

MARCH

IRISH specials



These specials begin on March 2, 2020

BREAKFAST SPECIALS

■ shepherd's pie skillet 12.95

Cubed red potatoes tossed with onion & peppers, covered with our house blend of lamb, pork, carrots, peas & herbs. Topped with Tillamook® cheddar cheese and two eggs - any style. Served with your choice of toast.

■ banger scramble 12.25

Banger-style pork sausage scrambled with tomato, bell pepper, mushroom, Tillamook® cheddar and pepperjack cheeses. Served with hashbrowns and toast.

■ "irish" omelet 13.95 | 2-egg omelet - 11.95

Four egg omelet made with diced corned beef, leeks and Swiss cheese topped with a smoky tomato sauce. Served with hashbrowns and toast.

COCKTAIL SPECIALS

■ nutty irishman 8.25

Irish Whiskey, Hazelnut Espresso Vodka and Baileys Irish Cream shaken with strong cold brew and cream. Strained into a chocolate rimmed brandy snifter.

■ irish coffee 7.75

Jameson's Irish Whiskey and brown sugar in hot coffee, topped with whipped cream.

■ st. patrick's sour 8.75

Jameson with pineapple, orange and lemon juices on the rocks, garnished with a cherry and orange slice.



■ We fry with all-natural 0 trans fat oil.

■ Please be aware that our restaurant uses ingredients that contain all the major common FDA food allergens: peanut, tree nuts, eggs, fish, shellfish, milk, soy and wheat.

■ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

REVISED 2-26-2020



Omelets

Made with farm fresh eggs & served with hash browns, your choice of an English muffin, a buttermilk biscuit or two slices of sourdough, white, rye or wheat toast with preserves.
(sub Dave's Killer Bread - .50 extra)

■ bacon, avocado & cheese omelet

4-egg omelette - 12.95 | 2-egg - 10.95

Chopped bacon, avocado and Tillamook® cheddar cheese topped with our own salsa.

■ oregon coast omelet

4-egg omelette - 18.95 | 2-egg omelette - 14.95

A house special! Dungeness crab, bay shrimp, diced tomato, green onion & Swiss cheese topped with hollandaise sauce.

■ colorado omelet

4-egg omelette - 12.95 | 2-egg - 10.95

Smoked ham, onion, green pepper and Tillamook® cheddar cheese.



■ country omelet

4-egg omelette - 12.95 | 2-egg - 10.95

Smoked ham, bacon, sausage, potato, onion, mushrooms, green pepper and pepperjack cheese covered in country gravy.

■ northwest garden omelet

4-egg omelette - 11.25 | 2-egg - 9.25

Spinach, zucchini, diced tomato, mushrooms & Parmesan cheese.

■ smoked ham & cheese omelet

4-egg omelette - 10.95 | 2-egg - 8.95

Smoked ham & Tillamook® cheddar cheese. Substitute bacon or link sausage for ham.

Breakfast Scrambles

■ sammy's scramble 11.95 | Half Order - 9.95

Three eggs scrambled with ham, bacon, hash browns, mushrooms, onions, garlic, Tillamook® cheddar & pepperjack cheeses. Served with toast.

■ northwest veggie scramble 10.95 | Half Order - 8.95

Three eggs scrambled with broccoli, mushrooms, zucchini, onion & Tillamook® cheddar cheese. Served with hash browns and toast.

■ shack scramble 10.95 | Half Order - 8.95

Three eggs scrambled with smoked ham, Tillamook® cheddar cheese and green onions. Served with hash browns and toast.

■ b.o.c. scramble 10.95 | Half Order - 8.95

Three eggs scrambled with hickory smoked bacon, green onion and Tillamook® cheddar cheese. Served with hash browns and toast.

Toast Options: an English muffin, a buttermilk biscuit or two slices of sourdough, white, rye or wheat toast with preserves.
(sub Dave's Killer Bread - .50 extra)

Hearty Breakfasts

All of these "Hearty Breakfasts" are served with hash browns, your choice of toast and preserves. Choose from an English muffin, a butter-milk biscuit, or two slices of sourdough, white, rye, or wheat toast. (sub Dave's Killer Bread - .50 extra)



■ one egg farm breakfast 8.95

One egg (cooked any style). Served with hash browns, toast and your choice of one of the following:

- Two Strips of Bacon
- Two Strips of Peppered Bacon
- Two Link Sausages

■ one egg, hash browns & toast 7.75

■ two egg farm breakfast 10.75

Two eggs (cooked any style). Served with hash browns, toast and your choice of one of the following:

- Four Strips of Bacon
- Four Strips of Peppered Bacon
- Four Link Sausages
- One Patty Sausage
- One Slice of Smoked Ham

■ two eggs, hash browns & toast 8.75

■ chicken fried steak & country gravy 13.50

Served with two farm fresh eggs, hash browns & your choice of toast.

■ pork loin chops & country gravy

13.50 | Half Order - 10.25

Two boneless pork loin chops covered in country gravy & served with two farm fresh eggs, hash browns and your choice of toast.

Classics

■ eggs benedict 11.50 | 1/2 order - 9.50

A grilled English muffin topped with sliced Canadian bacon, poached eggs and covered with Hollandaise sauce. Served with hash browns.

■ crab benedict 18.95 | 1/2 order - 12.95

A grilled English muffin topped with Dungeness-lump crab blend, two poached eggs and Hollandaise sauce. Served with hash browns.

■ We fry with all-natural 0 trans fat oil.

■ Please be aware that our restaurant uses ingredients that contain all the major common FDA food allergens: peanut, tree nuts, eggs, fish, shellfish, milk, soy and wheat.

■ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

REVISED 9-4-2018

House Specialties

■ fresh avocado caprese toast 10.95

A thick slice of toasted bread topped with sliced avocado, fresh mozzarella, fresh basil, a drizzle of balsamic reduction and extra virgin olive oil, a fried egg and bacon.

■ Lighter Option (without bacon & egg) 8.95

■ corned beef hash & eggs 11.50

Traditional hash made with our own slow-roasted corned beef topped with two eggs, cooked any style and served with your choice of toast and preserves. Add a side of creamy horseradish sauce -- upon request.

■ the original haystack 9.95

A large portion of hash browns smothered in country gravy and topped with two eggs. Covered with Tillamook® cheddar cheese & green onions. Served with toast & preserves.

■ biscuit & country gravy combo 10.25

Two buttermilk biscuits served with two eggs, cooked any style and your choice of four strips of bacon or link sausages.

■ two biscuits & country gravy - 5.95

■ country skillet 12.50

Our delicious home-fried, cubed potatoes tossed with ham, sausage, bacon, onion, and green pepper covered with melted Tillamook® cheddar cheese, country gravy, and two eggs -- any style. Served with choice of toast and preserves.

Steak & Eggs

■ top sirloin steak & eggs 8 oz. - 19.50

■ rib-eye steak & eggs 10 oz. - 24.95

All steaks charbroiled to your specification. Served with two eggs (cooked any style), hash browns and toast.

toast options:

☐ one English muffin, one buttermilk biscuit, or two slices of sourdough, white, rye, or wheat toast (sub Dave's Killer Bread - .50 extra).

healthy options:

- ☐ substitute fresh fruit for hash browns & toast (additional charge).
- ☐ substitute soy Garden Sausage for link or patty sausage (additional charge).
- ☐ substitute cholesterol free "Eggbeaters" for eggs at no additional charge.
- ☐ sugar-free syrup available upon request

Pancakes

Served with butter & hot syrup.

■ buttermilk pancakes

Short Stack (2) - 4.95 | Full Stack (4) - 6.95

■ blueberry pancakes 7.95

Four buttermilk pancakes filled with fresh blueberries - topped with powdered sugar.

■ large pancake combo 8.95

Two eggs, short stack and choice of four strips of bacon, four link sausages or patty sausage.

■ small pancake combo 7.95

One egg, short stack and your choice of two strips of bacon or two link sausage.



Waffles

Served with butter & hot syrup.

■ belgian waffle 7.50

Malt batter made with butter that makes a difference you can really taste.

■ belgian waffle combo 10.50

A Belgian waffle with one egg and choice of two strips of bacon or two link sausages.

French Toast

Served with butter & hot syrup.

■ french toast 7.95

A traditional favorite. Three thick slices of egg bread, grilled & sprinkled with powdered sugar.

■ small order of french toast 5.95

Two thick-slices of egg bread' grilled & sprinkled with powdered sugar.

■ large french toast combo 11.50

Two eggs (cooked any style), two pieces of French toast, and your choice of four strips of bacon or link sausage.

■ small french toast combo 9.95

One egg (cooked any style), two pieces of French toast, and your choice of two strips of bacon or link sausage.



Fruit & Oatmeal

■ oatmeal apple crisp 8.95

Oatmeal topped with hot cinnamon-apple crisp, freshly baked in our kitchen and served with milk.

■ sliced banana 1.95

■ applesauce 1.95

■ side of seasonal fruit 4.50

■ hot oatmeal 4.95

Served with raisins, brown sugar & milk.

Sides / Egg-cetera

■ hash browns 3.50

■ bacon 2 Strips - 3.50 | 4 Strips - 4.95

■ pepper bacon 2 Strips - 3.50 | 4 Strips - 4.95

■ smoked ham steak 4.95

■ sausage 2 links - 2.95 | 4 links or a patty - 4.25

■ soy garden sausage

2 (1 oz.) patties - 2.75 | 4 (1 oz.) patties - 4.25

■ buttered toast 2.25

Your choice of an English muffin or two slices of sourdough, white, wheat, or rye.
(sub Dave's Killer "21 Grain" Bread - .50 extra)

■ buttermilk biscuit 1.75

Served with butter.

■ eggs -- any style

One Egg - 2.25 | Two Eggs - 3.95

■ country gravy 1.25 (3 oz.) | 1.95 (6 oz.)

A rich sausage gravy.

■ We fry with all-natural 0 trans fat oil.

■ Please be aware that our restaurant uses ingredients that contain all the major common FDA food allergens: peanut, tree nuts, eggs, fish, shellfish, milk, soy and wheat.

■ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

REVISED 9-4-2018

Coffee, Tea & Cocoa

- **hot coffee** 3.00 (free refills) Regular or Decaf
Non-dairy alternative is available with your coffee upon request: Soy Milk
- **hot tea** 3.00 (free refills)
- **hot chocolate** 3.00 Topped with whipped cream
- **fresh brewed ice tea** 3.00 (free refills)
- **hot spiced cider** 3.00



Cocktails

Some breakfast cocktail favorites available with food orders.

- **r-bar bloody mary** 7.95
House Vodka, Tabasco® Bloody Mary mix & J. Wilbur's signature seasoning in a salt-rimmed glass. Garnished with celery, lime, olive & pepperoncini.
- **screwdriver** 5.50 | OJ & Vodka over ice
- **mimosa** 5.25 | OJ & sparkling wine
- **house sparkling wine**
4.50/glass | 15.00/bottle
- **dark chocolate** - Kahlua & hot chocolate topped with whipped cream. 8.00
- **breakfast shot** - Jamison's Authentic Irish Whiskey and Buttershots with an OJ back. Tastes like pancakes! 8.50
- **hot apple pie** - Tuaca Italian Brandy and hot cider topped with whipped cream & nutmeg 8.25
- **irish coffee** - Jamison's Authentic Irish Whiskey with brown sugar in freshly brewed hot coffee topped with whipped cream 8.25



Cold Drinks

- **milk - 2% or chocolate**
10 oz. (Small) - 2.50 16 oz. (Large) - 3.25
- **assorted juices**
Orange | Apple | Cranberry | Grapefruit | Tomato
10 oz. (Small) - 3.25 16 oz. (Large) - 4.25
- **soft drinks** 3.00 (free refills)
Coke, Diet Coke, Sprite, Root Beer and Mr. Pibb
- **lemonade** 3.95 (one free refill)
- **strawberry lemonade** 4.25 (one free refill)
- **raspberry lemonade** 4.25 (one free refill)



Please see our Drink & Dessert Menu for other offerings.

- We fry with all-natural 0 trans fat oil.
- Please be aware that our restaurant uses ingredients that contain all the major common FDA food allergens: peanut, tree nuts, eggs, fish, shellfish, milk, soy and wheat.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

REVISED - 12-31-2019

A local landmark since 1934



The Reedville Cafe is a local landmark... a real neighborhood gathering place since its origins as the Shack Tavern in 1934. The Cafe has been in the Van Beveren family since 1950 when Al and Polly bought the Shack "lock, stock and barrel" and started serving hamburgers, fried chicken, fresh whole Dungeness crab on newspaper (in season) and of course, Blitz beer (for 10 cents a glass back in the '50s). Many locals fondly remember The Crab Shack, a fresh seafood market, located just west of the present Cafe, also owned by the Van Beverens.

Rick Van Beveren, Al and Polly's son, has run the business since 1978, remodeling and expanding the kitchen, dining rooms and outdoor areas several times. In 1990 the name was changed to Reedville Cafe & Catering, reflecting the focus on good food served in a warm friendly setting, and launching the off-premises catering program, located in the building just north of the Cafe. In 2004 a bar, new dining area and restrooms were added and the Cafe refurbished to better serve our growing neighborhood and loyal clientele.

fresh, local ingredients

As part of our mission, we strive to use fresh ingredients from local suppliers, especially in the preparation of our signature and seasonal menu items that make us unique -- Oregon Dungeness crab and bay shrimp, Tillamook® cheddar cheese, and natural ground beef from the Pacific Northwest being just a few of those ingredients. Reedville Catering is a true "farm to table" company, locally sourcing as many ingredients as possible!

always something happening

Each month we feature menu specials including our "CrabFest" the entire month of January, "SteakFest" in April, "Sizzlin' Summer BBQ" and "Oktoberfest" in the fall.

The owners, management and staff of the Cafe are all proud of our little Cafe and to be a vital part of our neighborhood and the Hillsboro Community. Thanks for coming in... we hope to see you often!



7575 S.E. Tualatin Valley Highway (at Cornelius Pass Road)
Hillsboro OR 97123 | 503-649-4643

VISA, Mastercard, American Express and Discover accepted.

Sorry, we are no longer able to accept checks.

Our kitchen will prepare any menu item To-Go at no extra charge.

For complete catering and event services call:
Reedville Catering @ 503.642.9898

Sign up for email specials at: www.reedvillecafe.com

Become a fan and "like us" on Facebook.

REVISED 9-4-2018