

# Sage

## SPECIALTY WINE DRINKS

- MIMOSA ... Sparkling cava and orange . . . 8  
juice
- CUCUMBER-MELON SANGRIA 8  
... White wine, vodka-infused sake with lime,  
mint, cucumber and honeydew melon
- CRANBERRY MULE ..... 8  
Vodka-infused sake, cranberry juice and extra  
ginger ginger beer
- BUBBLY CRAN-ROSE ... Prosecco, 8  
white cranberry juice, angostura bitters and  
rosemary
- BLOODY MARI ... Vodka-infused . . . . . 8  
Sake, spicy house made Mari mix,  
accoutrements
- MCCLLOUD MULE ... . . . . . 8  
Bourbon-infused sake, extra ginger ginger  
beer and lime

## SALADS

- BLUEBERRY-PECAN ... Arugula, chopped pecans, blueberries and crumbled feta with . . . 6/12  
ginger blackberry balsamic
- CAESAR ... Chopped romaine, house made croutons and classic Caesar dressing with shaved . . 6/12  
parmesan reggiano
- SPINACH ... Organic Spinach, Pt Reyes Blue cheese, dried cranberry and candied walnuts . . . . 7/14  
with shallot vinaigrette
- ROASTED BEET ... Baby spinach and arugula with goat cheese, pistachios and balsamic . . . 7/14
- ROMAINE WEDGE ... Baby romaine, Gorgonzola, applewood smoked bacon, red onion, . . . 7/14  
heirloom grape tomatoes with choice of blue cheese or ranch dressing

## SWEET SPECIALTIES

- DUTCH BABY WITH BLUEBERRIES AND LEMON CURD ... Cast-iron skillet . . . . 12  
baked puff pancake with lemon curd and a light dusting of powdered sugar.
- DUTCH BABY WITH STRAWBERRIES AND PISTACIOS ... Cast-iron skillet . . . . . 12  
baked puff pancake with macerated strawberries and pistacios

## SAVORY MAINS

- SPINACH, MUSHROOM AND GRUYERE QUICHE ... Savory crustless quiche with . . 12  
a creamy egg custard, vegetables, herbs and flavorful cheese. Served with local mixed greens and  
croissant.
- CHICKEN AND WAFFLES ... Buttermilk fried chicken and Belgium waffles with real . . . . . 14  
maple syrup
- CRAB BENEDICT ... Our popular blue crab cake's, 2 poached eggs, spinach, and hollandaise. 15  
Served with herb-roasted potatoes.
- HAM AND SCALLOPED POATOES ... Honey baked ham with sliced creamy potatoes . . . 18  
and spring peas
- LAMB ... Braised shredded lamb, Fontina on a bed of polenta topped with asparagus and an egg. . . 19  
served with organic mixed greens
- SALMON ... Poached salmon with fennel citrus beurre blanc, mashed potato and spring peas . . . . 22

*Sunday Brunch, April 1, 2018 11am -2pm*

## SIDES

ONE EGG.....	3	ROASTED POTATOES.....	4
TWO EGGS.....	4	SEASONAL FRUIT CUP.....	6
HOUSE SALAD.....	4	TOAST OR ENGLISH MUFFIN...	2
BACON, PORK OR TURKEY.....	4	CHEESY POLENTA.....	4
SAUSAGE			

## BEVERAGES

COFFEE/DECAF ... <i>Italian Sumatra</i> ...	3	2% ORGANIC MILK.....	3
HOT CHOCOLATE.....	3	ICED TEA.....	3
SODA... <i>Coke, Diet Coke, Ginger Ale, 7up, Orange</i> .....	3	JUICE ... <i>Apple or Cranberry</i> .....	3
LEMONADE.....	3	FRESH SQUEEZED ORANGE....	4
		JUICE	

## DESSERT

MANGO BASIL LIME SORBET.....	7
STRAWBERRY BALSAMIC SUNDAE ... <i>Vanilla Bean ice-cream, sliced strawberries and... chocolate-infused balsamic drizzle</i> .....	7
PEAR-THYME GALETTE ... <i>Puff pastry with pears, chopped walnuts, crumbles Gorgonzola, thyme and Mt Shasta honey</i> .....	7
LEMON-LAVENDER LAYER CAKE.....	7
CARROT CAKE.....	7

## BOTTLE BEER

BALLAST POINT SCULPIN.....	7	BLUE MOON.....	4.50
CALDERA ASHLAND AMBER....	4	COORS LIGHT.....	3.50
DRAKES HEFE HEFERWEIZEN..	4	GUINNESS DRAUGHT STOUT...	5
MT SHASTA BREWING.....	5.50	MT SHASTA BREWING.....	5.50
GOLDEN ALE		MOUNTAIN HIGH IPA	
MT SHASTA BREWING.....	5.50	NINKASI PACIFIC RAIN PALE....	5
SHASTAFARIAN PORTER		ALE	
PERONI NASTRO AZZURRO....	5	STELLA ARTOIS.....	5
WYDERS PEAR CIDER.....	5	FALL RIVER HEXAGENIA IPA...	14
FALL RIVER PITTVILLE.....	14	22OZ	
PORTER 22OZ		CALDERA TOASTED.....	16
CLAUSTHALER.....	4	COCONUT CHOCOLATE	
(NON-ALCHOLIC)		PORTER 22OZ	

*McCloud Hotel 408 Main Street McCloud, California 96057*  
*Reservations Suggested 530-964-2822*