

Three Pines

BRUNCH MENU

OMELETS

Includes Toast plus House potatoes or Fruit. Upgrade to hash browns +4

Baja Omelet \$16

Chorizo, peppers, onions, cotija cheese, avocado, salsa.

Garden Omelet \$17

Egg whites, asparagus, roasted tomatoes, mushrooms, guacamole, and pepper jack cheese.

Carnivore Omelet \$17

Ham, bacon, sausage, and cheese.

Southern Omelet \$16

Pork sausage, onion, mushroom, and mixed cheese topped with gravy.

Denver Omelet \$16

Ham, bell pepper, onion, and mixed cheese.

BENNY'S

Includes House potatoes or Fruit. Upgrade to hash browns +4

Classic Benny \$16

Ham, poached egg, lemon hollandaise on challah toast.

California Benny \$17

Spinach, roasted tomatoes, guacamole, poached egg, lemon hollandaise on challah bread.

Crab Cake Benny \$20

Crab cake, tomato, poached egg, fried capers, cajun hollandaise, on sautéed spinach.

Grilled Cheese Benny \$17

Open-faced grilled American cheese with tomato and applewood bacon, topped with two poached eggs.

SIGNATURE DISHES

Add: Biscuits and Gravy +3

Steak & Eggs \$20

Top sirloin steak, two eggs any style, plus house potatoes.

Two Eggs Any Style \$15

Two eggs cooked your way, bacon or sausage, plus house potatoes.

Chicken Fried Steak \$18

Two eggs cooked your way, 2 pieces of toast, plus house potatoes.

California Breakfast Burrito \$17

Three eggs, steak, fries, mixed cheese, guacamole, and chipotle sauce.

Southern Chicken & Grits \$17

Crispy breaded chicken over creamy cheese grits, topped with fresh scallions.

Huevos Rancheros \$17

*Crispy tortilla, beans, guacamole, cotija cheese, ranchero sauce, cilantro crema, and two eggs any style, plus house potatoes.
Add Chorizo +4*

Chilaquiles \$18

Corn tortilla chips, chorizo, bell pepper, onion, ranchero sauce, cotija cheese, guacamole, cilantro crema, and two eggs any style.

Chorizo Scramble \$16

Three egg scramble, chorizo, guacamole, cilantro crema, plus house potatoes.

Bistro Scramble \$17

Sausage, spinach, onions, mushrooms, mixed cheese, gravy, your choice of toast, plus house potatoes.

Corned Beef Hash \$17

Diced potatoes, onions, peppers, two eggs any style, plus your choice of toast.

GRIDDLE SPECIALTIES

Add: Chocolate chips or fresh fruit +2

Pancakes \$11

Honey butter & maple syrup.

French Toast \$12

Vanilla custard, maple cream cheese, berries, caramel sauce, and homemade whipped cream.

Belgian Waffle \$11

Topped with berries and homemade whipped cream.

Monte Cristo \$16

Ham, Swiss cheese battered and fried to golden perfection, served with berry preserves.

SALADS

Add: Chicken +6 Steak +8 Salmon +10

Caesar Salad \$13

Romaine, parmesan, croutons, and Caesar dressing.

Mandarin Salad \$14

Kale salad mix with mandarins, candied walnuts, crispy wonton chips, and sesame ginger dressing.

Cobb Salad \$15

Mixed greens, bacon, avocado, egg, cucumber, onion, tomato, croutons.

HEALTHY EATS

Avocado Toast \$14

*Garlic butter-toasted challah topped with avocado, cherry tomatoes, spring mix, cotija cheese, micro cilantro, and two poached eggs.
Add Bacon or Sausage +5*

Protein Bowl \$15

*Couscous, roasted veggies, black beans, bell pepper, cotija cheese, and avocado crema.
Add: Chicken +6 Steak +8 Salmon +10*

Berry Banana Oatmeal \$12

Oatmeal topped with strawberries, blueberries, raspberries, and banana.

BURGERS & SANDWICHES

Includes Fries. Upgrade to sweet potato fries or onion rings +2

Hangover Burger \$18

1/2 lb patty, sunny side up egg, fresh jalapeños, cheddar, lettuce, tomato, onion.

Cowboy Burger \$18

1/2 lb patty, chipotle BBQ, millionaire's bacon, crispy onion rings, cheddar cheese.

Impossible Burger \$18

Impossible patty, kale slaw, tomatoes, Swiss cheese, teriyaki sauce.

House Burger \$17

Lettuce, onion, pickles, tomato, thousand island sauce, cheddar cheese.

French Dip \$18

Sliced beef, caramelized onions, mayonnaise, Swiss cheese au-jus on the side.

Chicken Sandwich \$18

Grilled chicken, bacon, lettuce, tomato, roasted garlic mayo, Swiss cheese.

Reuben Sandwich \$17

Corned beef, Swiss cheese, sauerkraut, Thousand Island, mustard on rye bread.

Crispy Chicken Sandwich \$18

Dill-battered fried chicken, bacon, tomato, lettuce, pickles, dill ranch sauce.

FOR THE KIDS

Bear Cake \$10

Pancake served with maple syrup.

Kids Scramble \$8

Eggs, mushroom, tomatoes, bacon, plus potatoes.

Chicken Strips \$10

Served with fries or fresh fruit.

Grilled Ham & Cheese \$9

Served with fries or fresh fruit.

THREE PINES

BISTRO & BAR

COLFAX, CA

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A gratuity of 18% will be automatically added to parties of 8 or more.

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DRINK MENU

SIGNATURE COCKTAILS

Irish Coffee <i>Irish Cream, Amaretto, Coffee Liqueur, coffee, boozy whip.</i>	\$10
Garden Mary <i>Veggie infused Tito's Vodka, Mary Mix, veggie garnish.</i>	\$12
Pepperoncini Mary <i>Pepperoncini infused Tito's Vodka, Mary Mix, pepper garnish.</i>	\$12
Bloody Maria <i>Hornitos Reposado, Tapatío, Mary Mix, lime, spicy rim.</i>	\$10
Spicy Bloody Beer <i>Pepperoncini infused Tito's Vodka, Coronarita, Mary Mix, epic garnish.</i>	\$14
Island Mimosa <i>Coconut rum, sparkling wine, orange juice, pineapple, grenadine.</i>	\$10
Dill Pickle Bloody Mary <i>Dill infused Tito's Vodka, Mary Mix, spicy salt rim, epic garnish.</i>	\$12
Mimosa <i>Brut sparkling wine and orange juice.</i>	\$9
Mandarin Mule <i>Hanson Mandarin Vodka, blood orange, lime, ginger beer.</i>	\$11
Fresh Mint Mojito <i>Bacardi, simple syrup, lime, soda water, mint. Optional flavors: strawberry, blackberry, or coconut.</i>	\$10
Burnin' Berry <i>Tito's Vodka, lime, simple syrup, blackberries, jalapeños.</i>	\$11
Espresso Martini <i>Kettle One Vodka, espresso liqueur, espresso.</i>	\$11

MOCKTAILS

Cucumber Splash <i>Mint, cucumber, lime, club soda.</i>	\$8
Berry Hoppy Refresher <i>Blackberry juice, lime, Lagunitas Hoppy Refresher.</i>	\$8
Strawberry Basil Fizz <i>Strawberry, basil, lime, ginger beer.</i>	\$8
NON-ALCOHOLIC BEERS	\$8
<i>Heineken 0.0</i>	
<i>Michelob Ultra Zero</i>	
<i>Lagunitas - Hoppy Refresher</i>	
<i>Best Day Brewing - West Coast IPA</i>	

CLASSIC & CAFES

Vanelli's Coffee <i>Regular or Decaf</i>	\$4
Hot Tea <i>Black, Green, Mint, Lemon Ginger, Cranberry Apple</i>	\$3
Soda <i>Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer, Lemonade</i>	\$3.5
Juice <i>Orange, Apple, Cranberry</i>	\$6
Iced Tea	\$4
Hot Chocolate	\$4
Arnold Palmer	\$5
Shirley Temple	\$5

DRAFT BEER

Coors Light <i>Light lager, 4.2% ABV.</i>	\$6
Modelo <i>Pale lager, 5.0% ABV.</i>	\$7
Farmer's Brewing - Garage Dweller Hazy <i>Hazy IPA, 7.5% ABV.</i>	\$7
Cali Squeeze - Blood Orange <i>Hefeweizen, 5.0% ABV.</i>	\$7
Sierra Nevada <i>Pale ale, 5.6% ABV.</i>	\$7
Revision <i>IPA, 6.5% ABV.</i>	\$8
Lagunitas - Little Sumpin' <i>IPA, 7.5% ABV.</i>	\$8
Grass Valley - Irish Getaway <i>Red ale, 7.0% ABV.</i>	\$8
Grass Valley - Grateful Haze <i>Hazy IPA, 7.0% ABV.</i>	\$8
Rotating Taps <i>Ask server for details.</i>	

DOMESTIC BEER

Budweiser Bud Light Coors Light Coors Banquet Michelob Ultra Angry Orchard	\$6
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PREMIUM BEER

Pacifico Corona Stella Guinness Black Butte Porter Golden State - Mighty Dry Cider Blue Moon 805 Modelo Negra White Claw: Grapefruit, Lime, Raspberry, Black Cherry	\$7.5
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WINES

Ask Server for full wine selection

Glass | Bottle

WHITE WINE

Hess Shirttail Ranches Chardonnay	7		24
Freakshow Chardonnay	9		30
Bolla Pinot Grigio	7		24
Robert Hall Sauvignon Blanc	8		26
Sutter Home White Zinfandel	7		24

SPARKLING WINE

Chandon Brut Split	9		-
Korbel Brut Split	8		-
Coppola Prosecco	9		28

RED WINE

1000 Stories Pinot Noir	10		32
Raymond R Cabernet Sauvignon	9		24
Freakshow Cabernet Sauvignon	11		32
Freakshow Zinfandel	10		32
Michael David Petite Sirah	9		32
Line 39 Red Blend	9		32
Line 39 Merlot	11		32



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