

# BAR CARLO

## Light Breakfast

Two scrambled eggs with fruit & choice of toast

## Bagel Plate

Kettleman's Bagel with greens, tomato, red onion, cucumber & cream cheese  
• Add smoked salmon

## House-made Cranberry-Almond Granola

With fresh fruit & your choice of yogurt, milk or soymilk

## Classic Breakfast

4.00	Two Egg Breakfast	7.00
	Two eggs, any style, served with potatoes, toast & your choice of pepper bacon, ham, pork apple sausage or vegan sausage	
6.50	Pancake Breakfast	8.50
9.00	Short stack of three buttermilk pancakes, two eggs & your choice of pepper bacon, ham, pork apple sausage or vegan sausage	
7.00	• Add organic maple syrup	9.50

## Build Your Own Breakfast 6.00

(Additional meat & cheese 1.00 / Additional vegetable, sauce or herbs 50 cents)

Choose any 3 ingredients to start building your own scramble, omelet or skillet

- Meat: Pepper Bacon, Ham, Pork Apple Sausage, Vegan Sausage, Smoked Salmon, Corned Beef or Soyrizo
- Veggies: Grape Tomato, Oven Roasted Tomato, Caramelized Onion, Roasted Red Onion, Fresh Onion, Garlic, Fresh Jalapeno, Peppers Agro Dolce, Spinach, Arugula, Avocado, Escabeche or Black Beans
- Cheeses: Cheddar, Swiss, Chevre, Havarti, Pepper Jack, Parmesan, Feta, Queso Fresco or Cream Cheese
- Sauces & Herbs: Salsa Fresca, Arugula Pesto, Tomatillo, Chipotle Cream, Sour Cream, Basil or Scallions

Pick your side

- Potatoes 2.00
- Toast 0.75
- Rice, Beans & Corn Tortillas 3.00
- Pepper bacon, Ham, Pork apple sausage or Vegan sausage 2.50
- Fresh Fruit Cup 2.50
- Short Stack of 3 Buttermilk Pancakes 5.00
- Bagel & Cream Cheese 2.50
- Add One Egg, sub Tofu or Egg Whites 1.00
- Seasonal ingredients are listed on our specials board

## Mashes & Skillets

Corned Beef Mash	10.00	Vegan Skillet	9.00
Savory mix of house-braised beef brisket, potatoes, onions, peppers, cabbage, garlic & swiss cheese With poached eggs & choice of toast		Seasoned potatoes topped with black beans, caramelized onion, roasted mushroom & peppers agro dolce With salsa & fresh avocado	
Smokey Bacon Mash	10.00	Tofu-Curry Skillet (vegan)	8.50
Pepper bacon, chipotle, potatoes onions, peppers, cabbage, garlic & sharp cheddar With poached eggs & choice of toast		Pan fried tofu, potatoes & veggies with curry, pineapple & fresh basil	

## Mexico

Our black bean, rice, salsa fresca & escabeche are house-made & available vegan

Muevos Rancheros	8.50	2 Street Tacos: Carnitas, Chicken or Soyrizo	5.00
Over medium eggs topped with our spicy chipotle cream sauce With rice, beans, salsa & corn tortillas		With fresh onion, cilantro & lime	
Carnitas Platter	9.50	Pachos	8.00
Shredded Pork and two eggs, any style, served with rice, beans, salsa fresca & corn tortillas		House-made chips with black beans, salsa fresca, avocado, sour cream & cheese • Add Carnitas, Chicken or Soyrizo	10.00
Plato Flaco	10.00	Loaded Potatoes	6.00
Soyrizo & grilled veggies with rice, beans, avocado, salsa fresca & corn tortillas		Breakfast potatoes loaded up with beans, cheese, salsa, avocado & sour cream	
Shift Meal	8.50	Breakfast Burrito (aka The Ab Roller)	9.00
Baked Mexi Bowl with two fried eggs on rice, beans, cheese & your choice of chipotle cream or tomatillo sauce With salsa fresca, sour cream & tortilla chips		Big burrito with scrambled eggs, rice, beans & cheese inside. Served wet with tomatillo, cheese, salsa fresca, sour cream & avocado • Add Carnitas, Chicken or Soyrizo	10.00

Chips & Salsa Fresca 3.50

Add salsa fresca, avocado, escabeche, queso fresco or sour cream to any plato mexicano 1.00

## Sandwiches

All sandwiches are served with your choice of fries, salad, fruit, breakfast potatoes or soup du jour

Breakfast on a Bun	8.00	Blackened Chicken Sandwich	10.00
Scrambled Eggs, cheddar & horseradish aioli with your choice of pepper bacon, pork apple sausage, vegan sausage or avocado on brioche • Add caramelized onion & peppers agro dolce		With peppers agro dolce, bacon, swiss, lettuce & chipotle aioli on brioche	
Fried Egg Sandwich	9.00	House-made Reuben	9.00
Over medium eggs with dijon, ham, fresh tomato & cheddar on grilled como		Corned Beef on grilled rye with swiss, horseradish aioli & beer braised sauerkraut • Vegetarian: Sub roasted mushroom & avocado in place of corned beef	9.50
Melwich	8.50	Pulled Pork Sandwich	9.00
Scrambled eggs, oven roasted tomato, arugula pesto & havarti on grilled como		Pork Chile Verde on brioche with horseradish aioli, avocado & escabeche	
B.E.L.T.	9.00	Grilled Pear & Chevre Sandwich	5.00
Bacon, fried eggs, lettuce, tomato & garlic aioli on toast • Add avocado		With bacon	6.00
Tuna Melt	10.00	Burger di Carlo	7.50
Albacore salad of celery, red onion & escabeche with swiss & fresh tomato on wheat		House-seasoned patty with lettuce, tomato, onion & garlic aioli on ciabatta Available with our house-made, vegan black bean burger & chipotle aioli • Add veggies (50 cents), cheese 1.00, or meat 2.00	8.50

## Salads & Soups

Caesar Salad	7.00	Spinach Salad	8.00
Romaine, garlic croutons, parmesan, red onion & house-made vegetarian caesar dressing • Add Chicken	9.00	Beets, chevre, red onion, candied walnuts & pear vinaigrette • Add bacon	9.00
Side Salad	4.00	Fried Polenta	6.00
With house-made balsamic vinaigrette, ranch or caesar		With mozzarella, pesto, olives & roasted peppers on a bed of field greens	
		Soup du Jour	
	• Cup 3.50	• bowl 5.00	

## HOURS

SCHOOL NIGHTS: 8:00AM-10:00PM • FRIDAY & SATURDAY: 8:00AM-MIDNIGHT • TUESDAY: CLOSED  
6433 SE FOSTER ROAD, PORTLAND, OR 97206