

PREMIUM Burgers

Made with locally sourced, 100% natural, hand-formed 1/3 pound all beef patties and served on a fresh 8 Arms Bakery bun with a pickle spear and choice of Housemade Soup, Organic Spring Green Salad, or Fresh Cut Curly Fries.

Substitute Gluten Free Bread from 8 Arms Bakery (contains egg) for .99

Substitute Vegan's Delight Patty or Chicken Breast for no extra charge.

Darby's Burger - Onion, lettuce, tomato and Darby's sauce. (add cheese for .49, bacon .99)	8.99
Mushroom Swiss - Marinated mushrooms, melted Swiss cheese & mayo.	9.49
Sunshine Burger - Tillamook cheddar cheese, cream cheese, Hempler's ham, and an egg sunnyside up.	10.49
Brocco Burger - Tillamook Vintage White Cheddar, broccoli, more white cheddar & Darby's sauce.	9.99
Western Burger - BBQ sauce, homemade onion rings, bacon, Tillamook cheddar cheese & ranch dressing.	10.99
Greek Burger - Feta, three olive tapanade, red onion, tomato, spinach, red pepper and mayo.	10.49
Bacon Blue Cheese Burger - Two slices of bacon, blue cheese, lettuce, tomato, onion & mayo.	10.49
Black Jack Burger - Blackened patty with avocado, jalapeno, lettuce, tomato, red onion, pepperjack cheese & mayo.	10.49
Oyster Burger - Patty topped with fresh, local pacific chickenfried oysters, bacon, our housemade bloody mary cocktail sauce, lettuce, tomato & onion.	12.99
BYOB (Build Your Own Burger) - You pick the toppin's, we'll make up a price. Get creative people.*	

Veggie Burgers

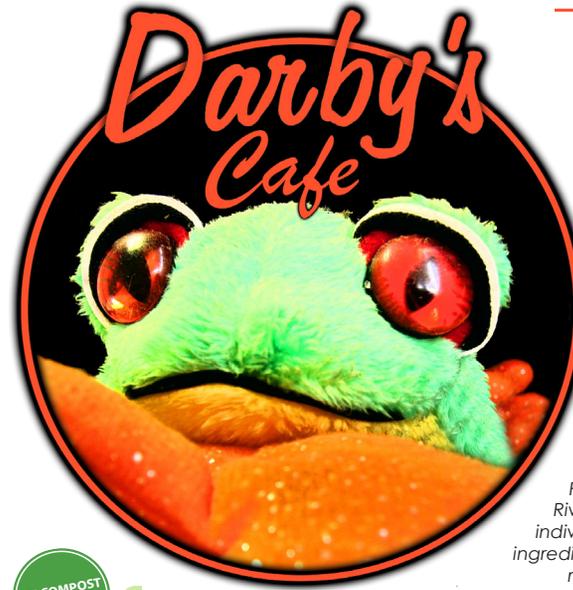
All of our veggie burgers can easily be made vegan.

All of our vegan patties are homemade and served on a fresh 8 Arms Bakery bun with a pickle spear and choice of Housemade Soup, Organic Spring Green Salad, or Fresh Cut Curly Fries.

Vegan's Delight - Our own vegan creation of lentils, almonds, oats, veggies and spices topped with leaf lettuce, tomato, onion, and housemade vegan mayo.	8.99
Mediterranean Delight - Our vegan's Delight patty, topped three olive tapanade, feta cheese, red onion, tomato, spinach, red pepper and mayo.	10.29
The Red Curtain - Fennel and sage vegan sausage patty topped with our housemade red cabbage and beet slaw, deli mustard, and choice of Swiss cheese or Daiya vegan cheese.	9.99
Facon Cheez Burger - Our vegan's delight patty, topped with smokey seitan strips, lettuce, tomato, onion, choice of cheddar or Daiya vegan cheese and vegan mayo.	10.29
Mushroom Cheez Burger - Our vegan's delight patty, topped with sauteed marinated mushrooms, choice of Swiss cheese or Daiya vegan cheese and vegan mayo.	9.79
Spice World - Blackened vegan patty, topped with avocado, red onion, jalapeno, lettuce, tomato, choice of pepperjack cheese or Daiya vegan cheese and vegan mayo.	10.49
BYOVB (Build Your Own Veggie Burger) - Choose your patty: vegan's delight or vegan sausage patty, pick the toppin's & we'll make up a price.*	

Desserts

Apple Crisp Roller Apples, cinnamon, brown sugar and our maple bourbon granola, rolled up in a tortilla and fried, served with vanilla ice cream.	4.99
Blueberry Crunch Roller Blueberries, cream cheese frosting and our maple bourbon granola, rolled up in a tortilla and fried, served with vanilla ice cream.	4.99
Chocolate Peanut Butter Roller Chocolate, peanut butter and our maple bourbon granola, rolled up in a tortilla and fried, served with vanilla ice cream.	4.99
Affagato Scoop of vanilla ice cream served with two shots of espresso and topped with whipped cream.	3.49
Rootbeer Float Scoop of vanilla ice cream floating in a glass of rootbeer.	3.49



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HOURS

Wednesday, Thursday & Friday

7 AM - 9 PM

Lunch available after 11 AM

Saturday & Sunday

8 AM - 9 PM

Lunch available after 2 PM

Monday & Tuesday

Closed

"A place to share friendship, diversity and great foods."

We strive to offer a balanced fare for vegans, vegetarians and non, using quality ingredients from local vendors such as Batdorf & Bronson, Stiebers Farms, Western Meats, 8 Arms Bakery, Taylor Shellfish, The Olympia Food Co-Op, Harmony Chai, & Black River Blues Farm. Our food is cooked individually for each order from fresh ingredients. In doing so we are NOT a fast food restaurant. Please be patient and enjoy.
-Thanks!

Hot Drinks

We use fresh roasted Batdorf & Bronson "Bohemian Blend" for our coffee. All espresso drinks are doubles.
Additional Double Shot of Espresso: .99, Housemade Vanilla or Almond Syrup: .49, Sub Organic Soy Milk: .49, Breve: .49

Fresh Roasted Batdorf & Bronson Coffee (free refills), Double Espresso or Americano	2.09
Tea - English Breakfast, Earl Grey, Green, Lotus Green, Chamomile, Ginger Green or Peppermint	1.89
Cappuccino - one third espresso, one third steamed milk and one third foam	2.99
Harmony Chai Latte - chai made on Orcas Island, mixed with steamed milk	12 oz.: 3.49 16 oz.: 3.79
Cafe Latte - a double shot served with steamed milk	12 oz.: 3.49 16 oz.: 3.79
Cafe Mocha - a latte with a touch of Ghirardelli chocolate and whipped cream	12 oz.: 3.79 16 oz.: 3.99
Hot Chocolate - steamed milk, Ghirardelli's chocolate and whipped cream	12 oz.: 2.29 16 oz.: 2.79

Cold Drinks

Soda in the can - Pepsi, Diet Pepsi, 7up, Dr. Pepper, Mountain Dew, Root Beer or Diet Cherry Coke	1.29
Iced Tea - Lipton Iced Tea served unsweetened	1.89
Fresh Squeezed Lemonade - served sweetened with housemade cane syrup	2.29
Fresh Hand Squeezed Orange Juice	Small (8 oz.): 2.99 Large (16 oz.): 4.79
Juice - grape, cranberry, apple, grapefruit, tomato or V8	Small (8 oz.): 1.99 Large (16 oz.): 2.99
Milk - (add .20 for chocolate, add .49 to substitute organic soy)	Small (8 oz.): 1.99 Large (16 oz.): 2.99

Beer & Wine

Micros on tap - rotating selections, please ask you server	3.95
Bottled/Canned Micros - Fremont IPA (can), Full Sale Amber, Black Butte, and Gluten Free Omission Pale Ale	2.95
Coors Light - in bottle: 2.50 PBR - in a can: 1.75 Olde English: 2.50 House Wine - red, white or sparkling:	3.95

Specialty Breakfast Drinks

Our Bloodys come served in a pint glass with vegan, housemade Bloody Mary mix, a seasoned rim, and are well garnished!

Bloody Mary (vodka), Bloody Maria (tequila), Bloody Murder (gin), Bloody Pirate (rum), Bloody Molly (Irish whiskey), Bloody Kentucky (bourbon), Bloody Canuck (Canadian whiskey)	6.95
Michelada - a PBR on ice with our Bloody Mary mix and all the fixin's	3.95
Spanish Dove - tequila, grapefruit, 7-up and grenadine in a salted pint glass	4.95
Red Rooster - vodka, cranberry juice, and fresh squeezed orange juice served in a pint glass	5.50
Rose Parade Lemonade - baby rose infused vodka and fresh squeezed lemonade served on the rocks	3.95
Brass Monkey - fresh squeezed OJ & a pounder of Olde English, just like Grandma used to make	5.95
Mimosa - fresh squeezed OJ & Champagne	Wine Glass: 4.50 Pint: 6.95
Appleoosa, Grapelini or Cranmosa - juice & champagne	Wine Glass: 3.95 Pint: 5.95
Grog - Orcas Island's Harmony Chai latte and Bacardi Rum	4.95
Butter Nut Slosh - house made amaretto, butterscotch schnapps, bourbon and cream on the rocks	5.95
The Russian-American - two shots of espresso, cream, vodka and Kahlua, served hot or cold	4.95
Shot in the Butte - Black Butte Porter topped off with two shots of espresso	4.50

Breakfast

Vegan Toast: Biscuit, Dave's Killer whole grain and Swirl Rye **Other Toast:** Sourdough and English Muffin
Gluten Free Toast: Substitute 8 Arms Bakery Millet Bread (contains eggs) for .99
 Substitute N'eggs, egg whites, or tofu for .99
 Substitute homefries for hashbrowns for 1.29, fruit for 1.49 **Split meal charge is \$1.00**

We use local Stiebrs Farms eggs from cage-free vegetarian fed chickens.

Omelets

Apple of My Eye Sliced fresh Granny Smith apple with Tillamook Vintage White cheddar cheese and a dash of cinnamon.	8.79	Tastes Like Chicken Housemade chicken sausage, grilled red pepper, broccoli and Tillamook cheddar cheese.	9.49
5th Ave Florentine Spinach, mushroom, onion and sliced almonds, topped with hollandaise.	8.99	She's Got N'eggs An omelet made with our N'eggs vegan egg substitute, filled with kale, golden raisins, walnuts and Daiya vegan cheese and our housemade vegan sausage.	9.99
The Chuck Wagon Open faced omelet topped with Tillamook cheddar, olives, jalapenos, black beans, roasted corn salsa & sour cream.	8.99	The Vegan Cowboy Our N'eggs vegan egg substitute, topped with black beans, olives, jalapeno nuggets, roasted corn salsa & avocado.	9.29
Joey vs. the Volcano Filled with spicy sausage, avocado, cilantro, and pepper jack cheese, topped with red salsa and jalapeño nuggets.	9.99	Build Your Own Omelet or Scramble You pick the fillin's, we'll make up a price.	

Scrambles

Hammy Scrammy Hempler's ham, cream cheese, mushroom & green pepper.	9.49	Hog in the Bog Sausage, celery, dried cranberries, kale, garlic and Swiss cheese.	9.49
Sunshower Broccoli, kale, house marinated mushrooms, sunflower seeds and vintage white cheddar cheese.	8.99	Violet Tendencies Bacon, red cabbage, red onion, house pickled beets, and blue cheese.	9.29
West Side Southwest marinated tofu, roasted corn salsa, black bean & chopped corn tortilla, with avocado & red salsa.	9.29	East Side Darby's original tofu scramble! Curry marinated tofu, green pepper, tomato, mushroom, onion & broccoli.	9.29

Classics & Specialties

Two Egg (or vegan N'eggs) Breakfast Served with hashbrowns & toast. Add ham, bacon, sausage patty, chicken sausage patty, smoky seitan strips or vegan sausage for \$2.49	6.49	Oysters Creole Local, hand dipped chicken fried oysters, grilled red pepper rings and poached eggs on an English muffin topped with a creamy creole sauce.	12.99
Breakfast Sandwich One egg, Tillamook cheddar cheese, avocado, tomato, and choice of meat, vegan sausage, or seitan strips. Make vegan with N'eggs and Daiya Cheese for .99	8.99	Olytown Fry An Oly take on a West Coast classic. Eggs with fresh local Pacific oysters, marinated mushrooms, bacon, red onion and thyme, topped with vintage white cheddar.	11.99
Eggs Benedict or Veggie Benedict Choice of Hempler's ham, bacon, or tomato & avocado.	9.99	Devil's Haircut Housemade seitan and potato hash, with mushroom, green pepper and grated horseradish, topped with vegan gravy and served with toast. Add two eggs for 1.99	8.49
Housemade Chickenfried Steak & Eggs With sausage gravy, two eggs, hashbrowns & toast.	10.99	Biscuits & Gravy Fresh baked biscuits covered with choice of homemade sausage or vegan gravy & served with hashbrowns. Half order for 5.99 Add two eggs for 1.99	7.99
Corned Beef Hash Served with two eggs, hashbrowns & toast.	10.49		
Breakfast Burrito Black beans, potato, onions, Tillamook cheddar, eggs & red salsa, topped with roasted corn salsa & sour cream.	8.99		

Pancakes & More

All pancakes and French toast served with Smart Balance & syrup.
 Substitute REAL MAPLE SYRUP from Dufresne's Sugarhouse for 1.99.

Short Stack Pancakes Make it a full stack for .99 Add blueberry, apple & cinnamon, or granola for 1.49 Add two eggs for 1.99 Add meat (or vegan side) for 2.49 Add meat & eggs for 3.99	4.99	Orange Amaretto French Toast with Almonds Add two eggs for 1.99 Add meat (or vegan side) for 2.49 Add meat & eggs for 3.99	7.99
Cup of Fresh Fruit	3.29	Bob's Red Mill Thick Rolled Old Fashioned Oats Served with raisins, milk, butter and brown sugar.	3.99
Bowl of Fresh Fruit	4.49	Maple Bourbon Granola Housemade, served with local blueberries and milk.	5.29

Side Dishes

Egg cage free, veg fed from Stiebrs Farms in Yelm.	1.29	Toast, English Muffin or Biscuit	1.79
Hashbrowns housemade, shredded & grilled.	2.99	Sausage or Vegan Gravy	1.99
Homefries Fried potato chunks, green pepper, onion, tomato, garlic and Cajun spices.	3.99		
Side of Protein Hempler's ham, bacon, our own chicken sausage, local sausage patty, vegan sausage or smoky seitan strips.	3.49		

Soup & Salads

Housemade dressings: Tahini Goddess, Cranberry Balsamic Vinaigrette, Blue Cheese, Ranch or Honey Mustard.

Sun Goddess - Spinach and green leaf lettuce, topped with house marinated local mushrooms, sunflower seeds, three olive tapanade, broccoli, celery and red pepper rings with our Tahini Goddess dressing.	8.79
Mother Earth - Organic spring greens, shredded kale and carrot tossed in a red wine vinaigrette, topped with pickled beets, garlic crisps, feta and walnuts, topped with a drizzle of honey.	9.49
Queen Catherine - Spinach topped with pecans, bacon, tomato, mushrooms, red onion & hard boiled egg.	9.79
Cranberry Coast - Grilled chicken breast, dried cranberry, granny smith apple, sliced almonds and swiss cheese on a bed of organic spring greens served with our cranberry balsamic vinaigrette.	10.29
Gobble Cobble - Fresh roasted turkey, blue cheese, bacon crumbles, avocado, hard boiled egg & tomato on a bed of organic spring greens with choice of dressing.	10.49
Side Salad - Organic spring greens, carrot, tomato, red cabbage and choice of dressing.	3.99
Soup of the Day - House made daily.	Cup: 3.49 Bowl: 4.95

Cold Sandwiches

All cold & hot sandwiches served with a pickle spear and your choice of:
 a Cup of Soup; Organic Spring Green Salad; or Fresh Cut Curly Fries.
 Substitute Gluten Free Bread from 8 Arms Bakery (contains egg) for .99

Lucifer's Picnic - Housemade seitan, red beef slaw, lettuce, tomato and deli mustard on a hoagie roll.	7.99
BLT or SLT - Bacon or smokey seitan strips, lettuce & tomato on choice of Dave's Killer whole grain bread or sourdough.	7.99
Turkey Ampersand Swiss - Fresh roasted turkey with Swiss cheese, tomato, avocado, onion, lettuce and mayo on Dave's Killer whole grain bread.	8.99
The Great Cornholio - Minced corned beef & bacon with horseradish mayo, red slaw, two pickle spears, tomato and deli mustard on swirl rye.	9.29
Spiked Club - Huge triple decker with turkey, ham, bacon, pepperjack cheese, lettuce, tomato & mayo on toasted sourdough.	9.99

Hot Sandwiches

Darby's Reuben - Choice corned beef & swiss cheese topped with grilled sauerkraut & our creamy Russian dressing on swirl rye bread. <i>Make it vegan with seitan & Daiya cheese for .99</i>	8.99
"Say Cheese" - Grilled garlic sourdough with cheddar, vintage white cheddar, tomato and spinach.	7.99
The Pilgrimage - Open faced fresh roasted turkey sandwich on toasted Dave's Killer whole grain bread topped with grilled onions, swiss cheese & homemade gravy. <i>Make it vegan with seitan & Daiya cheese for .99</i>	8.99
The Washingtonian - Grilled sourdough with Hempler's Ham, Washington Granny Smith apples, Tillamook Vintage White Cheddar and a horseradish mayo.	8.49
Olive You, Chicken - A grilled chicken breast topped with Tillamook cheddar cheese, grilled onions, red pepper rings, mayo and a three olive tapenade served on an 8 Arms Bakery bun.	9.49
The Crustafarian - Chickenfried Oysters in a hoagie roll, with pepperjack cheese, grilled peppers, grilled onions, and our famous Creole sauce.	11.99
C.B.S - Hand dipped chicken on an 8 Arms Bakery bun, with Swiss, bacon, lettuce, tomato, onion & ranch.	9.99
Midway Deluxe - This is the ultimate sandwich. A hand dipped chickenfried steak patty on an 8 Arms Bakery bun, topped with our sausage gravy, Tillamook cheddar cheese, hashbrowns AND a fried egg. Get our Midway Deluxe Punch Card and get free angioplasty with purchase of your fifth sandwich.*	10.99

From the Fryer

Oysters & Chips - Served with house bloody mary cocktail sauce, fresh cut curly fries and housemade red slaw .	12.99
Chicken Strips - Hand dipped and served with fries & choice of our ginger BBQ sauce or housemade ranch.	9.99

Appetizers

French Fries Fresh cut & curly.	3.49
Smothered French Fries Topped with Tillamook cheddar cheese, real bacon crumbles & sour cream	5.49
Homemade Onion Rings Thick, fresh cut & beer battered.	4.99
Fried Mushrooms Fresh mushrooms beer battered, served with garlid bread & tartar sauce or vegan bestro.	5.99
Quesadilla A large flour tortilla grilled and filled with cheddar cheese, pepperjack cheese, olives and jalapeno, topped with avocado, sour cream & roasted corn salsa. (add chicken for 1.99)9.99	6.99
Greek Rollers Spinach, feta cheese and three olive tapenade, rolled up in a tortilla and fried, served with Goddess dipping sauce.	6.99
Southwest Rollers Black beans, roasted corn salsa and cheddar, rolled up in a tortilla and fried, served with housemade ranch dipping sauce.	6.99