



Breakfast begins with a basket of Chinook's warm freshly baked homemade scones served with orange honey butter.

◆ CLASSICS ◆

- Traditional Eggs Benedict*** 24
A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with brunch potatoes.
- French Toast** 21
Macrina brioche in our marmalade batter with a drizzle of ginger syrup. Served with alder smoked bacon.
- Blueberry Crepes** 21
Oven baked delicate, golden crepes with a lightly sweetened cream cheese filling finished with Northwest blueberry sauce. Served with alder smoked bacon.
- Eggs & Bacon** **GFA** 19
Alder smoked bacon with your choice of fried or scrambled eggs and brunch potatoes.

◆ SCRAMBLES & TACOS ◆

Served with brunch potatoes.

- San Juan Scramble** **GFA** 22
Eggs scrambled with garlic-herb cheese and finished with diced tomatoes, sour cream and cheddar cheese. Served over avocado slices.
- Chinook's Scramble** **GFA** 24
Eggs scrambled with garlic-herb cheese, red peppers, onion, cheddar cheese, mushrooms and Kurobuta ham.
- Seattle Scramble** **GFA** 26
Eggs scrambled with wild Alaska smoked salmon, cream cheese, red onions, diced tomatoes and fresh dill.
- Breakfast Tacos** 19
Warm flour tortillas filled with scrambled eggs, Jack and cheddar cheeses, alder smoked bacon and local salsa.

**May be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*

GFA We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

◆ SEAFOOD FAVORITES ◆

Wild Salmon Hash* **GFA** 29
Fishermen's potatoes sauteed with wild Alaska salmon, smoked salmon and fennel topped with over-medium eggs. Drizzled with hollandaise.

Trout & Eggs* 27
Idaho rainbow trout pan seared golden brown and served with your choice of fried or scrambled eggs and brunch potatoes.

New Orleans Bowl* 26
Ocean prawns seared with Cajun spices and basil. Served with over medium eggs, brunch potatoes and grilled sourdough with a drizzle of Mornay sauce.

◆ ESPRESSO ◆

All of Chinook's espresso drinks are doubles, can be decaffeinated, made with nonfat milk or a dairy free alternative. We proudly brew our beans from Mukilteo Coffee Company.

Espresso 4.5

Caffe Latte or Cappuccino 5.5

Flavored Latte 5.5
With hazelnut or vanilla syrup

Caffe Mocha 5.5

◆ GOOD MORNING COCKTAILS ◆

Classic Mimosa 10
Domaine Ste. Michelle sparkling brut, freshly squeezed orange juice.

Salty Dog 9.5
Grapefruit juice and vodka or gin with a salted rim

Chinook's Bloody Mary 11
Made from scratch using Chinook's homemade recipe.

Champagne Magnolia 11
Domaine Ste. Michelle sparkling brut, freshly squeezed orange juice over ice with a splash of Grand Marnier.

◆ COFFEE, TEAS & JUICE ◆

Freshly Squeezed Orange Juice 5.5 / 7.5

Fruit Juices 5

Freshly Brewed Coffee or Assorted Tea 4

Martinelli's Sparkling Apple Cider 5

Hot Chocolate 5.5
The real thing! Milk steamed with chocolate and topped with homemade whipped cream.