



CAFE MENU

BREAKFAST

served 7:30am – 2:30pm

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

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

SANDWICHES

with house green salad (fries + \$2)

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

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	