

# SANBORN'S

R E S T A U R A N T

8 a.m. - 2:00 p.m.  
Wednesday - Sunday

503.963.8000

3200 SE Milwaukie • Portland, OR 97202

# HOUSE PANCAKES

All recipes made from scratch and consist of 6 pancakes. Half orders of 3 pancakes available.

Buttermilk ~ \$9 / 5

*The fresh buttermilk makes these light and flavorful.*

Buckwheat ~ \$10 / 6

*The buckwheat added to our delicious buttermilk batter creates a hearty and robust flavor.*

Blueberry ~ \$11 / 7

*Buttermilk pancakes, with lots of blueberries, dusted with powdered sugar and served with blueberry compote.*

Sourdough ~ \$10 / 6

*From genuine 1847 Oregon Trail starter, a pancake with the tangy taste of the old west.*

Blue Corn ~ \$11 / 7

*Wonderful texture and excellent with honey.*

# GERMAN PANCAKES

All filled German Pancakes are baked with caramelized fruit ~ 20 min bake time.

Traditional German ~ \$11

*Baked golden and fluffy, served with whipped butter, lemon and powdered sugar.*

Mango ~ \$13

*Mangos, ginger, lemon and orange zest.*

Bacon/Apple/Maple ~ \$14

*Sliced apples with chopped bacon. Add organic maple syrup for \$1.*

Kiwi ~ \$13

*Sliced kiwis, ginger, lemon and orange zest.*

Bo-Bam ~ \$16

*Bacon, apple and maple sautéed with a shot of local bourbon.*

Hot Date ~ \$16

*Sweet and chewy date crumbles with bacon and chèvre.*

Apple ~ \$13

*Sliced apples and cinnamon.*

Smoked Apple ~ \$16

*Sliced apples, smoked gouda and smoked almonds.*

Banana Praline ~ \$14

*Sliced bananas, pecans and brown sugar.*

Pear ~ \$13

*Sliced pears and cinnamon.*

Bleu Pear ~ \$16

*Sliced pears, cinnamon and walnuts, topped with bleu cheese.*

Fig & Goat ~ \$16

*Dried figs and chèvre.*

Chapple ~ \$16

*Sliced apples, tart cherries and cream cheese.*

# FRENCH TOAST

Three or Two Slices of Sourdough Bread ~ \$10 / 7

*Dipped in beaten egg and served with whipped butter and house-made syrup.*

*Add seasonal fruit for \$2 and/or whipped cream for \$1*

Complimentary House-Made Syrup

*Our old fashioned house-made syrup is crafted from our family's molasses based recipe.*

# WAFFLES

Belgian Style ~ \$7

*Served with whipped butter & house-made syrup. Add seasonal fruit for \$2. Add whipped cream for \$1*

Blueberry Belgian Style ~ \$9

*Baked with lots of blueberries, dusted with powdered sugar and served with blueberry compote.*

Organic Maple Syrup

*1 oz ~ \$2*

# MEAT & EGGS

\*Two Eggs Poached, Scrambled, or Fried ~ \$13

Choose your meat, choose your side, and tell us how you want your eggs prepared.

Served with our oven roasted rosemary sea salt diced house potatoes.

	MEAT	SIDES	SUBSTITUTIONS
Ham	Chorizo Sausage	Housemade Biscuits	Egg Whites ~ \$2
Smoked Bacon	Italian sausage	Toast: Sourdough	Fruit ~ \$1
Pepper Bacon	Veggie Sausage	Wheat	Sub Pancakes ~ \$2
Country Links	Canadian Style Bacon ~ \$1	Dark Molasses	Blueberry
Country Patty		Buttermilk Pancakes	Sourdough
			Buckwheat
			Blue Corn

# SCRAMBLE & SIDES

\*Three Egg Scramble ~ \$16

Three eggs scrambled with three fillings.

Served with our oven roasted rosemary sea salt diced house potatoes and your choice of sides.

(additional fillings at \$1 each)

	FILLINGS	SIDES	SUBSTITUTIONS
Diced Ham	Feta Cheese	Housemade Biscuits	Egg Whites ~ \$2
Chopped Bacon	Bleu Cheese	Toast: Sourdough	Fruit ~ \$1
Italian sausage	Fresh Spinach	Wheat	Sub Pancakes ~ \$2
Chorizo Sausage	Green Onion	Dark Molasses	Blueberry
Mushrooms	Diced Onion	Buttermilk Pancakes	Sourdough
Cheddar Cheese	Green Pepper		Buckwheat
Jack Cheese	Fresh Tomato		Blue Corn
	Guacamole		
	Black Olives		
	Kalamata Olives		
	Sun Dried Tomato		
	Artichoke Hearts		
	Fresh Avocado ~ \$2		

# HOUSE FAVORITES

Biscuits and Gravy ~ \$11

Two house-made buttermilk biscuits topped with fresh country style sausage gravy.

Add two eggs on top ~ \$3

\*Corned Beef Hash ~ \$16

House-made from ground corned beef, potatoes, onions and peppers, topped with two eggs poached or fried. Served with biscuits or toast.

\*Eggs Benedict or Eggs Florentine ~ \$17

Poached eggs and Canadian style bacon, served on toasted English muffin, topped with made to order Hollandaise sauce, zesty with fresh lemon, served with house potatoes.

Florentine has tomato & spinach instead of meat.

\*Chorizo & Eggs ~ \$13

Chorizo sausage patty and two eggs poached, scrambled, or fried, served with three blue corn pancakes and salsa.

\*Huevos Rancheros ~ \$14

Two eggs simmered in our house-made Colorado or fire roasted Verde sauces, topped with shredded jack cheese, served on corn tortillas, with black beans, sour cream, guacamole, and house potatoes.

Add a bed of fresh avocado ~ \$2

Build Your Own Breakfast Burrito ~ \$14

Choice of three fillings wrapped in a large flour tortilla topped with salsa and served with house potatoes, black beans, sour cream and guacamole.

(additional fillings at \$1 each)

Scrambled Egg	Cheddar Cheese	Diced Onion	Black Olives	Sliced Jalapenos
Chorizo Sausage	Jack Cheese	Fresh Tomato	Diced Green Chilies	Fresh Avocado ~ \$2

— For the Smaller Appetite —

Bee's Special ~ \$7

Two slices of smoked bacon or pepper bacon or two links of sausage, served with two buttermilk pancakes or two biscuits.

\*Add one egg ~ \$2 Add two eggs ~ \$3

Substitute another kind of house pancake ~ Add \$2

Mr. Mouse Waffle ~ \$5

Add seasonal fruit for \$2. Add whipped cream for \$1

\*Eggs may not be fully cooked and may increase your risk of foodborne illness.

Cash, VISA, or MasterCard (limit two cards per table) ~ No Personal Checks Please  
18% gratuity on all parties of 5 and over. To-go orders add \$2 per order.

# SIDES

Organic Maple or House-Made Fruit Syrup ~ 1 oz \$2  
Two Slices of Toast (*sourdough, wheat or dark molasses*) ~ \$3

Two House-Made Buttermilk Biscuits ~ \$4

Smoked or Pepper Bacon ~ \$6

Italian or Chorizo Sausage ~ \$5

Link or Patty Sausage ~ \$5

Ham ~ \$5

Vegetarian Sausage ~ \$5

Canadian Style Bacon ~ \$6

Corn Beef Hash ~ \$7

Sausage Gravy ~ \$3

\*One Egg, poached, scrambled, or fried ~ \$2

\*Two Eggs, poached, scrambled, or fried ~ \$3

House Potatoes ~ \$2

*Our diced house potatoes are oven roasted with sea salt and rosemary*

Fresh Avocado ~ \$2

Fresh Fruit Plate ~ \$7

Seasonal Fruit ~ \$2

Cream of Wheat or Oatmeal ~ \$5

*Served with cream or milk, raisins or banana, and brown sugar*

Substitute fresh fruit for any item ~ \$1

# HOT DRINKS

House Coffee (regular or decaf) ~ \$3.50

French Press Coffee (34 oz) ~ \$7

French Press Mocha (34 oz) ~ \$8

Hot Chocolate ~ \$4

Hot Chocolate with the Works:

(whipped cream ~ \$5 / plus marshmallows ~ \$6)

Hot Cider with Cinnamon Stick ~ \$4

Individual Loose Leaf Teas ~ \$3.50

*From Jasmine Pearl Teas*

English Breakfast, Earl Grey, Assam, Darjeeling

Jasmine, Kyushu Sencha, and Chaz Chai

French Press Loose Leaf Teas (34 oz) ~ \$7

Selection of Herbal and Fruit Teas ~ \$3.50

*Individual bags from StashTeas*

# JUICES

*Available in 6 oz or 8 oz.*

Orange (fresh squeezed daily) ~ \$4.50

Grapefruit (fresh squeezed daily) ~ \$4.50

Cranberry ~ \$2.25 / \$3

Tomato ~ \$2.25 / \$3

Apple ~ \$2.25 / \$3

Milk ~ \$2.25 / \$3

# COLD DRINKS

Coca Cola, Diet Coke, Sprite, Orange, Cherry Coke ~ \$3

House-Brewed Iced Tea ~ \$3

Free Refills

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