Infusion Bar & Grill

Breakfast Menu
Saturdays & Sundays
8am-1pm

Beverages & Cocktails

Juices
Orange, Apple, Mango, Pineapple, Grapefruit, Cranberry, or Tomato.
Large 4.25 Small 3.25

Milk
2% Milk
Large 3.25 Small 2.25

Coffee
Organic & locally roasted by Grounds for Change in Poulsbo, WA.
2.25

Mango Mimosa
Wycliff Champagne complimented with mango nectar.
6.00

Infusion's Bloody Mary
Vodka, tomato juice, and Dimitri's bloody Mary mix, garnished with prosciutto, prawn, queen green olive, and a lime.
8.50

*Original Breakfast
Two eggs, hash browns, and your choice of meat and toast. 10

Build Your Own Omelet**
Pick 1 Meat: ham, sausage, or bacon
Pick 1 Cheese: pepper jack, Swiss, or cheddar. Additional $0.50 for Feta, Mozzarella, or goat cheese
Pick 2 Vegetables: Bell pepper mix, spinach, mushrooms, onions, or tomatoes. Served with hash browns and toast. 11

Veggie Omelet**
Bell pepper mix, spinach, mushrooms, onions, and tomatoes with your choice of cheese. Served with hash browns and toast. 10

Hot Link Omelet**
Omelet filled with sliced hot link and pepper jack cheese. Served with hash browns and toast. 12

Infusion Scramble**
Your choice of meat, cheese and two veggies, scrambled with eggs, hash browns and toast. 11

*Eggs Benedict**
Poached eggs served over English muffin or biscuit with sliced ham, topped with house hollandaise and a side of hash browns. 11

*Corn Beef Hash
Corn beef, cubed potatoes, bell peppers and onions. Served with two eggs & toast. 12

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increases your risk of foodborne illnesses, especially if you have certain medical conditions.
**Menu item contains nuts, fruits, and/or milk products. Please advise your server of any allergies.
18% gratuity included for parties of 6 or more.

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*Country Fried Steak & Eggs**
Chicken fried steak topped with house sausage gravy, two eggs, hash browns and toast. 14

*Steak & Eggs**
Certified Angus Ranch steak, two eggs, hash browns and toast. 14

*Chorizo Breakfast Burrito**
Meaty Chorizo sausage, eggs, cheddar cheese, rolled in a soft flour tortilla. Served with hash browns and a side of salsa & sour cream. 12

*Huevos Rancheros**
Corn Tortillas topped with black beans, two eggs, homemade salsa, sour cream, avocado and served with hash-browns 11

*Biscuits & Gravy**
House made sausage gravy served over warm biscuits and two eggs.
Full order 10 ½ order 7

Belgian Waffle**
Belgian waffle topped with fruit and whipped cream, Served with your choice of meat 10

French Toast**
Traditional French toast topped with fruit, powder sugar and your choice of meat. 10

Bowl of Snoqualmie Oatmeal**
Served with brown sugar, milk, craisins and candied walnuts. 7

Sides

Two Buttermilk Pancakes**
5.99

Fresh Fruit
Cup 2.99 Bowl 4.99

Slice of Toast** 1.50

*Two Eggs** 2.50

Side of Meat
Ham, Apple smoked bacon or sausage patties
3.75

Side of Hash Browns 2.95

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