



brunch cocktails

Mimosa

fresh-squeezed orange juice, grapefruit juice or peach puree with sparkling wine 12

Pronghorn Bloody Mary

Crater Lake vodka, housemade Bloody Mary mix, salt rim 14

brunch beverages

Coffee 4

Cortado 5

Cafe Latte 6

Mocha 6

Americano 5

Espresso 5

Doppio 7

Cappuccino 6

Flavored Latte/Cappuccino 7

vanilla, almond, pumpkin

Milk 5

2%, skim, whole, almond, hemp, soy, oat

Smith's Tea 4

peppermint, chamomile, green tea, Earl Grey, English Breakfast, Fresh-brewed Black Iced Tea

Fresh-squeezed Juice 8

orange, grapefruit

Juice 5

Apple

Pineapple

Orange

Cranberry

Lemonade

Soda 4

Pepsi

Diet Pepsi

Sierra Mist

Root Beer

Dr. Pepper

Gingerale

Seltzer

Tonic

brunch beer

Cans 5 - 6

Coors Light

Budlight

Corona

Modelo

Guinness 07

Stella Artois

Draft 7

Fresh Haze

Fresh Squeezed

Sweet As

Heineken Zero

Avid Cider

Deschutes

10 Barrel

Boneyard

CASCADA

AT PRONGHORN

SUNDAY CHAMPAGNE BRUNCH MENU

salads

Salt Roasted Beet and Arugula 17
feta, pecans, blood orange vinaigrette

Grilled Caesar Salad 18
*romaine hearts, grana padano, Boquerones anchovies,
sourdough crouton, caesar dressing*

starters

Foraged Mushroom Arancini Fritter 14
sun dried tomato pesto

Vegetarian Chilli 14
add chicken or brisket 8

Grilled Spanish Octopus 26
*castelveltrano olive, confit garlic,
preserved lemon*

Goat Cheese Dumplings 16
arrabiata sauce, grilled bread

Housemade Tuscan Spicy Meatballs 16
arrabiata sauce, crostini

Local Charcuterie MP
*local meat & cheese selection, fig
mostarda, pickled veggies, crostini*

Cascada favorites

Dungeness Crab Panequet Au Gratin 28
dill crepe, gruyère, champagne sauce

Breakfast Bacon Sandwich 18
*sourdough, garlic aioli, peppered bacon,
egg, arugula, breakfast potatoes*

Dutch Baby 19
*huckleberry, mascarpone, lemon curd,
almond*

Avocado Toast Tartine 20
smoked salmon

sweets

Beignets 14
crème anglaise, marionberry coulis

Cinnamon Roll 14
crème anglaise

Cascada Coffee Cake 14

Sweets Sampler 36
Try all three!

farm fresh eggs

served with pommes rösti

French Omelette 24
*winter greens, wild mushrooms,
kabocha squash, gruyère*

Porcini Rubbed Hanger Steak & Eggs 34
*bearnaise, fines herbes
add Dungeness crab 16*

Crab Benedict 25
*charon sauce, grilled lemon, spinach,
English muffin*

course favorites

"The Rachel" on Rye 17
*turkey breast, swiss cheese, kraut,
and TI sauce with side*

Oregon Grass Fed Burger 21
*pub bun, grassfed burger, smoked
gouda, pancetta and tomato jam with
side*

Soup & Sando 18
1/2 Rachel, soup of the day and chips