



9AM - 3PM

BRUNCH

CLASSICS

All classics come with your choice of breakfast potatoes (mix of sweet & regular), fruit, or hash brown patties.

French Toast \$13

Salted caramel and banana, cornflake crusted Texas toast & whipped cream. Comes with side of bacon or sausage.

Waffles \$13

Choice of sweet potato, whole grain or buttermilk waffles served with fruit & your choice of maple, strawberry, blueberry or raspberry syrup & whipped cream. Comes with side of bacon or sausage.

Chicken Waffle, Waffle Sandwich \$12

Waffle battered fried chicken, waffle bun, jalapeno slaw, & strawberry puree.

Benedict \$14

English muffin, ham, poached egg, & hollandaise.

Spinach & Red Pepper Benedict \$14

Wilted spinach, roasted peppers, onion, mushrooms, poached egg, & hollandaise. (Ve)

Broadview Biscuits & Gravy \$13

House-made biscuits, gravy and eggs. (Ve)
+ Sausage \$3

Breakfast Sandwich \$9

English muffin, hash brown patty, cheddar, bacon, egg, & ketchup. (GFA)
+ Hand pressed burger patty \$5
+ Veggie patty \$5

Classic \$11

Choice of sausage or bacon, two eggs, & toast (sourdough, biscuit or english muffin). (GFA)

BARK BOARDS

WAFFLE BOARD \$20

Sweet potato, whole grain, & buttermilk waffles served with crumbled bacon, whipped cream, a variety of fruit, syrups, & jams. (Serves 2). (Ve)

SPECIALS

Pulled Pork Hash \$12

Pulled pork mixed with bell & jalapeno peppers, onion & breakfast potatoes topped with topped with spicy tomato reduction, egg, & fresh arugula tossed in garlic oil, salt & pepper. (GF)

Breakfast Enchilada (2) \$15

Pulled pork, avocado, egg, pepper, onion, hash brown, rolled in a flour tortilla. Topped with a spicy tomato reduction, cilantro lime sour cream, fresh cilantro, & queso fresco. Vegetarian option available.

SIDES

Fruit \$4

Breakfast Potatoes \$4

Mix of sweet and regular

Hash brown Patties (2) \$3

Bacon (4) \$4

Sausage (4) \$4

Eggs (2) \$3

Bread \$2

(Sourdough, English Muffin, Biscuit with jam & butter).

 = Signature Bark Dish

 = Spicy

Ve = Vegetarian

Vg = Vegan

GF = Gluten Free

GFA = Gluten Free Available

MIMOSAS

Classic Mimosa \$6

Bubbles & OJ.

Sorbet Mimosa \$7

Bubbles & choice of lemon or berry sorbet.

Mermaid Mimosa \$8

Midori, pineapple juice, bubbles, blue Curacao, & glitter.

Beermosa \$7

Pilsner & OJ.

BLOODY MARYS

Classic \$8

Basic bloody mary with Titos Vodka, green olives & lime.

HAIR OF THE DOG

BARK SIGNATURE MARY \$20

Double Titos Vodka, classic bloody mix, celery salt, picked green beans, pickled asparagus, charred jalapenos, pickled jalapenos, peppercorn, cornichons, green olives, celery, lemon, lime, bacon (2 pieces), breakfast sausage (2 pieces), waffle chicken slider, salt and vinegar tots, fried pickle spear, shrimp and a long distance High-Five!

Build your Own Bloody Mary

\$10

Pick: Liquor

Bakon Vodka | Titos Vodka | Absolut Peppar (\$1)
Gin | Double (\$5) | Tequila

Pick: Salt

Demitri's Mix | Hickory | Jalapeno | Regular | Celery

Pick: Vegetables

Charred Jalapeno | Pickled Asparagus | Cornichons
Pickled Jalapeno | Lemon & Lime | Pickled Green Beans |
Pepperoncini | Green Olives

Pick: Extras

Bacon -2 (\$2) | Fried Pickle (\$2) | Salt & Vinegar Tots (\$1)
Breakfast Sausage -2 (\$2) | Waffle Chicken Slider (\$4)

COCKTAILS

Snooze Button \$9

F-Bomb Cold Brew coffee, Titos Vodka, Baileys, topped with fresh ground cinnamon.

Pistachio Cream Martini \$9

Tito's Vodka, Pistachio & cream. Topped with whipped cream and crushed pistachios.

NON-ALCOHOLIC

Local Spokane Coffee \$3

Blue Eyes | Thomas Hammer | Light Roast
Sweet Blue | Roast House | Medium Roast
Lake Cabin | Anvil | Medium/Dark Roast

F-Bomb Nitro Cold Brew Coffee \$6

Soda \$1 | \$3

Coke, Diet Coke, Sprite, Orange Fanta
Root Beer, Dr. Pepper

Sparkle Lemonade \$3 | \$6

House-made huckleberry, strawberry, peach or raspberry.

Juice \$1 | \$2

OJ, Cranberry, Apple, Grapefruit

The Spokane Regional Health District would like you to know that consuming raw or undercooked food may be hazardous to your health.