

Specialty Cakes

Each of these specialty pancake dishes are served a la carte unless noted otherwise. Ask your server about adding a side of meat or eggs for an additional charge.

SOURDOUGH PANCAKES 760 cal

Made from scratch using an aged sourdough starter, sprinkled with powdered sugar.

PUMPKIN PANCAKES 930 cal

Blended with real pumpkin & spices, topped with homemade whipped cream and nutmeg.

BUCKWHEAT PANCAKES 970 cal

Homemade with buckwheat flour and rich molasses.

FRESH STRAWBERRY PANCAKES GF 1120 cal



Topped with freshly sliced strawberries, homemade whipped cream and a dusting of powdered sugar. Served with homemade strawberry syrup.

PIGS IN A BLANKET 1120 cal

Three link sausages wrapped in buttermilk pancakes and sprinkled with powdered sugar.

49'ERS FLAPJACKS 1120 cal

Plate-sized, chewy and tender. Served with salted whipped butter and maple syrup.

SWEDISH PANCAKES 690 cal

Plate-sized, thin and lacy. Served with warm lingonberries.

TWO X FOUR GF 780 cal

Two eggs any style and four buttermilk pancakes. Served with salted whipped butter and maple syrup.



APPLE PANCAKE 1830 cal

Homemade German batter oven baked with sliced Granny Smith apples, clarified butter, cinnamon and sugar.

DUTCH BABY 840 cal

Homemade German batter oven baked until light, airy and golden brown. Served with salted whipped butter, powdered sugar and lemon.



Please Note: These specialty items may require additional cooking time. We appreciate your patience and understanding ahead of time!



THE ORIGINAL PANCAKE HOUSE

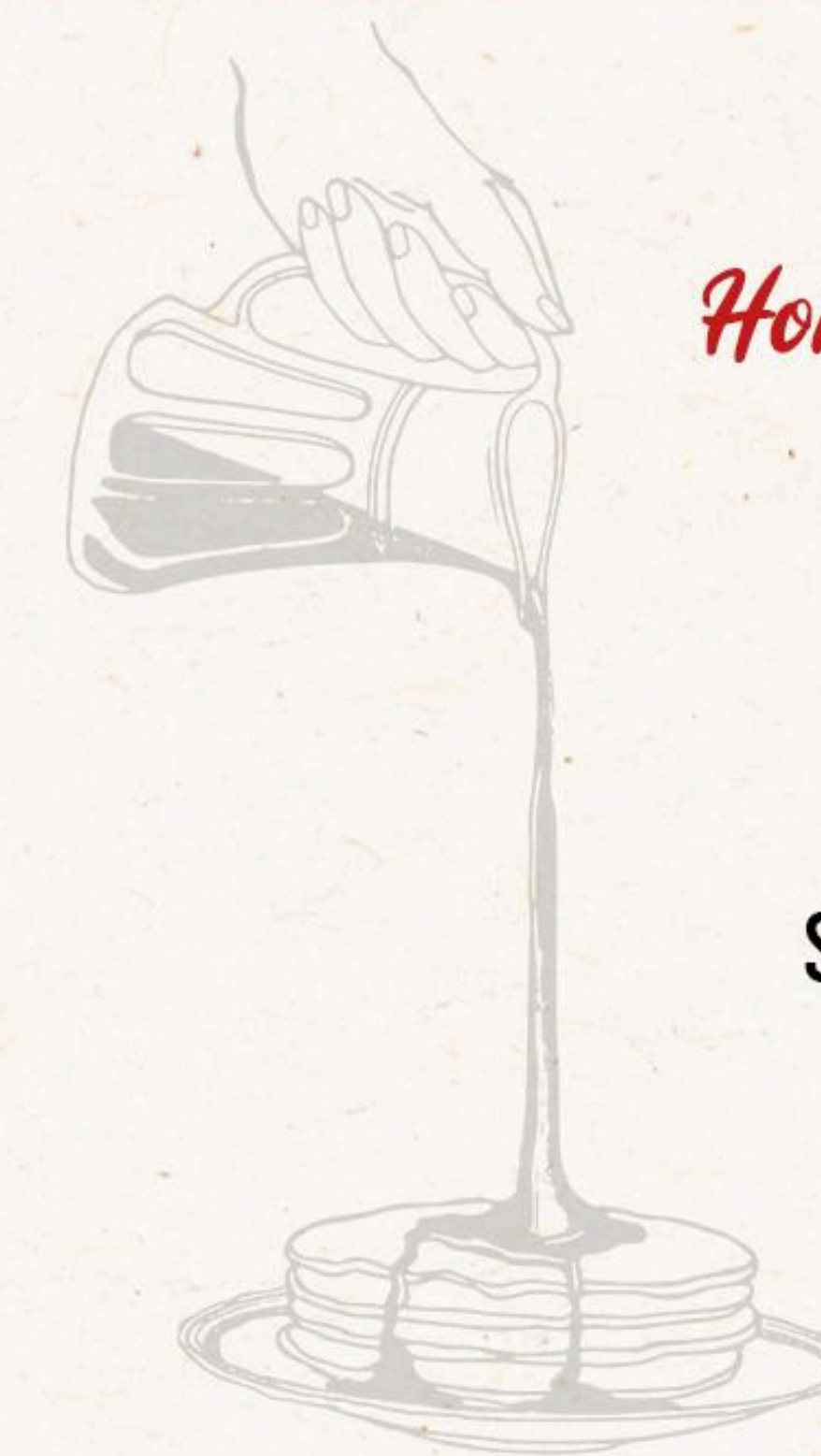


Buttermilk Pancakes

Our 'Award Winning' Buttermilk batter uses an aged sourdough starter that requires a four day process to complete. Light, airy and tender throughout, these cakes are perfectly complemented by our freshly whipped salted butter and sweet homemade maple syrup.

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| BUTTERMILK PANCAKES <small>GF 670-930 cal</small> |
| BACON PANCAKES <small>GF 830-1250 cal</small> |
| BLUEBERRY PANCAKES <small>GF 560-830 cal</small> |
| CHOCOLATE CHIP PANCAKES <small>GF 520-890 cal</small> |
| BANANA PANCAKES <small>GF 620-920 cal</small> |
| CHERRY KIJafa PANCAKES <small>GF 775-1140 cal</small> |
| PECAN PANCAKES <small>GF 820-1320 cal</small> |
| COCONUT PANCAKES <small>GF 720-1120 cal</small> |

Full Order ● Half Order



Homemade Syrups

- MAPLE
- BLUEBERRY
- APPLE
- STRAWBERRY
- TROPICAL
- SUGAR-FREE MAPLE
- *AVAILABLE UPON REQUEST

Meat & Eggs

A combination plate of all-American favorites. Choose one from each category below. 1140-1810 cal

Meats:

- THICK CUT BACON (4)
- SAUSAGE LINKS (4)
- SAUSAGE PATTIES (2)
- HAM STEAK
- CHICKEN APPLE SAUSAGE LINKS (2)

Egg Style:

- SCRAMBLED
- OVER EASY
- OVER MEDIUM
- OVER-HARD
- POACHED

Side:

- BUTTERMILK PANCAKES
- GRILLED POTATOES
- (OR ADD BOTH FOR \$3.50)

Crepes

Three delicate crepes made from a fresh, homemade batter and filled or topped with the ingredients below.

FRESH STRAWBERRY CREPES 630-1160 cal

Topped with freshly sliced strawberries, homemade whipped cream and a dusting of powdered sugar.

CHERRY KIJafa CREPES 1190 cal

Filled and topped with cherries simmered in a Kijafa wine sauce and a dusting of powdered sugar.

CONTINENTAL CREPES 830-1250 cal

Filled with sour cream tempered with Triple Sec and a dusting of powdered sugar.



BANANA NUTELLA CREPES 1780 cal

Rolled with a smooth Nutella & cream cheese filling. Topped with sliced bananas, homemade whipped cream and a Nutella drizzle.

Waffles & French Toast

Made with batter prepared from scratch, using only the highest quality ingredients. Served with your choice of meat: bacon (2), sausage link (2), or sausage patty (1). Available a la carte on request.

PLAIN WAFFLE 890 cal

Traditionally baked to golden brown and crispy.

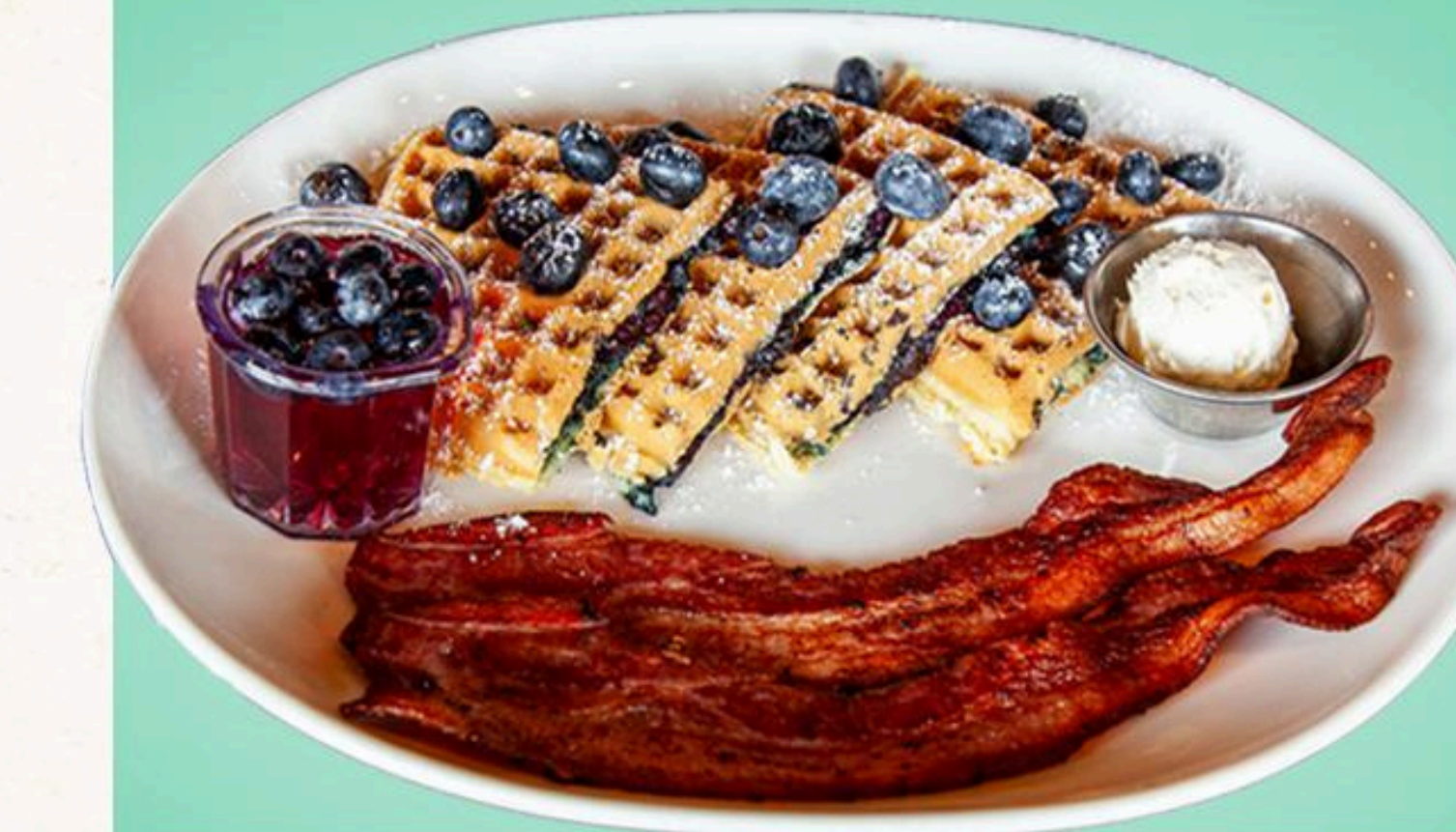
APPLE WAFFLE 950 cal

Filled with chopped Granny Smith apples and topped with cinnamon sugar. Served with homemade apple syrup.

FRESH STRAWBERRY WAFFLE 1120 cal

Topped with freshly sliced strawberries, homemade whipped cream and a dusting of powdered sugar. Served with homemade strawberry syrup.

BLUEBERRY WAFFLE 920 cal



Filled and topped with blueberries and a dusting of powdered sugar. Served with homemade blueberry syrup.

BACON WAFFLE 1150 cal

Filled and topped with crispy bits of our thick-cut bacon.

GEORGIA PECAN WAFFLE 1690 cal

Filled and topped with toasted pecans. Served with homemade tropical syrup.

COCONUT WAFFLE 1140-1190 cal

Filled and topped with toasted coconut. Served with homemade tropical syrup.

SOURDOUGH FRENCH TOAST 1160 cal

Thick sourdough bread dipped in a seasoned egg batter.

CORN FLAKE CRUSTED FRENCH TOAST 1460 cal



Thick sourdough bread dipped in a seasoned egg batter and breaded with crushed Corn Flakes.

GF Indicates items that may be made Gluten Friendly. Gluten Friendly items may not be entirely Gluten Free and are not recommended for those with Celiac Disease or a severe gluten allergy.

* Indicates that eggs may be cooked to order — consuming raw or undercooked eggs may increase your risk of food borne illness.

Some items are made with highly refined peanut oil as an ingredient (considered as a non-allergen by the FDA)

If you have a food allergy, please speak with your server or the manager.

Omelettes & Scrambles

Each four egg omelette is hand-rolled, stuffed with the finest and freshest ingredients, and finished in the oven. Served with your choice of Buttermilk Pancakes or Grilled Potatoes (or add both for \$3.50). Any omelette can be made as a scramble.

BACON & WHITE CHEDDAR GF 1930 cal
Thick-cut bacon and sharp aged white cheddar.

HAM & CHEESE GF 1630 cal
Sugar cured and hickory smoked ham with mild yellow cheddar.

IRISH GF 1860 cal
Homemade corned beef hash and mild yellow cheddar.

SAUSAGE & PEPPER JACK 1990 cal
Proprietary blend sausage and pepper jack cheese.

SWEET BELL PEPPER GF 1780 cal
Bell peppers, onions, pepper jack cheese and topped with fresh salsa. Served with a side of sour cream.

FRESH VEGETARIAN GF 1500 cal
Fresh broccoli, mushroom, tomato, bell peppers, spinach, and Swiss cheese.

THREE CHEESE GF 1470 cal
Filled with mild yellow cheddar, Swiss and pepper jack cheeses.

GREEN CHILE SAUCE WITH PORK 1330-1820 cal



Pepper jack cheese, topped with a green chile sauce with pork.

Breakfast Bowls

A modern take on the classic skillet! Each bowl is topped with two eggs, sunny side up.



SOUTHWEST BOWL 1069 cal
Diced potatoes mixed with bell peppers, onions, chorizo, and pepper jack cheese. Served with a warm flour tortilla and topped with diced avocado and fresh salsa.

VEGGIE BOWL 590 cal
Diced potatoes mixed with broccoli, bell peppers, onions, spinach and mushrooms. Topped with hollandaise sauce and diced avocado.

COUNTRY BOWL 849 cal
Diced potatoes mixed with bell peppers, onions and hickory smoked ham. Topped with our homemade sausage gravy and a warm grilled biscuit.

Eggs Benedict

Each entree served with your choice of Buttermilk Pancakes or Grilled Potatoes (or add both for \$3.50).

GARDEN FRESH BENEDICT* 1680 cal
A vegetarian's dream! Ripe tomato, sliced fresh mozzarella and baby spinach leaves on a crispy English muffin, topped with poached eggs and rich hollandaise sauce.

CORNED BEEF HASH BENEDICT* 691-1272 cal
Slow roasted corned beef hash on a grilled English muffin, topped with our pulled pork green chili sauce and sunny side up eggs.



COUNTRY BENEDICT* 2300 cal
Our popular Country Fried Steak grilled to perfection then placed on an open faced fresh baked biscuit and topped with homemade sausage gravy and sunny side up eggs.

CLASSIC EGGS BENEDICT* 1740 cal
Shaved smoked ham on a grilled English muffin, topped with poached eggs and hollandaise sauce.



Lighter Side

Homemade with the same care and special attention to detail, but built for those with a lighter appetite.

EGGS & POTATOES GF 690-910 cal
Grilled potatoes and two eggs, any style. Served with buttered toast and jam.

OLD FASHIONED OATMEAL GF 900-1080 cal
Freshly cooked rolled oats served with brown sugar, raisins and your choice of milk.

MINI MINCED HAM GF 440-930 cal
Sugar cured and hickory smoked ham, scrambled with two eggs and your choice of three buttermilk pancakes or grilled potatoes.

AVOCADO TOAST 1170 cal
Buttered wheat toast topped with smashed avocado, tomato, diced red onions, sea salt and two eggs, any style. Served with grilled potatoes.



MORNING PLATE 820-950 cal
Three buttermilk pancakes with your choice of bacon (2), sausage link (2), patty sausage (1) or chicken sausage links (1). Served with one egg, any style.

OPH Favorites & Fun Stuff

Each entree is served with your choice of Buttermilk Pancakes or Grilled Potatoes (or add both for \$3.50).

BISCUITS & GRAVY* 1970 cal
Freshly baked biscuit topped with homemade sausage gravy. Served with two eggs, any style.

CORNED BEEF HASH & EGGS* GF 1540 cal
Slow roasted Certified Angus Beef Brisket ground in-house with onions, potatoes, and seasoning. Cooked in clarified butter and topped with two eggs, any style.

COUNTRY FRIED STEAK* 2410 cal
Fresh cube steak, tenderized, breaded, grilled and topped with homemade sausage gravy. Served with two eggs, any style.

BREAKFAST SANDWICH 1620-1900 cal
Grilled sourdough bread, signature house spread and two over hard eggs.
CHOOSE A MEAT: shaved smoked ham, thick-cut bacon, or grilled sausage patties
CHOOSE A CHEESE: cheddar, swiss, pepper jack, White Cheddar or Fresh Mozzarella

BREAKFAST TACOS 1290-1960 cal
Three warm flour tortillas filled with scrambled eggs, peppers, onions, chorizo and pepper jack cheese. Topped with diced avocado and served with a side of salsa.

SMOTHERED BREAKFAST BURRITO 710-1380 cal
Flour tortilla stuffed with scrambled eggs, peppers, onions, pepper jack cheese, and your choice of chorizo or sausage. Smothered in Green Chile Sauce with Pork.



Meats

Each of the following high-quality meats are served as a side.

BACON GF 170 cal
Four thick center-cut slices

PATTY SAUSAGE 350 cal
Two hand pressed special blend patties

LINK SAUSAGE 370 cal
Four special blend links

CHICKEN APPLE SAUSAGE 240 cal
Two chicken apple sausage links

HAM GF 300 cal
Sugar cured and hickory smoked ham steak

CORNED BEEF HASH GF 440 cal
Slow roasted Certified Angus Beef Brisket ground with onions, potatoes, and seasoning, cooked crisp in clarified butter.

COUNTRY FRIED STEAK* 1480 cal
Fresh whole-muscle cube steak, tenderized and breaded then grilled and topped with homemade sausage gravy.

Sides

TWO EGGS, ANY STYLE* GF 160-190 cal
ONE EGG, ANY STYLE* GF 90-120 cal
BISCUIT & SAUSAGE GRAVY* 950 cal
SEASONED GRILLED POTATOES* GF 170-350 cal
BUTTERED TOAST & JAM 300-480 cal
SCRAMBLED EGG WHITES GF 80 cal
HOMEMADE SAUSAGE GRAVY 220-430 cal

GREEN CHILE SAUCE WITH PORK 50-100 cal

Beverages

COFFEE 0 cal
DECAF COFFEE 0 cal
TEA (Hot or Iced) 0 cal
HOT CHOCOLATE (1 Free Refill Only) 130 cal
MILK 90-180 cal
CHOCOLATE MILK 290 cal
SODA (Pepsi Products) 140-170 cal

Fresh Fruit & Juices

FRESH STRAWBERRIES GF 240-600 cal
Served in a bowl with homemade whipped cream and a dusting of powdered sugar.

FRESH BANANAS 50-190 cal
Served in a bowl with homemade whipped cream and a dusting of powdered sugar.

FRESH SQUEEZED ORANGE JUICE +
+ Orange Juice is unpasteurized - Consuming raw or unpasteurized orange juice may increase your risk of food borne illness.

GRAPEFRUIT JUICE 140 cal

APPLE JUICE 170 cal

CRANBERRY JUICE 170 cal

TOMATO JUICE 70 cal

About Us



THE ORIGINAL PANCAKE HOUSE IN PORTLAND, OREGON

THE ORIGINAL PANCAKE HOUSE WAS FOUNDED IN 1953 BY LES HIGHT AND ERMA HUENEKE. DRAWING UPON THEIR MANY YEARS OF EXPERIENCE IN THE CULINARY FIELD, AND COMPREHENSIVE WORKING KNOWLEDGE OF AUTHENTIC NATIONAL AND ETHNIC RECIPES, THEY WERE ABLE TO OFFER - WITHOUT COMPROMISE - THIS UNIQUE AND ORIGINAL MENU. IT IS OUR MISSION TO CREATE A CONSISTENTLY SUPERIOR BREAKFAST EXPERIENCE BY EXCEEDING EXPECTATIONS WITH GREAT FOOD, GREAT SERVICE AND GREAT ATMOSPHERE.