

BREAKFAST

{monday - friday}

gluten friendly upon request tavern signatures

We use extra-large farm fresh eggs, real butter, thick-cut smoked bacon, and ground pork country style sausage from consciously raised, locally sourced farms. Gouda hash browns are our signature baked style hash brown potatoes with smoked gouda cheese and roasted garlic. Enjoy & good day!



EGGS & NEIGHBORHOOD CLASSICS

The All American** 13.95
three eggs any style, choice of bacon or sausage, toast, gouda hash browns or fruit

The 4 & 5 Benny** 15.95
two poached eggs, english muffin, smoked ham, hollandaise, gouda hash browns or fruit

The Reuben Benny** 15.95
two poached eggs, caraway rye toast, corned beef, chopped pickles, gruyere, hollandaise, gouda hash browns or fruit

Egg Sandwich 13.95
toasted multigrain, two fried eggs, gruyère, basil mayo, tomato, red onion, gouda hash browns or fruit
(add avocado +2) (add bacon +2)

Steak & Eggs** 21.95
6 oz sirloin, two eggs any style, toast, hollandaise, gouda hash browns or fruit

Tillamook Cheddar Omelet 15.95
your choice of chopped bacon, ham, sausage, or... just cheese, toast, gouda hash browns or fruit

Sunrise Burger** 15.95
sunny side up egg, gouda hash browns, bacon, brioche bun, side of fruit, served with hollandaise

Tavern Corned Beef Hash 14.95
corned beef, potatoes, bell peppers, red onion, two poached eggs, toast
(no substitutions or deletions please)

Breakfast Burrito 15.95
rotisserie chicken or sausage, gouda hash browns, scrambled eggs, charred corn salsa, tomato, lime sour cream, queso fresco, roasted poblano salsa, tortilla chips, cilantro

Buttermilk Pancakes 13.95
three classic tavern pancakes, local maple syrup, choice of sausage or bacon

French Toast 13.95
griddled ciabatta french toast, local maple syrup, choice of sausage or bacon

Roasted Vegetable Omelet 15.95
oven roasted tomatoes, wild mushrooms, garlic spinach, asparagus, mozzarella cheese, toast, gouda hash browns or fruit
(no substitutions or deletions please)

BREAKFAST BOWLS & HEALTHY STUFF

Breakfast Bowl 14.95
three egg whites scrambled, quinoa, seasonal vegetables, tomatoes, avocado, plum sauce

Salmon Healthy Bowl 22.95
steamed green beans, lemongrass sauce, baby greens, toasted pepitas, cucumbers, plum sauce, grape tomatoes, edamame, quinoa

Açaí Bowl 13.95
frozen berry acai, peanut butter, bananas, strawberries, blueberries, granola, honey

Banana Nut Overnight Oats 9.95
rolled oats, milk, greek yogurt, chia seeds, pureed bananas, vanilla, walnuts, brown sugar

Protein Scramble 13.95
four farm fresh eggs, choice of bacon, sausage, ham or rotisserie chicken, tillamook cheddar, fruit

Avocado Toast 13.95
toasted multigrain bread, crispy prosciutto, tomato, baby spring greens, two poached eggs, everything bagel seasoning, side of fruit

SIDES 4 BREAKFAST

Smokehouse Bacon 6
thick cut, 4 pieces

Country Sausage Links 6
three links

Seasonal Fruit 5

Eggs 4
2 extra large farm fresh, any style

Toast & Jam 1.50
choice of multigrain, sourdough, caraway, whipped butter
english muffin +1.00
gluten free bun +1.95

Gouda Hash Browns 6 / 8.50
roasted garlic, creamy

Breakfast Drinks

Fresh Juice.....	3.50/4.95
orange, cranberry, apple, pineapple, tomato & grapefruit	
Coffee.....	3.99
regular, decaf	
Milk.....	3.50/4.95
2%, chocolate	
Iced Tea.....	3.99
Soda.....	3.99
cola, diet cola, lemon-lime, alpine mist, pibb xtra, coke zero, ginger beer	
Hot Tea.....	3.99
ask your server	



EYE OPENERS

Mimosa 9
the brunch classic, orange juice, california sparkling wine

Paloma-Mimosa 11
tequila, ruby red grapefruit, lime juice, california sparkling wine

Mimosa Flight 20
two splits of bubbly, amazing juices

Blueberry Mimosa 11
blueberry simple syrup, lemon juice, california sparkling wine

Morning Mule 11
ketel one oranje, orange juice, lime juice, ginger beer

Maple Bourbon Smash 12
bulleit bourbon, maple syrup, bitters, orange juice, lemon juice, bacon garnish

TAVERN MARY 13
tito’s vodka, house bloody mary mix, celery salt rim {regular or spicy}

COLD BREW COCKTAILS

The Right Side of the Bed 14
bulleit bourbon, dom benedictine, vanilla-cinnamon simple syrup, orange bitters

Salted Caramel Latte 11
salted caramel vodka, rumchata, sugar salt rim, whipped cream

Tequila Me Softly 14
milagro reposado tequila, du nord coffee liqueur, vanilla-cinnamon simple syrup

Mocha Madness 12
stoli vanilla, trader vic’s white chocolate, crème de cacao, whipped cream, chocolate chips

Espresso Martini 14
ketel one, du nord coffee liqueur, vanilla-cinnamon simple syrup

MORNING MOCKTAILS

Mockmosa 9
orange or pomegranate juice, lyre’s n/a prosecco

Berrylicious Lavender 10
strawberry lavender syrup, lyre’s n/a prosecco

Faux Aperol Spritz 10
spritz del conte, lyre’s n/a prosecco, soda water

Vanilla Cinna-Latte 8
vanilla-cinnamon simple syrup, half & half

Double Chocolate Mocha 8
chocolate milk, vanilla-cinnamon simple syrup, whipped cream, chocolate drizzle, cold brew

Cold Brew 7
cold brew over ice



HAPPY HOUR

Happy Hour at Tavern 4 & 5 is the perfect excuse to unwind, grab a seat at the bar, and enjoy great deals in a fun, upbeat atmosphere.

Join us Monday–Friday from 2 PM to 5 PM for crave-worthy bites, refreshing drinks, and the kind of vibe that turns one quick stop into an all-afternoon hangout.



PRIVATE DINING

Featuring a full bar, sound system with microphone, WiFi, and big screen TVs, our private dining space is perfect for groups of just about any size, from 12 to 50. So whether it’s a company outing, rehearsal dinner, baby shower, birthday party, office happy hour or just about any event you want to make special, our events coordinator will work with you to ensure that every detail is planned from the menu to the bar to the decor.

For more information or to reserve our private dining room, please email events@tavern4and5.com

if you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you
*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of foodborne illness
we respectfully request you limit your dining experience to two hours or less
gratuity of 20% may be added to parties of 8 or more