

## CAFE SPECIALTIES

### *Pulled Pork Breakfast Burrito*

Slow braised pork shoulder, scrambled eggs, hash browns, pepper jack, salsa, and chipotle sour cream. Served with pancakes, hashbrowns, or fruit.

### *Bacon Potato Pancakes*

Fresh hash browns combined with egg, bacon, Tillamook cheddar, green onions, and seasonings. Served with sour cream and applesauce. No substitutions please.

### *Grilled Veggie Nash* VG

Seasoned hash browns grilled with zucchini, yellow squash, peppers, and onions. Topped with two eggs\* and a drizzle of avocado cream. Served with toast or buttermilk biscuit.

### *Avocado Toast* VG

Grilled artisan bread, fresh avocado, tomatoes, arugula, basted egg, fresh cracked pepper, and avocado cream drizzle. Served with pancakes, hashbrowns, or fruit.

### *Continental Breakfast*

2 eggs\*, warm buttered banana bread, cup of fresh fruit and your choice of juice, coffee or loose-leaf tea. No other sides included.

### *Corned Beef Nash*

Slow-roasted brisket, seasoned hashbrowns, white and green onions. Served with 2 eggs\* and choice of toast or biscuit and gravy.

### *Breakfast Quesadilla*

Two scrambled eggs, seasoned taco beef, onions, tomatoes, Tillamook cheddar, and cilantro lime dressing in a grilled flour tortilla. House made ranchero sauce served on the side for dipping. Served with pancakes, hashbrowns, or fruit.

### *Breakfast Duo*

Two breakfast sandwiches served on English muffins with an over hard egg, Tillamook cheddar and your choice of bacon or ham. Served with a cup of fresh fruit, pancake, or hashbrowns.

### *Steak Breakfast Tacos*

Marinated carne asada mixed with scrambled eggs & onions. Topped with queso fresco, pickled onions, cilantro, and avocado crema. Served with hashbrowns or fresh fruit.

### *Nuevos Rancheros* VG

Grilled tortillas topped with refried beans, queso fresco, basted eggs, ranchero sauce, fresh avocado, cilantro, and sprinkled with green onions. Served with pancakes, hashbrowns, or fruit.

## GOLDEN GRIDDLES

Add 2 eggs\* & 2 bacon or 2 links to any golden griddle dish for only \$6.25!

### WAFFLES

#### *Fresh Berry*

Fresh strawberries and blueberries with a crown of real whipped cream.

#### *Banana Pecan*

Loaded with toasted pecans and topped with sliced bananas.

#### *Bacon*

A golden waffle loaded with crispy bacon.

#### *Gluten Free Buckwheat\*\**

+ Fresh fruit 4.00

#### *Old-Fashioned*

Buttermilk or Pumpkin  
+Fresh fruit 4.00

### FRENCH TOAST

#### *Triple Fruit*

Piled high with fresh strawberries, blueberries, banana slices, and real whipped cream.

#### *Strawberry Rhubarb*

Fresh strawberry and rhubarb make for a sauce that is both tart and sweet.

#### *Almond Crunch*

A golden coating of almonds, corn flakes, brown sugar, and nutmeg brings the perfect crunch to classic french toast.

#### *Traditional*

Thick cut brioche bread dipped and grilled to perfection.  
+Gluten free\*\* bread 1.50

### PANCAKES

#### *Lemon Blueberry Pancakes*

Three buttermilk pancakes with fresh blueberries and delicate lemon cream cheese frosting.

#### *Berry Blintz*

Four crêpes stuffed with our lemon blintz filling and topped with fresh strawberries, blueberries, and real whipped cream.

#### *Crêpes*

Four sweet french crêpes with real whipped cream. Served with fresh fruit, lingonberries or strawberry rhubarb.

#### *Short Stack*

Buttermilk or Pumpkin  
+Gluten free\*\* buckwheat 1.50  
+Fresh fruit or pecans 4.00

\*\*Our ingredients are gluten free but our kitchen is not. Ask your server for more information on allergens and gluten free ingredients

## EGGS BENEDICT

served with your choice of pancakes or hash browns.

### Classic Benedict

So simple yet so perfect. Toasted English muffin, basted eggs, smoked ham, and velvety smooth hollandaise.

### California Benedict <sup>VG</sup>

Fresh spinach, tomato, grilled onion, and sliced avocado.

### Pulled Pork Benedict

House roasted pork shoulder, pickled jalapenos, and Tillamook cheddar.

### Sausage Avocado Benedict <sup>VG</sup>

Grilled pork sausage patties\* and fresh sliced avocado.

\*Substitute Impossible™ sausage patties for no additional charge!

## OMELETTES & SCRAMBLES

Four-egg omelette with choice of pancakes or hash browns & toast. Make it a scramble (The hash browns are mixed in!) Served with pancakes or toast.  
Substitute egg whites or gluten free\*\* toast for an additional \$1.95

### California

Crispy bacon, diced tomatoes, green onions, and Tillamook cheddar cheese. Topped with sour cream and sliced avocado. Served with a fresh, sweet salsa on the side.

### Popeye

Fresh spinach, crispy bacon, sliced mushrooms, and Swiss cheese topped with avocado.

### Veggie

Fresh spinach, red and green bell peppers, onions, broccoli, mushrooms, diced tomatoes, and Tillamook cheddar cheese.

### Soprano

Chicken sausage, diced tomatoes, mushrooms, Swiss cheese, shredded parmesan, and fresh cracked pepper.

### Ranchero

Taco beef, black olives, tomatoes, green onions, Tillamook cheddar, queso fresco, ranchero salsa, and avocado cream drizzle.

### Meat Lover's

Bacon, link sausage, diced ham, smoked kielbasa, and Tillamook cheddar cheese.

## BUILD YOUR OWN

Choose up to 4 Items. Each additional item 1.25

Cheddar / Swiss  
Bacon  
Ham  
Link Sausage  
Chicken Sausage  
Kielbasa

Pepper Jack  
Mushrooms  
Tomatoes  
Broccoli  
Queso Fresco  
Taco Beef

Green Onions  
Jalapeños  
Spinach  
Avocado  
Red or Green Bell Pepper  
Olives

## COMBINATIONS

Served with choice of pancakes or hash browns & toast, unless otherwise noted.

### Steak & Eggs

2 eggs\* with a seasoned 6oz steak

### Chicken Sausage

2 eggs\*, 2 chicken sausage links

### Kielbasa Sausage

2 eggs\* with a Hempler's hardwood smoked kielbasa sausage

### Two Egg Breakfast

2 eggs\* with your choice of bacon, links, patty sausages, or smoked ham

### Continental Breakfast <sup>NEW</sup>

2 eggs\*, warm buttered banana bread, cup of fresh fruit and your choice of juice, coffee or loose-leaf tea.  
No other sides included.

### Chicken Fried Steak

2 eggs\* with chicken fried steak smothered in country gravy

### Breakfast Duo

Two breakfast sandwiches served on English muffins with an over hard egg, Tillamook cheddar and your choice of bacon or ham. Served with a cup of fresh fruit, pancake, or hashbrowns.

### Biscuits & Sausage Gravy

2 eggs\*, 4 bacon or 4 links with 2 fluffy buttermilk biscuits smothered in country gravy. No side included.



\*Notice: Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized juice could increase your risk of foodborne illness.  
\*\*Our ingredients are gluten free but our kitchen is not. See back for more information on allergens and gluten free ingredients

## BURGERS

All our burgers are 1/2lb American Kobe beef and are served with your choice of one lunch side item. Substitute a veggie patty or grilled chicken breast on any burger below for no additional charge.

### *Tillamook Bacon Cheddar Burger\**

Tillamook cheddar, bacon, classic veggies, and our signature burger sauce.

### *Mushroom Swiss Burger\**

Sauteed mushrooms, bacon, Tillamook Swiss, and classic veggies finished with our signature sauce.

### *Pulled Pork BBQ Burger*

House roasted pork shoulder, cilantro lime coleslaw, pickled onions, and Sweet Baby Rays BBQ sauce on a grilled pub bun.

### *Malibu Chicken Burger*

Char-broiled chicken breast topped with deli-sliced ham, Swiss, avocado, and honey dijon on a grilled ciabatta bun. Garnished with lettuce, tomato, and dill pickles.

### *Bacon Blue Burger\**

Bacon, sautéed mushrooms, and onions all topped with melted blue cheese and our signature burger sauce.

### *Kobe Burger Dip\**

Bacon, Tillamook cheddar, and grilled onions on a toasted hoagie. Served with au jus.

### *Veggie Ranchero Burger*

Featuring Dr. Praegers Famous California Veggie Burger! Warm ranchero salsa, crispy tortilla strips, avocado slices, tomato, and our own lemon avocado cream sauce.

### *Patty Melt\**

Tillamook Swiss, grilled onions, and Thousand Island dressing. Served on grilled rye.

## THE CLASSICS

### *Triple Decker Club*

Fresh roasted turkey, bacon, Tillamook cheddar, avocado, lettuce, tomato, and mayo. Includes a lunch side of your choice.

### *Chicken Strips*

Four breaded chicken breast tenders fried golden. Includes your choice of dipping sauce, coleslaw, and a lunch side of your choice.

### *Grilled Cheese & Cup of Soup Combo*

Melted Tillamook cheddar inside perfectly buttered and grilled artisan bread. Comes paired with a cup of delicious homemade soup.

### *Chicken Ranch Wrap*

Your choice of breaded or grilled chicken breast, bacon, buttermilk ranch, shredded pepper jack cheese, lettuce, and fresh tomatoes. Includes a lunch side of your choice.

### *Fried Pacific Cod*

Wild Pacific cod fillets, beer-battered and fried golden. Served with homemade tartar, coleslaw, and a lunch side of your choice.



## DESSERTS

### *Tillamook Ice Cream Milkshakes*

Any flavor combination you can dream up! Chocolate  
• Peanut Butter • Coffee • Caramel • M&M • Oreo  
• Whopper • Strawberry • Banana • Malt •

### *Root Beer Float*

Premium Root Beer with a scoop of Tillamook vanilla ice cream. One refill is on the house.



### *Classic Cinnamon Rolls*

Warmed up and served with cream cheese frosting. A great appetizer for the table while you wait for breakfast!

### *Cookie & Cream*

A big home-made chocolate chip cookie from our bakery. Served warm and topped with vanilla ice cream.

### *Fresh Baked Pie*

Made from scratch in our bakery at the Sammamish Cafe. Ask a team member for the daily selection. Fruit pies are warmed up and come with a free scoop of Tillamook vanilla ice cream.

Please notify your server of all food allergies or restrictions and we will do our best to accommodate.

While we offer menu items with gluten free ingredients, we are not a gluten free kitchen. The same goes for dairy, nuts, soy, etc.

Shared cooking surfaces are used and cross contamination can occur.

Customers should consider this information in light of their own individual requirements and needs.

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## FRESH SALADS

### *Taco Salad*

Fresh greens topped with taco beef, grilled corn & onions, tomatoes, black olives, avocado cream, queso fresco, cilantro, and crispy tortilla chips. Served with a side of our sweet salsa and Texas toast.

### *Cobb Salad*

Fresh greens, turkey breast, bacon, hard-boiled eggs, diced tomatoes, olives, sliced avocado and bleu cheese crumbles. Served with your choice of dressing and Texas toast.

### *Chicken Tender Salad*

Crispy chicken strips, bacon, Tillamook cheddar and diced tomatoes atop garden fresh greens. Served with choice of dressing and Texas toast.

### *Chipotle Avocado Chop*

Crispy chicken, Tillamook cheddar, sliced avocado, black olives, corn, green onions, red peppers, fresh cilantro, and tortilla strips. Tossed in chipotle and avocado cream dressing. Served with Texas toast.

## SIGNATURE LUNCHES

Served with your choice of one lunch side unless otherwise noted.

### *Prime Rib Dip*

8 oz. of thinly sliced Prime Rib on a toasted hoagie with Tillamook cheddar and au jus.

### *Cilantro Lime Fish Tacos*

Breaded Pacific cod, cilantro lime slaw, pickled red onion and chopped cilantro.

### *Monte Cristo*

A triple-decker egg-dipped delight! Egg bread grilled and stuffed with ham, fresh roasted turkey, Swiss and Tillamook cheddar. Served with strawberry jam. No modifications please.

### *Kentucky Club*

Char-broiled chicken breast, bacon, Swiss, avocado, lettuce, tomato, and mayo. Served on grilled sourdough.

### *Hot Turkey Sandwich*

Fresh roasted turkey served open face on grilled egg bread and smothered in turkey gravy. Includes mashed potatoes and your choice of soup or salad.

### *Salt & Pepper Fried Chicken Sandwich*

Salt & pepper fried chicken made to order on a grilled ciabatta bun with pickles, coleslaw and a zesty red mayo.

### *Reuben*

Sliced fresh corned beef, Swiss cheese, sauerkraut and Thousand Island served on grilled rye.

### *Cubano Sandwich*

Smoked ham, apple pulled pork, pickles, dijonnaise, and Swiss cheese on a grilled hoagie roll.

### *Sweet & Spicy Chicken Sandwich*

Seasoned fried chicken breast, pepper jack, sweet and spicy glaze, jalapeños on a grilled ciabatta bun. Served with lettuce, tomato and mayo.

### *Turkey Melt*

Fresh roasted turkey, crisp bacon, Tillamook cheddar, grilled onions, sliced tomato, and Thousand Island dressing on grilled sourdough.

### *B.L.T.A*

Bacon, lettuce, tomato, avocado and mayo on your choice of bread.



## CHOOSE LUNCH YOUR SIDE

Cup of Freshly Made Soup

Caesar Salad

Side Salad

Crinkle-Cut French Fries

Mashed Potatoes

Fresh Fruit Cup

Cottage Cheese

Onion Rings

Sweet Potato Fries

Seasoned Sidewinder Fries

Bread choices: White • Honey Wheat • Sourdough • Rye • Egg Bread • Hoagie Roll • Rustic  
Gluten-free\* bread also available!

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## BEVERAGES

### *Fresh Brewed Coffee*

A smooth and dark gourmet coffee roasted by our friends at Caffé D'arte

### *Loose Leaf Hot Tea*

English Breakfast  
Spring Dragon  
Orange Spice  
Chamomile  
Earl Grey  
Peppermint

### *M&M Hot Chocolate*

### *Chocolate Milk*

### *Juice*

Apple Cranberry Grapefruit

### *Orange Juice*



### *Soft Drinks*

### *Iced Tea*

### *Lemonade*

### *Strauberry Lemonade*

### *Arnold Palmer*

### *Shirley Temple*

### *Roy Rogers*

## SIDES

### *Daily's Bacon (5)*

### *Chicken Sausage (2)*

### *Sausage Patties (3)*

### *Thick Sliced Ham*

### *Bowl of Oatmeal*

Topped with fresh fruit and comes with your choice of toast

### *Fresh Fruit*

Cup | Bowl

### *Sidewinder Fries*

### *Onion Rings*

### *Sweet Potato Fries*

### *Crinkle-Cut Fries*

## ABOUT US

In the fall of 1986, the Village Square Cafe opened its doors in Redmond, Washington. The founders had a love for breakfast and big dreams that began with a classic 1940's themed cafe. They created a place that was warm, familiar, and designed to embrace the history of the community which it served.

The Cafes expanded into a family of restaurants that all stayed true to their locales. They all shared a common menu, but each had a design and attitude that reflected the local area's history and its residents. Our guests have always felt a sense of ownership of the Cafes and after so many years, those familiar faces have defined who we are and helped us continue to be the best place for breakfast on the eastside.

The owner, Brenda Gage, is proud to continue the storied tradition of the Cafes. Like those before her, Brenda and her husband Jared were customers first with fond memories of milkshakes and smiles at the Issaquah Café. Brenda has a passion for great food and service, and it has been a lifelong dream to share that passion at her own restaurants. Jared is a pilot for Alaska Airlines, and they have three children, Shayla, Spencer, and Gigi.

You are invited to come experience each of the seven cafes and their unique décor and personality. Everything on our menu is fresh and made with care by our wonderful staff. Our full-service bakery can be found inside the Sammamish Cafe and a very unique aviation themed bar called Hangar Hall is inside the Crystal Creek Cafe in Bothell.

### FOOD ALLERGENS NOTICE

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WE PROUDLY SERVE

