



CASCADE

RESTAURANT & PUB

BREAKFAST MENU 7:30AM — 11AM DAILY

BREAKFAST SANDWICHES

BACON & EGG ON CROISSANT \$8
Bacon, cheddar cheese, scrambled eggs*

SAUSAGE & EGG ON BISCUIT \$6
Fresh baked biscuit, sausage patty, fried egg*, cheddar cheese

HAM & CHEESE ON CROISSANT \$8
Deli ham, fried egg*, cheddar cheese

EGG WHITE ON ENGLISH MUFFIN \$10
Scrambled egg whites*, shoulder bacon, pepper jack cheese, avocado crema

TURKEY & SWISS ON CIABATTA \$8
Deli turkey, fried egg*, swiss cheese

CHORIZO AND EGG ON TELERA \$10
Scrambled eggs*, pepper jack cheese, avocado crema, pico de gallo, chorizo sausage patty

PLANT-BASED SAUSAGE EGG (V) \$12
Plant-based "egg" scramble, plant based breakfast sausage, avocado crema, tomato, arugula

CHICKEN FRIED STEAK ON BISCUIT \$12
Gravy, fried egg*, served open face

DRINKS

FIKA COFFEE \$3
RAINY LAKE DECAF COFFEE \$2.50

JUICE SELECTION \$2.50:
Apple, orange, pineapple, grapefruit, cranberry, tomato

MILK 12OZ \$3.5
HOT TEA \$2.5
HOT APPLE CIDER \$2.5
ICED TEA \$3

SODA POP \$3:
Dr. Pepper, Mountain Dew, Lemonade, Mist Twist, Pepsi, Diet Pepsi

MORNING PICKER UPPERS

BLOODY GOOD BLOODY MARY \$7.5
Vikre Lake Superior vodka, Cascade bloody mix, pickle, celery, grape tomato, lime, celery salt rim

SCREWDRIVER \$6
Prairie organic vodka, fresh squeezed orange juice

MIMOSA \$8
Sparkling wine, fresh squeezed orange juice

NORTH SHORE GRAYHOUND \$6
Far North Gustaf navy strength gin, grapefruit juice

SIDES & ITEMS

YOGURT PARFAIT \$6
YOGURT & FRESH FRUIT \$5.5
FRESH FRUIT \$4.5
BEARCLAW \$2.95
CROISSANT \$2.5
CINNAMON ROLL \$4.50
ENGLISH MUFFIN \$3
BISCUIT, BUTTER & HONEY \$4
ONE EGG \$2
LARGE MUFFIN \$4
COOKIE \$1
GLUTEN-FREE BUN OR TOAST (GF) \$1.5

(GF) Gluten-free | (V) Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, or eggs may cause illness, especially if you have certain medical conditions. We cannot guarantee that any menu item is free from any allergen.



CASCADE

RESTAURANT & PUB

MENU | ALL DAY

BURGERS & SANDWICHES

Served with house kettle chips

CHEESEBURGER \$11

Cheddar cheese, garlic aioli

MACDADDY \$13

Schouler bacon, cheddar, fried egg, cajun mayo

MUSHROOM & SWISS \$11.50

Sauteed mushrooms, swiss, lettuce, tomato, garlic aioli

BLEU BABE \$13

Caramelized onion, blue cheese crumbles, bacon, maple mustard

LOOKOUT MOUNTAIN \$12.5

Andouille sausage, pepper jack, pickled jalapenos and red onion, cajun mayo

SMOKEY BEAR \$12.5

Cheddar, bacon, onion rings, BBQ sauce

HAPPY HIPPIE (V) \$13

Plant-based patty, tomato, avocado crema, arugula, feta

VEGGIE & CHEESE (V) \$10.50

Herbed goat cheese, roasted red peppers, pickled radishes, red onion, avocado crema, cucumber, ciabatta roll

STEAK PANINI \$12.50

Shaved prime rib, caramelized onions & mushrooms, cheddar cheese, arugula, horseradish cream, telera roll

GRILLED CHICKEN PITA \$9.50

Cherry tomatoes, red onion, feta, cucumber, tahini citrus aioli, arugula, feta, pita bread

TRIPLE PORK CUBAN \$13

Pulled pork, bacon, shoulder bacon, dijon mustard, pickles, swiss, telera roll

OLD TIME FAVORITES

WINGS \$12

Eight traditional wings, sliced vegetables, blue cheese or ranch dipping sauce. Tossed in your choice of: buffalo, sweet & spicy, teryaki, habanero hot, or BBQ

COCONUT CRUSTED

WHITEFISH FINGERS \$11

Six coconut and panko crusted whitefish fingers with tartar sauce and lemon wedge

CHEESE CURDS (V) \$10

Wisconsin cheese curds served with ranch

STEAK BITES \$12

Tender bites of steak* sautéed in buffalo sauce, served with cajun mayonnaise and grilled pita

GREEN BOWLS

CAESAR (V) \$9

Romaine lettuce, caesar dressing, herbed croutons, shaved parmesan

COBB (GF) \$10

Mixed greens, red onion, blue cheese, bacon, cherry tomatoes, avocado crema, hard boiled egg, balsamic dressing

GREEK (V)(GF) \$9

Romaine lettuce, red onion, cherry tomato, cucumber, kalamata olives, feta cheese, greek dressing

GRAIN BOWLS

GREEK (V) \$10

Farro, cucumber, kalamata olives, cherry tomato, red onion, arugula, crispy chickpeas, roasted peppers, tahini citrus dressing

MEDITERRANEAN (V) \$10

Farro & french lentils, crispy chickpeas, cherry tomatoes, avocado crema, red onion, arugula, tahini citrus dressing

AMERICAN (V) \$10

Farro, wild rice, pickled radishes, roasted red peppers, carrot ribbons, sunflower seeds, hard boiled egg, creamy avocado dressing

ADDITIONS

GRILLED CHICKEN \$5

PLANT BASED SAUSAGE (V) \$5

STEAK \$8

TWO BACON STRIPS \$3

ANCHOVY 1.5

SIDES

WAFFLE FRIES (GF) \$2

SWEET POTATO FRIES \$2

SMALL CAESAR \$2

COLESLAW (GF) \$3

MAC & CHEESE \$3

SUBSTITUTIONS

GLUTEN-FREE BUN OR TOAST (GF) \$1.5

PLANT-BASED BURGER PATTY (V) \$2

SOUP

CUP 5 | BOWL 6.5

(GF) Gluten-free | (V) Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, or eggs may cause illness, especially if you have certain medical conditions. We cannot guarantee that any menu item is free from any allergen.