

# GIGI's CAFE

## Drinks!!

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### Coffee - 4

Our GiGi's Blend Coffee organic and fresh roasted locally at Groundworks Coffee

### Tea - 4

#### **Black Teas:** *(The Most Caffeinated)*

Irish Breakfast  
Earl Grey Moonlight  
Colonel Breakfast  
Tulsi Chai  
Black Mango

#### **Green Teas:** *(A Little Less Caffeinated)*

Sencha  
Citron Green  
Morrocan Mint

#### **White Teas:** *(Only Slightly Caffeinated)*

White Tropics

#### **Herbal Teas:** *(Caffeine free)*

Moonstone Rooibos  
Rooibos Pecan Turtle  
Honeybush Vanilla  
Shanti

### Fresh Squeezed Orange Juice (12 oz) – 6

#### **Juices** - small 3; large 5

apple, grapefruit, cranberry, pineapple or tomato

#### **Hot Chocolate with whip** – 4

House made hot chocolate with sprinkles!

#### **Hot Apple Cider** – 4

Try this with whip, its like apple pie in a cup!

#### **Brew Dr. Kombucha** – 5

#### **Arnold Palmer** – 5

### Fresh Squeezed Lemonade – 5

Add a fruit puree - 1.

### Espresso

#### **Double Shot GiGi's Blend Espresso** – 3.5

#### **Latte** – 5

Add flavor .5; Add extra shot 1.5;  
Coconut, almonds or oat milk .5

#### **Cappuccino** – 5

#### **Mocha** – 6

Ask about our coffee specials!

#### **Chai Latte** – 6

Make it a Dirty Chai 1.5

### Adult Beverages

#### **Mimosa** – 8

Orange, grapefruit, mango, strawberry, peach, pineapple, cranberry, lavender or blackberry

#### **Moremosa** – 14

A whole pint of your favorite mimosa!

#### **Michelada** – 8

Our house bloody mary mix with a Tajin salted rim and Rainer

#### **Bloody Mary** – 12

Our house bloody mary mix with a Tajin salted rim, vodka and garnished with celery and house pickles

#### **Bloody Maria** – 12

Our house bloody mary mix with a Tajin salted rim, tequila and garnished with celery and house pickles

#### **Mimosa Cocktails** – 12

A brunch take on the old favorites

**Choose: Pina Colada, Tequila Sunrise, Hard Strawberry Lemonade, Moscow Mule or Paloma**

**Spiced Rum Hot Apple Cider – 9**

**Screwdriver – 12**

**Smokey Hot Toddy – 10**

Fresh Squeezed OJ and a shot of vodka

Colonel Breakfast tea with a shot of whiskey

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## **Scrambles**

*These 3 egg scrambles are served with 2 sides and toast or mini waffle. Upgrade to a topped mini waffle for 4.*

### **ABC Scramble -18**

Arugula, bacon and crumbled chevre.

### **Chicken Sausage Scramble – 17**

House made chicken sausage, Swiss cheese, zucchini and red onions

### **Churrasco Scramble – 19**

Chunks of steak and onions in scrambled eggs topped with jack cheese and cilantro chimichurri

### **Hillsdale Hullabaloo – 18**

bacon, ham, peppers, onions, spicy house potatoes, scrambled eggs and spinach all sauteed together and smothered with sausage gravy topped with cheddar cheese and green onions

## **Hashes**

*Served with two over medium eggs and toast, biscuit, or mini waffle. Upgrade to a topped mini waffle for 4.*

*Add an extra egg to any dish 2.\* Add Avocado to any dish 2*

### **Corned Beef Hash – 19**

Corned Beef with peppers and onions in our house potato medley topped with horsey cream.

Topped with 2 over medium eggs.

### **Reuben Hash – 20**

Corned Beef with onions in our house potato medley topped with Swiss cheese all dressed up with sauerkraut and Russian dressing. Topped with 2 over medium eggs.

### **Buffalo Chicken Hash – 18**

Our house chicken sausage with onions in our spicy potato medley topped with Frank's Red Hot and blue cheese sauces topped with 2 over medium eggs

### **Veggie Hash – 16.5**

Seasonal veggies with house potato medley topped with chimichurri and 2 over medium eggs

Make it vegan (sub tofu for eggs) add 1

## **Meat & Eggs**

*Served with two eggs your way, 2 sides and toast, biscuit, or mini waffle. Upgrade to a topped mini waffle for 4.*

*Add an extra egg to any dish 2.\* Add Avocado to any dish 2*

**Two Egg Breakfast (V) – 10; add veggie sausage 5**

**Breakfast Meat & Eggs (Choose: Applewood Smoked Bacon, Pork Sausage, House Chicken Sausage or House Scrapple) – 16**

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## Sides (Choose 2)

Spicy House Potato Medley  
Cheesy Grits  
Bruleed Grapefruit

Creamy Herbed Polenta  
Sautéed Greens (1)  
Bruleed Banana

Sliced Tomatoes  
Mixed Fruit  
Sautéed Mushrooms

## Waffles – *These are what made us famous!*

### The Liege (V) – 7

Our signature buttery waffle studded with pearl sugar topped with vanilla powdered sugar. You don't need butter or syrup with this one, it is a caramelly sweet treat all on its own!

### The Brussels (GF, V) – 9.5

Brussels waffle topped with butter, vanilla powdered sugar and served with real maple syrup

### Chicken & Waffles (GF) – 19

½ pound of gluten free fried chicken breast on brussels waffle with chipotle butter and real maple syrup. Make it buffalo style with Franks Red Hot and blue cheese dressing! – add 2

*The following waffles are traditionally made on Liege, but you can have them on Brussels (add \$1), Cornbread Jalapeno (GF), or our waffle of the day.*

### Maple Bacon Waffle – 15.5

Spiced candied lardons with real maple syrup.

### Monte Cristo Waffle – 15

House roasted turkey and ham with Swiss and jack cheeses, and strawberry jam

### ABC Waffle – 16

Arugula, Bacon, Camembert cheese, house fig sauce

### Spicy Goat Waffle – 15

Peppered salami, chevre, arugula, pistachios and Kelly's Habanero Jelly

### Porklandia (GF) – 15

Barbecue pulled pork on cornbread jalapeno waffle

### Waffle Breakfast Sandwich – 13

Two mini waffles, scrambled eggs, cheddar cheese served as a sandwich with a choice of meat: bacon, sausage (pork, chicken, or veggie), fried chicken (add \$1), or scrapple (add \$1)

### Milk & Honey Waffle (V) – 13

Chevre mousse with balsamic caramel sauce and toasted pistachios

### Linda's Lemon Waffle (V) – 13

Lemon curd with blueberry crumble, whip, meringue crumble & gingersnap

### Breakfast of Champions (V) – 13

Greek yogurt with fresh fruit, house granola and honey drizzle on a liege

### Nikki's Waffle (V) – 13

Nutella, banana, balsamic caramel sauce, candied pecans

**Berries & Cream (V) – 13**

Triple berry compote with whipped cream and vanilla powdered sugar

**Other Tasty Treats**

**Granola Parfait (V) – 11**

Greek honey yogurt, GiGi's house granola and fresh fruit in delicious layers

**Breakfast Tostada (GF) – 16**

House chicken sausage with white beans, avocado, cotija cheese, salsa verde, cilantro lime jalapeno slaw and 2 over medium eggs on crispy tostadas. Served with house potatoes.

**Avocado Toast (V) – 13**

Baker & Spice Harvest bread with avocado, arugula, pickled radishes, cilantro and green onions topped with a poached egg. Served with a side of mixed fruit.

**Creamy polenta (GF, V) – 15**

sauteed mushrooms, greens and chevre on creamy polenta topped with 2 over medium eggs.

**Shrimp & Grits (GF) – 18**

Cajun seasoned shrimp on cheesy grits with andouille creole sauce topped with a poached egg.

**Biscuits and Gravy...we have regular and gluten free!!!**

half order 6.5; full order 11 Add gf fried chicken 5. Add 2 eggs 4.

**Lunch**

*Sandwiches with choice of Yukon Gold Fries or Sweet Potato Fries. Cajun style fries 1; Sub soup or side salad 1*

**Chicken & Waffle Burger – 16**

Two liege waffles, fried chicken breast, tomatoes, lettuce, pickled onions, maple syrup, and spicy aioli.

**Double Decker BLT – 16**

2 layers of bacon, spicy aioli, lettuce, and tomato served on Baker & Spice white bread.

**Soup & Sandwich – 11**

A bowl of our house made soup with our grilled cheese of the day. Ask your server for the daily specials.

**Reuben – 16**

Sliced corned beef, sauerkraut, swiss cheese, and Russian dressing on Baker & Spice Rye.

**GiGi's Salad (GF) – 14**

baby greens, pickled onions, lardons, chevre, tomatoes, cucumbers & balsamic vinaigrette  
Add our GF fried chicken (5)

*We are tipless! Our menu pricing allows us to provide livable wages and more benefits than we can list here to our staff.*

*You can show your appreciation by joining us again next time waffles are calling to you and with a big smile to your server. Please let the owner, Charlene, know about your excellent service or any issues at [gigiscafepdx@gmail.com](mailto:gigiscafepdx@gmail.com). Any cash left at tables is split amongst all staff.*

*Fully cooking eggs and meat greatly reduces your risk of foodborne illness. We have a dedicated gluten free waffle iron and fryer, however there are allergens present in our kitchen. (GF)=gluten free, (V)=vegetarian.*

*Most egg dishes can be gluten free by substituting Brussels waffle or gluten free biscuit for toast.*