

GREEN SALMON **COFFEE HOUSE MENU**

COFFEE AND ESPRESSO

We use an in-house roasted fair-trade coffee bean for our drip coffee and our espresso. WE use organic milks, syrups and spices for all of our beverages and are happy to substitute alternative milks and create whatever drink you can imagine, for you!

***ESPRESSO**

***AMERICAO**

Espresso lightened with Hot water.

***CAPPUCCINO**

Espresso topped with Fluffy foamy milk!

CAFFEE LATTE

Espresso topped with Steamed milk.

***CAFFE BREVE'**

Espresso topped with Steamed half-and-half.

***CAFFE MOCHA**

Espresso with chocolate Steamed milk, whipped Cream.

MEXICAN COFFEE

Espresso with Mexican Spices and steamed milk.

CAFÉ HAWAIIAN

Espresso with a kiss of Chocolate topped with Steamed coconut milk And whipped cream.

THE OREGONIAN

Espresso with lightly sweet Steamed Oregon hazelnut Milk.

KOPI JAHE

Intense, ginger coffee With sweet condensed Milk.

ALMOND QAHWAH

Exotic Moroccan spices With espresso, honey and Frothy almond milk.

THE TSUNAMI

Strong, brewed iced coffee With a sweetened float of condensed milk.

HOT CHOCOLATES

MAYAN COCOA

Dark chocolate with vanilla,
Cinnamon and chili!

BOLOGNESE CHOCOLATE

Chocolate with fresh
squeezed orange, vanilla
and cinnamon. Italian recipe
Circa. 1600.

EARL GREY COCOA

Rich cocoa blended with
An infusion of Earl Grey
Tea. Great combination!

HOKUSAI COCOA

Rice milk hot chocolate with
Japanese matcha green tea.
Unique fusion drink!

CHAMPURADO

Mexican breakfast cocoa
Thick and rich with masa
And vanilla.

TEA DRINKS

GREEN TEA LATTE

Rich Japanese matcha green
Tea steamed into milk.

THAI COCONUT ESCAPE

Robust black tea spiced with
Star-anise and cinnamon,
cane sugar, steamed
coconut milk, whipped
cream.

VITAMIN-C –TEA

Local pine-tips, rose-hip,
Orange and honey. Healthy,
unique and yummy!!

CHAI LATTE

Spiced Indian Assam tea
with honey and steamed
milk.

We have a huge selection of
organic black, green, oolong
and red teas from Japan,
India, China, and Africa to
choose from; as well as
many organic and local

**ORGANIC EGG AND
SAUSAGE SANDWICH**

Local eggs, turkey kielbasa and cheese on pannini-grilled multi-grain bread.

**ORGANIC SUNRISE BAGEL
SANDWICH**

Local eggs, sautee'd mushrooms and cheese on warmed wheat bagel with lettuce and tomato.

**GREEN SALMON BAGEL
&LOX** Wheat bagel with wild Pacific cold-smoked salmon, matcha (green tea) infused cream cheese, capers, tomato, cuke, and red onion.

**GREEN SALMON COFFEE
HOUSE MENU**

DEB'S FAMOUS OATS

House-made granola with cinnamon, maple, cranberries, pumpkin seeds, walnuts and steamed milk. (Alternative nut and rice milks, available)

HOUSE CAESAR SALAD

Romaine tossed with house lemon-olive oil dressing, topped with croutons, parmesan cheese, walnuts, cranberries and pumpkin seeds.

GREEK FALAFEL SALAD

Romaine, tomato, onion, Cucumber, kalamata Olives and feta cheese, tossed with greek dressing, topped with warm falafel patties (chick-pea patties) And cucumber sauce.

GRILLED CHEESE ITALIANO

Mozzarella, cheddar, parmesan cheeses, with Pesto and sliced tomato on pannini-grilled sourdough. With Kettle chips.

SACRED COW REUBEN

Sliced tempeh with sauerkraut and swiss on pannini grilled multigrain; Side of homemade 1,000 island dressing, red onion, Kettle chips.

TUNA MELT

Sustainably fished, low-mercury tuna salad, with sliced tomato and melted cheddar open-faced on sourdough.

THE "NU-YORKA"

Turkey pastrami, swiss, sauerkraut on pannini Grilled multigrain. Side of homemade 1,000 island dressing, red onion and Kettle chips.

HOMEMADE SOUP DU JOUR

varies according to ingredients and whim!! common offerings include:
*Tomato-Basil Gorgonzola
*Northwest Blackbean Apple
*"Mock Chicken Noodle"
*Vegetarian Bean and TVP Tex-Mex Chili
* Moroccan Spinach and Lentil

Here at the Green Salmon, we and our local "regulars" like to think of "the salmon" as our community living-room; Come on in, relax, put your feet up and enjoy the coffee and the people!