



f www.darbyscafe.com
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"A place to share friendship, diversity and great foods."

HOURS

Monday through Friday

8am - 2:30pm

Lunch available after 11am

Saturday & Sunday

8am - 2:30pm

Brunch only all day

GF=Gluten Free, GFO=Gluten Free Option, VEG=Vegetarian, V=Vegan, VO=Vegan Option

We are located in a working brewery, as such, gluten may be airborne which can contaminate surfaces and equipment.

Beverages

Soda in the can - 1.79 - Pepsi, Diet Pepsi, 7up, Dr. Pepper or Mountain Dew

Fresh Olympia Coffee Roasting Co. Coffee (free refills), Double Espresso or Americano - 2.79

Cappuccino - 3.99, Harmony Chai Latte - 4.49, Cafe Latte - 3.99, Cafe Mocha - 4.29, Hot Chocolate - 2.99

Wortworks Soda Co. Rootbeer - 3.99

Hot Tea or Iced Tea - 2.49 - Hot: English Breakfast, Earl Grey, Green, Chamomile, Peppermint - Iced: Lipton Iced Tea

Fresh Squeezed Lemonade - 2.79 - served sweetened with housemade cane syrup

Organic Fresh Hand Squeezed Orange Juice - small (8 oz.): 3.99, large (16 oz.): 5.99

Juice - small (8 oz.): 2.49, large (16 oz.): 3.99 - cranberry, apple, grapefruit or tomato

Milk - small (8 oz.): 2.49, large (16 oz.): 3.99 - (add .50 for chocolate, add .50 to substitute organic soy or almond)

Boozy

Three Magnets beer on tap - rotating selections, please ask you server for a beer list: priced as marked

PBR - 1.99 - in a can

Olde English: 2.49 - in a can

House Wine - 4.99 - red, white or sparkling

Bloody Mary - 6.99 - vodka and our house vegan bloody mary mix with all the fixin's

Bloody Miriam - 6.99 - Uncle Val's Botanical Gin and harissa spiced vegan mary mix with all the fixin's

Avo Maria - 7.49 - tequila with our house vegan avocado, tomatillo, jalapeno & cilantro mix with all the fixin's

Michelada - 4.99 - a PBR on the rocks with our classic Bloody Mary mix and all the fixin's

Brass Monkey - 4.49 - fresh squeezed OJ & a pounder of Olde English, just like Grandma used to make

Mimosa - 6.99 - fresh squeezed OJ & bubbly in a pint glass

Appleoosa or Cranmosa - 5.99 - juice & bubbly in a pint glass

Pineapple Upside Down Punch - 6.99 - rum, coconut milk, OJ, pineapple, cinnamon syrup, dark rum float, pint, rocks

Old Fashioned Joe - 6.99 - a shot of espresso, bourbon, Angostura bitters, simple syrup, lemon peel, rocks

Soup & Salad

Housemade Dressings: Peppadew Vinaigrette, Lemon Dill Ranch, Blue Cheese, Goddess

Soup - cup 3.99, bowl 5.99

choice of beercheese soup or cajun crawfish chowder

Summer Chicken Salad - 11.99 (VO) (GFO)

grilled chicken breast, cheddar, avocado, orange slices, sprouts on spring greens, pumpkin seeds, lemon-dill ranch

Soup & Salad - cup 7.99, bowl 9.99

side salad with choice of dressing, choice of salmon chowder or beercheese soup

Smoked Salmon Salad - 13.99 (VO) (GFO)

smoked salmon, cucumber, heirloom tomato, house pickled red onion, crispy capers on spring greens, vinaigrette

Sandwiches & Burgers

Served with pickle spear and choice of hand cut french fries, house salad, salmon chowder or beercheese soup

Burgers are 7oz house ground and hand formed, on a bun made by Jen Ownbey and her crew at 8 arms Bakery in Tumwater, just for us!

Cold Roast Beef - 10.99 (GFO)

house pickled red onion, heirloom tomato, greens and blue cheese spread on a house hoagie

Smoked Salmon - 12.99 (GFO)

avocado, cucumber, heirloom tomato, spring greens and pickled mustard seed cream cheese on toasted rye sub seitan and vegan russian dressing, no charge

Fontina Grilled Cheese - 9.49 (VEG)

roasted red pepper, caramelized onion and a sprinkle of savory Urfu Biber spice on sourdough add country ham 1.99

Darby's Reuben - 11.49 (GFO)

our most popular! choose from our housemade shredded corned beef or house seitan, swiss cheese or Daiya with saurkraut and regular or vegan russian dressing on swirl rye

Korean Fried Chicken - 11.99

house fried chicken, house kimchi, garlic aioli, house hogie roll

The Imperial Burger - 15.99

topped with two slices of bacon, cheddar cheese, pork and duck sausage gravy and a sunnyside up egg

Blue Cheese Burger - 10.99 (GFO)

blue cheese, grilled onion, heirloom tomato and horseradish mayo add bacon 1.99

Gouda Mushroom Burger - 11.49 (VO)(GFO)

local gouda, grilled local mushrooms and pickled mustard seed cream cheese

Vegan Burger - 10.99 (V)

house vegan patty, avocado, spring greens, heirloom tomato, veganaise

Veggie Cheese Burger - 11.49 (VO)

house vegan patty, choice of swiss or daiya, crisp pickled onion straws, vegan russian dressing

Breakfast

Vegan Toast: Housemade Biscuit, Organic 24-Grain Whole Wheat and Swirl Rye **Other Toast:** Sourdough and English Muffin
Substitute Housemade Gluten Free Toast (not vegan) for .99
Substitute N'eggs, egg whites, or moroccan tofu for .99
Substitute fruit for hashbrowns 1.49
Split meal charge is \$.99

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Pancakes & More

Pancakes - 7.99 (V)

Served with table syrup, substitute real maple from Keith and Jackie Dufresne's small family farm \$1.99
Add blueberries 1.49
Add two eggs 1.99
Add meat (or vegan protein) 2.99
Add meat & eggs 3.99

Hot Quinoa Cereal - 6.99 (V)(GF)

with almond milk, berries

Creme Brulee French Toast- 7.99 (VEG)

Served with house pickled blueberry jam and a drizzle of real maple syrup
Add two eggs 1.99
Add meat (or vegan protein) 2.99
Add meat & eggs 3.99

Tunawerth Yogurt - 7.99 (V)

yogurt from a local Tenino creamery, owned by Anita and Peter De Boer, served with our famous house maple bourbon granola and berries

Classics

Two Egg Breakfast - 7.99 (VO)(GFO)

hashbrowns, toast substitute vegan neggs for no charge, add choice of sausage links, four slices of centercut Oregon bacon, Uli's sausage links, our vegan sausage, or smokey house seitan for 2.99, add a full country ham steak 4.99

Biscuits & Gravy - 9.49

fresh baked biscuits covered with pork & duck sausage gravy, with hashbrowns
add two eggs 1.99, sausage links or Oregon bacon 2.99,
full contry ham steak 4.99, eggs and sausage or bacon 3.99

Vegan Biscuits & Gravy - 8.99 (V)

fresh baked biscuits covered with Adam's Mushrooms shiitake mushroom gravy, with hashbrowns
add vegan n'eggs or two eggs 1.99, vegan sausage or smokey seitan 2.99, n'eggs and vegan protein 3.99

The Big Breakfast - 15.99

three eggs, four sausage links, half a country ham steak, pork and duck gravy smothered hashbrowns, toast

Chickenfried Steak - 13.99

hand breaded cube steak topped with house pork & duck gravy, served with two eggs, hashbrowns, toast

Huevos Rancheros - 12.49 (VEG)(GF)

corn tortillas with cheddar & black beans, topped with two sunnyside up eggs, our creamy chipotle ranchero sauce, cilantro -lime sour cream & avocado, with hashbrowns

Breakfast Burrito - 10.99 (VEG) (VO) (GFO)

eggs, beans, cheddar, fingerling potato, jalapeno, topped with salsa and cilantro-lime sour cream add chorizo or bacon 1.99

Specialties

Smoked Salmon Baguette - 11.99

Open-faced sandwich on house baked baguette topped with pickled mustard seed cream cheese, pickled red onion, baby greens, smoked salmon and a poached egg, with hashbrowns

Fried Chicken in a Biscuit - 10.99

hand battered deep fried chicken on a house biscuit with bacon, honey and tabasco with hashbrowns.

Volcano Omelet - 12.49 (VO) (GFO)

three egg omelet with chorizo, cheddar cheese, avocado and cilantro topped with red salsa and crisp jalapeno rings, with hashbrowns, toast

Moroccan Tofu Scramble - 10.99 (V) (GFO)

harissa, roasted red pepper, zucchini, crispy capers with hashbrowns and toast

Hash

Corned Beef Hash - 13.99 (GFO)

house corned beef, fingerling potato, roasted red pepper and caramelized onion. Topped with two sunnyside up eggs, toast

Seitan Hash - 11.99 (V)

fingerling potato, zucchini, roasted red pepper, caramelized onion, vegan demi glaze, toast add two fried eggs* 1.99

Kimchi Hash - 9.99 (V)(GFO)

fingerling potato, roasted red pepper, caramelized onion sesame seeds, toast
add two fried eggs and Uli's rye porter sausage 4.99

Chorizo Hash - 13.99 (GFO)

fingerling potato, roasted red pepper, caramelized onion, avocado. Topped with two sunnyside up eggs, toast

Benedicts

Oysters Creole - 13.99

roasted red pepper, creole hollandaise, hashbrowns

Country Ham - 13.49 (GFO)

pickled mustard seed hollandaise, hashbrowns

Bacon Benny - 12.99 (GFO)

hollandaise, hashbrowns sub seitan, no charge (VEG)

Heirloom Tomato - 11.99 (VEG)(GFO)

avocado, tarragon hollandaise, hashbrowns

Fried Eggplant - 11.99 (VEG)

sundried tomato hollandaise, hashbrowns

Smoked Salmon - 13.99 (GFO)

dill hollandaise, hashbrowns

Side Dishes

Stiebrs Farms Cage Free Vegetarian Fed Egg - 1.49

Hashbrowns - 3.29

Side of Protein - 3.99 half country ham steak, centercut Oregon bacon, Uli's sausage links, vegan sausage or smokey seitan

Toast, English Muffin or Biscuit - 2.29

Fresh Fruit: cup 3.99, Bowl: 5.49

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.