

EASTER

SUNDAY BRUNCH BUFFET



April 5th 9AM - 3PM

Adults \$49.95 | Kids 12 & under \$14.95

FRESH

- Freshly Sliced Seasonal Fruit
- Selection of Breakfast Pastries
- Poached Shrimp, Cocktail Sauce, Lemon
- Selection of Cheeses, Sliced Baguette, Fig Jam
- House Made Biscuits, Andouille Sausage, Jalapeño Gravy
- Smoked Salmon, Capers, Lemon, Dill, Red Onion
- Spinach Salad, Cherry Tomatoes, Candies Pepitas, Pickled Shallot, Mustard Vinaigrette
- Grilled Asparagus, Wild Mushrooms, Chimichurri
- Penne Pasta, Fire Roasted Tomatoes, Zucchini, Parmesan
- White Cheddar Scrambled Eggs
- Traditional Eggs Benedict, Hollandaise Sauce
- Roasted Fingerling Potatoes, Red Onion, Thyme
- Smoked Bacon & Chicken Sausage

CARVING STATION

- Carved Herb Roasted Prime Rib, Horseradish Cream
- Carved Honey Baked Ham, Mustard Glaze

DESSERT BAR

- Vanilla & Meyer Lemon Bread Pudding
- Assorted Cheesecake Bites
- Double Chocolate Fudge Bites
- Assorted Macarons

BRUNCH COCKTAILS 13-

HAZELNUT ESPRESSO MARTINI

crater lake hazelnut espresso vodka, bailey's irish cream, chocolate rim

WHITE PEACH BELLINI

white peach purée, brut, lemon swath

BLOOD ORANGE SCREWDRIVER

vodka, blood orange juice

STARRY NIGHT

vodka, strawberry purée, basil, lemon, soda

TAVERN MARY

vodka, house bloody mary mix, seasonal garnishes

FALL FROM THE TREE

lairds applejack, bourbon, apple cider, cinnamon syrup, lemon juice

BUBBLES

with every bite 13-



OPEN FOR BREAKFAST MON-FRI 7AM-10AM

BRUNCH SAT & SUN 9:30AM-3PM

www.gordontavern.com

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WHITE WINE

by the glass

	6 OZ.	9 OZ.
BUBBLES		
Prosecco, Avissi NV Italy	11-	15-
Prosecco, Dom. St Vincent Rose Brut, NM	11-	15-
ROSÉ		
Bieler Et Fils '23 Provence, FR	11-	15-
Willamette Valley Vineyards 23'	12-	16-
RIESLING		
Rogue Cellars '22 Coumbia Valley, WA	11-	15-
PINOT GRIS		
J Vineyards 23' Russian River Valley	12-	16-
SAUVIGNON BLANC		
Matua '23 Marlborough, NZ	10-	14-
Justin '23 Central Coast, CA	11-	15-
CHARDONNAY		
Fransican '23 Napa Valley, CA	12-	16-
Sweet Cheeks '23 Willamette Valley, OR	13-	17-

RED WINE

by the glass

	6 OZ.	9 OZ.
PINOT NOIR		
Rock Point '23 Rogue River, OR	11-	15-
Bethel Heights Estate '21 Eola-Amity Hills, OR	19-	26-
Carlton Cellars 'Seven Devils' Willamette Valley, OR	13-	17-
RED BLEND		
Specialyst '20 Central Valley, CA	14-	18-
The Prisoner '22 Napa Valley, CA	21-	27-
Malbec		
The Show '23 Mendoza, ARG	13-	17-
TEMPRANILLO		
Vina Herminia Lady Label '19 Spain	11-	15-
MERLOT		
Columbia '21 Columbia Valley, WA	11-	15-
CABERNET		
Franciscan '21 Napa Valley, CA	12-	16-
Joel Got 815 '21 Napa Valley, CA	12-	16-

DRAFT BEER

DRAFT 16oz 7- | 22oz 9-

McKenzie Lyte Lager
 McKenzie ISA
 McKenzie Twisted Meniscus IPA
 McKenzie Hazy IPA
 McKenzie Hefeweizen
 Coors Light
 Goodlife "Sweet As" Pale Ale
 Oakshire Amber Ale
 Rotating Double IPA
 Rotating Double IPA

BOTTLED/CANNED

Modelo bottle 6-
 Athletic Brewing nonalcoholic 5-

CIDER

Seasonal Cider 6-

Rotating Seasonal 12oz 7-

TAVERN COCKTAILS

KENTUCKY BUCK

bourbon, strawberry shrub, ginger beer, lemon

STARRY NIGHT

vodka, strawberry purée, basil, lemon, soda

A MIDNIGHT STROLL

spicy or traditional tequila, peaflower, triple sec, lime

OREGON MULE

wild roots marionberry vodka, ginger beer, lime

Seasonal Sour

whiskey, spice blend, cranberry, egg white, bitters*

GIN & JUICE

thai lime leaf infused gin, lime

ITALIAN SPRITZ

aperol, blood orange liqueur, prosecco, soda

PEAR TREE MARTINI

pear vodka, st. germain, winter spice blend, lemon juice

5TH STREET MANHATTAN

rye whiskey, strawberry infused

vermouth, rhubarb bitters

TAVERN MARTINI

vodka, dry gin, blue cheese stuffed olive

SANGRIA

ask your server

Spicy Paloma

tres agaves tequila, ginger, lime juice, grapefruit soda

Remy Sidecar

st. remy, triple sec, lemon juice

Espresso Martini

vodka, cold brew, house coffee liqueur

NOSTALGIC COCKTAILS

COSMOPOLITAN

vodka, cranberry juice, lime

LEMON DROP

vodka, lemon, sugar rim

SALTY DOG

vodka, grapefruit juice, salted rim

SEA BREEZE

vodka, cranberry and grapefruit juice, lime

all cocktails 13-

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

20% gratuity applied to parties of 6 or more.

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