

Lobby Espresso Bar

6:30am-10am

Drip Coffee: Free

Latte: \$5

Mocha: \$5.50

Chai Tea Latte: \$5.50

Cappuccino: \$5

Hot Chocolate: \$3

Room #: _____

Wi-Fi Code: beach

Breve: \$5

Premium Tea's: \$4

In House Baked Goods: \$3

Breakfast Sandwich \$7 Scrambled eggs, ham, Tillamook Cheddar on a toasted Ciabatta bun with maple Dijon Aioli

Good Morning

Thursday - Sunday 7:30-10:30am

Extension 110 - (541) 574-2210 www.agatebeachinn.com/food

Sea Glass
BISTRO & LOUNGE

Pantry

Smoked Salmon Bagel Smear: \$13, *In house Smoked Salmon, Cream Cheese- Goats Cheese, Red Onion, Fried Capers*

House Made Hazelnut Granola Breakfast Bowl: \$11 *Greek Tillamook Yogurt, Berries, Honey*

Cereals: \$6 *Muesli, or Dry Cereal, Banana or Berries Milk*

Griddle

Buttermilk Pancakes: Tall: 9, Short: 7

Marion Berry French Toast: \$8

Ranch Eggs Are Served with hash browns, choice of toast with butter and jam. Egg whites available upon request

Two Eggs: \$9... Any Style, Choice of Bacon or Sausage Patty with Vegan Sausage or Canadian Bacon: \$11...

Three Egg Omelets

Smoked Salmon: \$16 *Tillamook Cheddar Cheese, green onions and Crispy capers.*

Denver: \$14 *Ham, Bell Pepper, Red Onion, Tillamook Cheddar Cheese:*

Veggie: \$13 *Mushroom, Zucchini, Spinach, Goats Cheese, Caramelized Onion Jam*

Coastal: \$18 *Wild Caught Oregon Pink Shrimp, Smoked Salmon, Chives, Fontina*

House Specialties

Prime Rib Hash and Eggs: \$12 *House - Made Hash Two Eggs any style*

Chicken Fried Steak: \$14 *Sausage Gravy, Two Eggs Any Style Served with hash browns choice of toast with butter and jam.*

Biscuits and Gravy: \$12 *House Made Sausage Gravy, Two Eggs Any Style Served with hash browns.*

Breakfast Burrito \$12 *Prime Rib Hash, Eggs, Tillamook Cheddar Cheese, Flour Tortilla, Hot Sauce*

Sides

One Biscuit & Country Gravy Full \$8 Half \$6 Bacon or Sausage \$3 Canadian Bacon: \$4.00 Egg \$2 Fresh Fruit \$8

Beverages; Premium Coffee, Hot Tea, Hot Chocolate \$4.... Milk: \$3... Juice \$4.... Cranberry, Orange, Apple

Mimosa: \$7.....Agate Beach Bloody Mary: \$9

Kids \$7 Small Milk of Juice and Breakfast potatoes or Fresh Fruit

Breakfast Quesadilla

Sausage biscuit

Mini cheese Omelet

Kids Ranch Eggs

Kid stack 2 kid size pancakes. Topped with strawberries & whipped cream or butter & warm maple syrup

*consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

\$2.50 room delivery charge and 19% service fee for Room Service and 15% for Togo or Pickup orders

Bistro Menu



Daily 5p-8:30p

Friday & Saturday until 9p

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Small Plates

Baked Shrimp, Artichoke and Spinach Dip \$14 *Blended with Roasted Garlic, Shallots, Cream Cheese, French Baguette Flutes and Fresh Vegetables*

Dungeness Crab, Mango and Brie Quesadilla \$16 *with chunky avocado salsa*

Truffle Parmesan Fries, Basket \$6

Clam Chowder, Cup \$6 / **Bowl** \$8

Garden Salad or Caesar Salad Side \$3 Large \$6 Big \$9

Bistro Entrees *all sandwiches served with fries*

Dungeness Crab Mac & Cheese \$24 *Local Dungeness, Cavatappi, cheddar, fontina & parmesan cheese sauce.*

Chicken and Pasta with Wild Mushrooms and Pancetta \$19 *fresh herbs, cream, fettucine, parmesan cheese*

Halibut Fish & Chips \$22 *with creamy slaw, tartar sauce and malt vinegar aioli*

Bistro Steak \$28 *10-ounce marbled Sirloin steak, pan seared and finished over aromatics with Yukon Gold Masked Potatoes, Mushroom demi-glace and grilled asparagus*

Bistro Sandwiches

Smoked Salmon Melt \$17 *House Smoked Salmon salad, Grilled Sourdough Bread, Tillamook Swiss Cheese*

Bistro Burger \$15 *Ground Chuck, Brisket and Short Rib Blend, Toasted Brioche Bun, Bistro Sauce, Lettuce, Tomato, Onion, Pickle, Tillamook Cheddar Cheese Applewood Smoked Bacon Add \$2*

Roasted Portobello Mushroom Melt \$15 *Rye, Fontina Cheese, Tomato, Lemon Garlic Aioli*

Bistro Salads

Louis Salad *fresh asparagus, tomatoes, hard-boiled egg, avocado, olives and own Louis dressing on Bed of fresh greens*

Dungeness Crab \$27 **Wild Oregon Pink Shrimp** \$19 **Combo** \$24

Smoked Salmon Caesar *House Made Dressing and Croutons* \$19 **Chicken** \$14 **Bay Shrimp** \$17

Kids \$8

Cheese Quesadilla
Cheeseburger

Grilled Cheese
Chicken Strips

Mac & Cheese

Dessert

Flourless Chocolate Torte: \$7 *Raspberry puree*

Cheesecake: \$7 *Fresh summer berries*

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Beer Wine and Liquor available with Room Service - ID Required

Beer & Wine by the bottle available offsite

Specialty Cocktails



PNW Punch Acai \$10 Absolut Berry Acai, Triple Sec, Cranberry, hint of Pineapple and Grenadine with muddled fresh lemon and lime

101 Cadillac Cruise Martini \$10 Galliano, White Cacao and Cream shaken to a perfect froth. Topped with freshly shaven chocolate.

Bonfire S'mores Chocotini \$10 Delicious S'more flavor in every sip

Breakers Bloody Mary \$9 Tito's Vodka with our own special recipe Bloody Mary Mix. House Herbs.

Otter Fart \$7 Delicately layered shot with Blue Curacao, Baily's Irish Cream and Crown Royal.

Yaquina Bay Breeze \$7 Malibu Rum, Pineapple and Cranberry with a splash of Grenadine. Garnished with cherries and orange.

Mariner Mule \$8 Monopolowa Vodka with Ginger Beer and Lime Juice. Garnished with lime.

Sunset Spritzer \$9 Absolute Mandarin Vodka, House Sparkling Wine with a splash of orange and lime juice.

Sea Lion Snack \$9 Malibu Coconut Rum, Midori Melon Liquor and Cream. Shaken to a perfect froth and served over ice in a cocktail glass.

Vines

Red Wines by the Glass Glass/Bottle

Primarius Pinot Noir Willamette Valley Oregon **\$8/ \$32**

Columbia Cabernet Columbia Valley Washington **\$8/\$29**

Columbia Merlot Columbia Valley Washington **\$8/ \$29**

White Wines by the Glass Glass/Bottle

Erath Pinot Gris Willamette Valley Oregon **\$8/ \$21**

Eola Hills Chardonnay Willamette Valley Oregon **\$8/ \$29**

Eola Hills Riesling Willamette Valley Oregon **\$8 / \$29**

Hops

On Tap \$7

Pelican Brewing Umbrella IPA Pacific City Oregon

Depoe Bay Brewing Moby Red Depoe Bay Oregon

Atlas Cider Company (Seasonal Flavors) Bend Oregon*

Fort George Vortex IPA Astoria Oregon

Newport Brewing Yaquina Sunrise Pale Ale Newport Oregon*

Arch Rock (Rotating Tap) gold Beach Oregon*

Sunriver Brewing CO Hefeweizen Sunriver Oregon

Pelican Brewing Kiwanda Cream Ale Pacific City Oregon

Bottles \$5

10 Barrel IPA

Blue Moon

Rogue Dead Guy

Omission Pale Ale (Gluten Free)