



Breakfast & Lunch

Breakfast/Brunch Bar

+ drip coffee/tea
+ mimosa or bloody mary bar

Granola

seasonal fruit, nut spreads, jam,
yogurt

Bagels

assorted house made bagels, cream
cheese, hummus, butter, jam

Pastries

assorted house made pastries

Spanish Tortilla

confit potato and onion and
camelized onion omelet, served with
sourdough and olive oil

Shakshuka

roasted tomato and bell peppers,
egg, feta, olive, served with toast

Croissant Sandwich

mini croissants, egg salad, cold cuts,
cheese, accoutrements

Toast Bar

house brioche and sourdough,
butter, jam, smashed avocado, nut
spreads

Quiche

bacon, ham, cheddar, tomato, leek,
mushroom, potato, goat cheese

French Toast Bread Pudding

maple, compote, candied nuts

Fruit

seasonal fruit, yogurt, peanut butter

Boxed Lunch

choice of small salad or chips
choice of cookie or muffin

Croissant Sandwich

mini croissants, egg salad, cornichon

Ham & Cheese Sandwich

ham, fontina cheese, greens, garlic
aioli, pickle

BLT+C Wrap

bacon and herb vinaigrette, greens,
tomato, mozzarella, flour wrap

Hummus and Veggie Bowl

white bean hummus, seasonal
veggies, zaatar, olive oil

Turkey Sandwich

roasted turkey, dijon mayo, greens,
ciabatta

All bookings subject to a 20% service charge
*pricing and availability subject to change



Appetizers

Appetizer Boards

Cheese / Charcuterie Board
selection of cured meats and
cheeses, nuts, jam, crackers

Crudités Board

Seasonal market fresh vegetables,
house ranch, white bean hummus

Fruit Board

Selection of seasonal fresh fruits

Passed Appetizers

Croquettes

roasted chicken and bacon bechamel
fritters, garlic aioli

Crostini

Spanish sausage, goat cheese,
piquillo pepper, fresh basil, baguette

Cured Salmon

crispy brioche, whipped mascarpone,
hot honey, citrus, maldon

Spring Leek & Asparagus vg

creamy gruyere bechamel, puff
pastry, herb salad

Oysters

local brined oyster shooter, seasonal
citrus

Stuffed Mushrooms vg

creamy spinach, gruyere, garlic,
herbs, brown butter
add crab or smoked trout +

Marinated Beets vg

miso marinated, olive oil, toasted
sesame, shaved gouda

Sliders vg

lentil and bean slider, house made
bun, farm greens, mango chutney

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Family Style Meals

Family Style Luncheon/Dinner

Salad

Seasonal

spiced nuts, shaved red onion, hot honey vinaigrette, goat cheese

Kale

6 month aged balsamic vinegar, garlic breadcrumbs, aged gouda

Caesar

baby lettuce, fresno and parmesan dressing, boqurones, fried artichoke

Sides

Butter Rolls

Broccolini, caper butter

Herb Roasted Veggies

Toasted bread with fresh tomato and olive oil

Confit red potatoes

Roasted heirloom carrots

Entrées

Paella vg

caramelized onion, sofrito, rice, stock
choice of:
chicken/chorizo
or
shrimp and mussels
or
seasonal vegetables

Eggplant vg

slow roasted eggplant, quinoa, whipped ricotta, preserved mushroom, herb salad

Duck

confit duck leg, roasted asparagus, butternut squash, pickled shallot

Salmon

seared fillet, fennel, chermoula

Lasagna

local pasta, roasted tomato bolognese, gruyere, fresh mozzarella

Chicken

roasted airline chicken breast, pecan muhammara, white bean

Pappardelle

spanish soprasada, roasted piquillo pepper, tomato

Short Rib Risotto

braised short rib, mushroom and sage broth, brie, fried onion, preserved mushroom

Dessert

Cookie Platter

Fruit and Custard Tart

White Chocolate and Rose Mousse

House Bon Bons

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Beverage

Open Bar

priced per person each hour
includes beer and wine
includes soft drinks

Select

Lolo Pass select brands such as
Monopolowa and Beefeater and mixers
1 signature cocktail

Premium

Luxury brands including Grey Goose,
Portland's Freeland Gin, our favorite
Oregon wine and beer
2 signature cocktails

Wine & Beer

priced per person each hour
includes beer and wine
includes soft drinks

Select

Lolo Pass select beer, white wine,
red wine and sparkling

Oregon's Own

Selection from our favorite brewers
and wine makers from in and around
Oregon

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Rental Fees

Art Gallery

Before 5pm

\$50/hour space rental fee

After 5pm

\$250/hr minimum F&B spend

Penthouse Room

\$250/hr minimum F&B spend

Westside Rooftop

\$400/hr minimum F&B spend

Full Rooftop

\$2500/hr minimum F&B spend

Lobby

\$500/hr minimum F&B spend

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