, herbed cream cheese, pickled red onions, sprouts, cucumber, arugula	\$10
Harbor House fried egg, cheddar cheese, bacon, garlic aioli, arugula on english muffin	\$7
Traditional breakfast two eggs any style, bacon or sausage, hashbrown, toast	\$9
Breakfast BLT fried egg, bacon, black forest ham, gem lettuce, tomato, garlic aioli on wheat	\$8
Breakfast Burrito soft scrambled eggs, bacon or sausage, mixed cheddar, diced tomato, green onion, avocado, salsa ranchero (potato + \$1.50)	\$8
Chilaquiles two eggs any style, blue corn tortilla, red onions, diced tomato, salsa ranchero sauce, green onion, cilantro, sour cream	\$8
Buttermilk Pancakes butter, syrup (blueberry + \$2)	\$7

**Any breakfast sandwich can be made vegetarian
(sub egg whites + \$2 / add avocado +\$2)*

SIDES

Hashbrown	\$1.50
Bacon	\$4
Fries	\$5
House Green Salad	\$5

LUNCH

served 11am – 2:30pm

SALADS

	HALF	WHOLE
Market Chop little gem, provolone, salami, garbanzo beans, cherry tomatoes, pepperocini, red onion, oregano vinaigrette	\$8	\$12
Salmon Confit Salad spicy greens, cucumber, radish, dill, lemon, goat cheese	\$9	\$14
Kale Chicken Caesar baby kale, parmesan, garlic bread	\$8	\$12
Lemongrass Beef Salad grilled marinated flatiron steak, little gems, red cabbage, carrot, roasted cashews, vietnamese chili garlic vinaigrette	\$8	\$13
Quinoa Salad heirloom pearl quinoa, parsley, red onion, feta, green onion, arugula, cucumber	\$8	\$12
Grain Bowl barley, lentils, quinoa, soft poached egg, yam, sauteed kale & shimeji mushrooms, avocado, green goddess dressing		\$13

SANDWICHES

with house green salad (fries + \$2)

	HALF	WHOLE
Turkey Club smoked turkey, little gem, sliced tomato, avocado, sprouts, lemon-thyme aioli, cheddar on wheat	\$7	\$13
Fried Chicken Wrap asian buffalo sauce, cabbage, little gems, pickles, ranch	\$7	\$12
Green House quinoa, feta, arugula, avocado, cucumber, parsley, red onion in a whole wheat tortilla	\$7	\$11
Spicy Tuna Melt line-caught albacore tuna, spicy aioli, white cheddar, pickled sesame cucumber, kimchi on wheat	\$8	\$14
Rueben On Rye pastrami, sauerkraut, swiss, thousand island on toasted rye	\$7	\$12
Grilled Cheese cheddar and garlic cheese on sourdough (soup + \$2)		\$10
Roasted Chicken Breast fried pickles, provolone, lettuce, tomato, spicy ranch on a brioche bun		\$12
1000 Burger roasted tomato, caramelized onion, arugula, pickles, white cheddar, 1000 island on a brioche bun (impossible patty + \$2)		\$12
Nashville "Hot" Fried Chicken bread and butter pickles, red cabbage slaw, ranch on a brioche bun		\$13

CAFE MENU

COFFEE STUMPTOWN				FRIENDS AND FAMILY BAKED GOODS	
	Small	Medium	Large		
Coffee	\$2	\$2.50	\$3	Sonora Wheat Croissant	\$3.50
Espresso	\$3	—	—	Chocolate Croissant	\$4
Macchiato	\$3.50	—	—	Ham and Cheddar Croissant	\$4.5
Cortado	\$3.75	\$4.50	\$5	Muffins	\$3.50
Latte	\$4	\$4.50	\$5	Scones	\$3.75
Cappuccino	\$4	\$4.50	\$5	Bacon Leek Quiche	\$7
Mocha	\$5	\$5.50	\$6	Vegetable Quiche	\$7
Chai Latte	\$4	\$4.50	\$5	Cookies	\$2.5
Turmeric Latte	\$4	\$4.50	\$5		
Matcha Latte	\$4	\$4.50	\$5		
House Cold Brew	\$3.50	\$4	\$4.50		
TEA ART OF TEA				GOODS	
Liquid Jade Green			\$3	Better Booch	\$6
Egyptian Chamomile			\$3	Mexi Coke	\$2
Monks Blend Black			\$3	Mexi Sprite	\$2
Earl Grey			\$3	Mountain Valley Sparkling	\$2
French Lemon Ginger			\$3	Mountain Valley Still	\$2
Pacific Coast Mint			\$3	Cold Brew Bottle	\$5
Tali's Masala Chai			\$3	Coconut Water	\$3.25
Iced Peach Black			\$3.50	Boylan's Soda	\$2
Iced Hibiscus			\$3.50	Redbull	\$3.50
				Red Bull Sugar Free	\$3.50
COLD-PRESSED LITTLE WEST				\$9	
The Clover				Seabold Ginger Beer	\$6
kale, cucumber, celery, spinach, pear, cilantro, mint, lime				Peoples Choice Jerky	\$6.50
Sunrise				Bakology Cookie Bites	\$5
orange, carrot, coconut water, turmeric, lemon, ginger				Nutrawbar	\$2
The House				RX Bars	\$2
orange, kale, pineapple, spinach, dandelion, lemon, ginger				Kettle Chips	\$2
				Havea Corn Chips	\$3
SMOOTHIES				\$9	
Berry Blast				Kale Chips	\$3
strawberry, blueberry, banana, chocolate protein, peanut butter				Vybes	\$8
Green Machine				Betty Lou's Energy Balls	\$2.25
spinach, mango, avocado, vanilla protein, bee pollen				AG Standard Almonds	\$3
Chocoholic				Perfect Bar	\$3.75
banana, dates, almond butter, cacao powder, chia seeds, cinnamon, almond milk					
The Tropics				HARBOR HOUSE CATERING	
mango, peach, pineapple, banana, coconut flakes, honey, almond milk				Harbor House provides freshly prepared breakfast and lunch as an amenity for all your office needs.	
				Please inquire about our chef driven menus featuring creative combinations, Clover Juice, Stumptown coffee and other fresh selections.	
				catering@harborhouse.com	