

GENIES TOO

Brunch

Served 8am-3pm

All items that are followed by a "v" can be made vegan upon request.

*Consuming undercooked eggs may increase the risk of a food borne illness. Items such as hollandaise sauce, poached and over easy eggs are not fully cooked.

Genies Traditional: Two eggs any style with choice of potatoes & toast. 7.00 v

Add sausage links, chicken apple sausage patties or strips of bacon. Two-2.50. Two meats-4.00

Breakfast Sandwich: 2 eggs any style* with choice of cheese, toasted bread & potatoes. 7.00 v

Add: Two pieces of bacon or two breakfast links 2.50

Add: onions, tomatoes, jalapenos or tofu. .50 each Avocado for 1.00

Omelets & Scrambles: Served with choice of potatoes & toast.

Bacon Omelet: Applewood bacon, tomatoes & chive cream cheese. 9.75

Florentine Omelet: Spinach, mushrooms, onions & feta cheese. 9.75 v

Steak Omelet: Thin sliced sirloin, onions, green/red peppers & white American cheese. 10.50

veggie Scramble: Tomatoes, spinach, onions, artichoke hearts & feta cheese. 9.75 v

Eggs Benedict*: Served on an English muffin, topped with our hollandaise & choice of potatoes.

Classic: House-made Canadian bacon & poached eggs. 12.50

Bacon: Applewood smoked bacon & poached eggs. 12.50

veggie: Tomato, vegan sausage patties on a puff pastry. 11.50

Specialty Egg Dishes: Served with two eggs any style* & choice of potatoes.

Corned Beef Hash: Genies' own corned beef served atop diced red potatoes, onions, peppers & cheddar cheese. 13.50

Huevos Rancheros: House-made ranchero & roasted pasilla atop seasoned black beans & jack cheese on corn tortillas. 11.00 v

Biscuits & Gravy: Sausage or mushroom gravy served on top of an open-faced house-made biscuit. 11.00

Country Fried Steak: Genies' special recipe C.F. steak (Top Sirloin) covered in choice of sausage or mushroom gravy. 14.25

Griddle: Served with house syrup (or 100% grade A organic maple syrup Sm(2.5oz) 2.25 Lg(5oz) 4.50).

Buttermilk Pancakes: (3) 5.50 Add berries for 1.00

White Chocolate Chip & Hazelnut Pancakes: (2). 8.00

French Toast: Made with our fresh baked brioche...yummmmm... (2). 7.50

Sandwiches: Served with choice of fries or salad. Dressings: ranch, honey mustard, blue cheese, bacon honey mustard vinaigrette, 1000 island or house vinaigrette.

BLT: Three slices of applewood bacon, butter leaf lettuce, fresh tomato & mayo on a King's Hawaiian bun. 9.25 add avocado for 1.00

Classic Burger: 1/3lb Certified Angus ground beef patty with cheddar cheese served on a King's Hawaiian bun with onion, tomato, butter leaf lettuce, mayo & dill pickle chips. 9.75

add two slices of applewood bacon for 2.00 *Burgers cooked medium unless otherwise requested.

Eating raw or undercooked food may increase risk of food borne illness.

Reuben: Loaded with our famous corned beef, homemade sauerkraut, 1000 island dressing & Swiss cheese on toasted rye bread. 11.50

Philly Cheese Steak: Thin sliced steak, peppers, onions & white American cheese. 6" 9.50 12" 13.50 (This one is huge!)

House Salad: Mixed greens, chopped tomato, cucumber & shredded cheddar with choice of dressing. Sm-3.00 or Lg-5.50

Sides:

Applewood Bacon (3) 4.00

Sausage links (3) 4.00

Vegan Sausage Patties (2) 4.00 Chicken Sausage Patties (2) 4.00
 1 Biscuit & Gravy 4.75 Avocado (1/4) 1.00 1 Egg 1.75
 Sub Egg white 1.50 Sub Tofu 1.00 Slice Toast .75 G/F bun or bread 1.50
 Biscuit 1.50 Pancake (1) 2.00 W.C.H. Pancake (1) 4.00 F/T (1) 3.75

Beverages

Bloody Mary:	Vodka, Genies Mary Mix & Tasty veggies	7.50
Genies Bloody:	House Infused vodka (ask server for flavors), Genies Mary Mix & veggies	8.50
Genies Toddy:	Made With Jim Beam, honey, lemon & nutmeg	7.50
Berry Lemonade:	Berry infused vodka (ask server for flavors), Fresh Lemonade, & A splash of Raspberry Liqueur	8.50
Dreamcicle:	Vanilla vodka, Orange juice & A splash of cream.	8.50
Emergen-C Elixir:	Orange infused vodka, Emergen-C, Muddled lemon, splash of cranberry	8.50
Peppermint Party:	Rumple Minze, hot chocolate & coffee	8.50
Montana Breakfast:	Montucky & Bloody Mary Mix	4.00
Coffee Drinks		
BFK Coffee:	Irish Cream, Hazelnut & Coffee Liqueur	8.00
Ellen's Coffee:	Vanilla infused vodka, Irish Cream, Hazelnut Liqueur & Coffee	9.00
Spanish Coffee:	151 Rum, Coffee Liqueur, Coffee & Brandy	9.50
Irish Coffee:	Jameson, Irish cream & Coffee	9.00

Champagne Cocktails

Split Of Champagne:	One Split Of Champagne	6.50
Mimosa:	Chilled Sparkling Wine & Fresh OJ	8.50
Genies Bellini:	Chilled Sparkling Wine And house made Peach puree topped with raspberry liqueur	8.50
Kir Royal:	Chilled Sparkling Wine & Raspberry Liqueur	8.50
Bimosa:	Chilled Sparkling Wine With Peach Schnapps & OJ	8.50
Mauí Spritz:	Chilled Sparkling Wine With Pineapple Juice & Splash Of OJ	8.50

ON TAP

5 Coalition Spacefruit
 6.50 Atlas Apricot Cider
 6.50 Blue Mt. Dry Cider
 5 Ninkasi Pacific Rain NW Pale
 5 Culmination Choco Mt. Stout
 5 Base Camp Amber
 6.50 Ghostfish Gluten Free
 5 54°40' Half Cocked IPA
 5 Alameda Admiration IPA
 5 Ninkasi Total Domination IPA
 5 Boneyard RPM IPA
 5 Pfriem Pilsner
 4.50 Pacifico
 3 Coors Light
 2 Hamm's
 5 Golden valley Red Thistle

BOTTLES/CANS

5.50 Double Mt. IRA 16oz
 4.50 Widmere Hefe
 5 Stiegel Radler 17oz
 3 Tecate 16oz
 2.50 PBR 16oz
 2.50 Montucky Coldsacks 16oz
 3 Buckler Non-Alcoholic

Sodas etc...

RC, Diet Rite, 7-Up
 Ginger Ale, Tomato Juice, Cranberry
 Or Pineapple Juice 1.50
 Milk Sm (10oz) 1.50 Lg (16oz) 2.50

Fresh Juice:

Orange & Grapefruit (10oz) 3.50

Oblique Coffee Roasters:

Hot (one refill) 2.00