

LA INDUSTRIA

TEX MEX

BRUNCH SPECIALTIES

HOT CHICKEN BISCUIT SANDWICH 15

fried chicken tossed in bravas sauce, bread and butter pickles, iceberg lettuce, jalapeño ranch, and a fried egg on a cheddar jalapeño biscuit, served with hash browns
add bacon +4

TAMALE BENEDICT 16 ^{gf}

brown butter hollandaise, achiote salsa, and a fried egg over a house made tinga chicken tamale, served with hash browns

BISCUIT & CHORIZO GRAVY 15

cheddar jalapeño biscuit, chorizo chicken gravy, two fried eggs, scallions ^{gf}

CLASSIC BREAKFAST 13.5

two eggs your way served with chorizo or bacon, hash browns, and your choice of toast, ^{gf}a biscuit, or grits

SPRING VEGETABLE FRITTATA 13.5

scrambled eggs with marinated mushrooms, roasted tomatoes, piquillo peppers, and queso fresco baked and topped with scallions, avocado salsa. served with sourdough toast, ^{gf}hash browns, or grits

SHRIMP & GRITS 25

prawns and chorizo sautéed in poblano cream sauce with cheesy grits, pico, avocado, green onion, and two fried eggs

TEX-MEX BREAKFAST

BRUNCH TACOS 13

scrambled eggs, bacon or chorizo, avocado crema, iceberg lettuce, pico, queso fresco, and cilantro on three flour or corn tortillas ^{gf}

CHILAQUILES 13

tortilla chips tossed in achiote salsa, epazote, black beans, cheese blend with two fried eggs, topped with roasted jalapeño, queso fresco, diced onion, pico, crema, and cilantro

STEAK & EGG BURRITO 17

scrambled eggs, carne asada, salsa de LT, shredded potatoes, mexican cheese, sour cream, pickled jalapeños, and green onions in a homemade flour tortilla

SWEET SNACKS

CHURROS 10

fried and coated in apple cinnamon sugar served with chocolate sauce

BUTTERMILK PANCAKES 12

two buttermilk pancakes served with whipped butter and maple syrup

LEMON BLUEBERRY PANCAKES 14

two brown sugar crusted pancakes with fresh blueberry, lemon zest, whipped butter and maple syrup

FRENCH TOAST 15

custard soaked croissant, blueberry maple syrup, tangerine chantilly, powdered sugar

SIDES

ONE EGG 2

HASHBROWNS 4

BLACK BEANS 4

REFRIRED BEANS 4

SPANISH RICE 4

CILANTRO LIME RICE 4

TWO STRIPS OF BACON 4

CHORIZO 5

FRUIT CUP 6

POTATO CAKE 4

GRITS 5

TOAST 2

BRUNCH BEVERAGES

PALOMIMOSA 11

Cava, blanco tequila, elderflower liqueur, grapefruit juice

AÑEJO CAFÉ 11

el Mayor añejo tequila, Hue Hue coffee rum, coffee, agave, whipped cream

CUCUMBER RANCH WATER 9

muddled cucumber, blanco tequila, soda water, lime

BLOODY MARY/MARIA 11

vodka, tequila, or mezcal with our scratch made mix and an assortment of garnishes

add bacon +2

MICHELADA 8

Pacifico with a splash of house bloody mary mix, chili salt rim, and a lime

MIMOSA 9

sparkling wine with orange, grapefruit, pineapple, or passion fruit juice

ESPRESSO MARTINI 11

vodka, kahlue, averna, triple sec, coffee

WINE

Sparkling

CAVA 10 | 38

marqués de cáceres, spain, nv

VINTAGE BRUT 12 | 46

argyle, willamette valley, oregon, '16

White & Rosé

HOUSE WHITE 9 | 35

bodegas borsao, spain '19

CHARDONNAY 12 | 46

left coast estate, willamette valley, oregon '20

PINOT GRIS 10 | 38

ponzi vineyards, willamette valley, oregon '21

ROSÉ 12 | 42

cor cellars, horse heaven hills, washington '21

Red

HOUSE RED 9 | 35

bodegas sierra salinas, spain, '18

PINOT NOIR 13 | 50

ezytgr, willamette valley, oregon '21

MALBEC 13 | 50

familia furlotti, mendoza, argentina, '21

CABERNET SAUVIGNON 12 | 46

ultraviolet, sonoma, california '21

DRAFT BEER

CRUX PILSNER 7

bend, or

BONEYARD RPM IPA 7

bend, or

VAN HENION BLACK LAGER 7

bend, or

ROTATING IPA 7

ask your server

SUN RIVER HEFEWEIZEN 7

bend, or

ANCESTRY IRISH RED 7

tualatin, or

PFRIEM PALE ALE 7

hood river, oregon

PACIFICO 6

mazatlán, mexico

NO PROOF

FRUIT JUICE 5

UPPER LEFT ROASTERS DRIP COFFEE 3

ICED OR HOT TEA 3

SOFT DRINKS 4

MEXICAN COKE 4

CRATER LAKE ROOT BEER 4

TOPO CHICO 4