



BRUNCH | DAILY 6:30 AM - 2:00 PM

BREAKFAST DRINKS

MIMOSA 12 | SIGNATURE MIMOSA 14: BLOOD ORANGE, WHITE PEACH, PEAR, POMEGRANATE

MIMOSAS FOR 2 45: BOTTLE OF BRUT, 4 JUICES, GOOD TIMES

SMITH TEA 5 | ICED TEA 3 | COFFEE 5 | ESPRESSO 5.5 | LATTE 6 | SODA 4.5 | JUICE 4 | MILK 4 | HOT COCOA 5

SPECIALTIES

WE PROUDLY SERVE BIG ED'S ARTISAN BREAD: SOURDOUGH OR ENGLISH MUFFIN

GLUTEN-FREE TOAST AVAILABLE UPON REQUEST

ELK MORNING HASH* 23

elk sausage, crispy potatoes, bell peppers, caramelized onions, sunny side up eggs, pickled fresno peppers, sour cream, queso fresco, big ed's toast | *substitute elk sausage to vegetarian sausage available*

SIGNATURE BREAKFAST* 20

2 eggs any style, garlic herb breakfast potatoes, big ed's toast, choice of: daily's thick cut bacon, sausage links, canadian bacon, or vegetarian sausage

CLASSIC EGGS BENEDICT* 22

hollandaise, canadian bacon, big ed's english muffin, poached eggs, lemon-arugula, garlic herb breakfast potatoes
add grilled asparagus +\$5

SMOKED SALMON EGGS BENEDICT* 26

hollandaise, smoked salmon, big ed's english muffin, poached eggs, lemon-arugula, garlic herb breakfast potatoes
add grilled asparagus +\$5

BREAKFAST BURRITO 20

scrambled eggs, caramelized onions, bell peppers, queso fresco, flour tortilla, served with garlic herb breakfast potatoes, salsa, sour cream, choice of: elk sausage, pork sausage, bacon, canadian bacon, or vegetarian sausage
smother in house made sausage gravy +\$4

BREAKFAST SANDWICH 20

big ed's english muffin, cheddar cheese, fried egg, served with garlic herb breakfast potatoes ,
choice of: sausage, bacon, canadian bacon, or vegetarian sausage

CHEF'S ULTIMATE BREAKFAST SANDWICH 23

brioche french toast outside, fried egg, bacon, canadian bacon, grilled asparagus, tarragon aioli, sliced tomato, lemon-arugula,
served with garlic herb breakfast potatoes | *smother in house made sausage gravy +\$4*

JUMBO BISCUIT & GRAVY 22

house made cheddar and garlic biscuit, sausage gravy, sunny-up egg*, lemon- arugula,
served with garlic herb breakfast potatoes

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts (S) sesame

EXECUTIVE CHEF, BRYANT KRYCK

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all in room dining orders are subject to a 19% service charge and a \$3 delivery charge.

PANCAKES & FRENCH TOAST

PEANUT BUTTER & BANANA PANCAKES (3) 22 (V, T)

creamy peanut butter, sliced bananas, candied walnuts,
maple syrup, powdered sugar
(chocolate chips available upon request)

BUTTERMILK PANCAKES (3) 19 (V)

fresh berries, butter, maple syrup, powdered sugar
(chocolate chips available upon request)

BRIOCHE FRENCH TOAST (3) 19 (V)

fresh berries, powdered sugar, maple syrup, butter, big ed's brioche

OMELETS & SCRAMBLES

SERVED WITH GARLIC HERB POTATOES AND BIG ED'S TOAST
WE PROUDLY SERVE CAGE-FREE EGGS

SIGNATURE 22 (GF)

elk sausage, queso fresco, sour cream, caramelized onions,
bell peppers, chives

BEND 22 (V, GF)

mushrooms, feta cheese, spinach, chives

GREEK 22 (V, GF)

kalamata olives, sun-dried tomato, feta cheese, chives

LIGHT & EASY

GRANOLA AND YOGURT 16 (V, T)

plain greek yogurt, granola, fresh berries

BOB'S RED MILL STEEL CUT OATMEAL 14 (VG, GF)

brown sugar, raisins, cinnamon

BOWL OF FRUIT 14 (VG, GF)

seasonal selection of fruits and berries

CHIA MORNING POWER BOWL 17 (VG, GF, T)

chia seed pudding made with turmeric and almond milk,
assorted berries, pepitas, marcona almonds

A LA CARTE SIDES

DAILY'S THICK CUT BACON (3) 8 (GF)

VEGETARIAN SAUSAGE (2) 7 (V, GF)

CRISPY MORNING POTATOES 6 (V, GF)

CANADIAN BACON (2) 6 (GF)

BIG ED'S TOAST 4 (V)

TWO EGGS ANY STYLE 6 (V, GF)

PLAIN GREEK YOGURT 6 (V, GF)

SAUSAGE (2) 6 (GF)

BAGEL WITH CREAM CHEESE 7 (V)

BAGEL WITH SMOKED SALMON DIP 14

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts (S) sesame

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SMALL BITES AND ENTREES

BALSAMIC RHUBARB BRUSSELS SPROUTS 15 (V, GF, T)

crispy brussels sprouts, toasted almonds,
rhubarb balsamic vinaigrette

CHARCUTERIE 24 (T)

cured meats, artisan cheeses, crackers,
marcona almonds, seasonal fruit, quince paste,
pickled onions, roasted peppers, pickled mustard seeds
(gluten free crackers available upon request)

TRUFFLE FRIES 15 (GF, V)

lemon garlic aioli, fresh herbs, salt, pecorino cheese

BURRATA CAPRESE SALAD 20 (V, GF)

sliced heirloom tomatoes, cherry tomatoes,
burrata cheese, balsamic reduction, salt flakes,
extra virgin olive oil, basil

SEASONAL STRAWBERRY RHUBARB SALAD 17 (V, GF, T)

arugula, strawberry poppyseed balsamic vinaigrette,
goat cheese, marcona almonds, rhubarb,
fresh berries, local broadus bee pollen
chicken \$6 | salmon \$12 | 8oz flat iron steak* \$15 | grilled tofu \$5*

SMOKED SALMON DIP 18 (GF)

house smoked salmon, potato chips, seasonal roe, chives

CAESAR 16

white anchovy dressing, shaved grana padano, croutons,
crisp romaine, crispy parmesan | *add anchovies \$3*
chicken \$6 | salmon \$12 | 8oz flat iron steak* \$15 | grilled tofu \$5*

SIGNATURE ROAM SALAD 16 (V, GF)

baby mixed greens,
smoked honey balsamic vinaigrette, feta cheese,
sunflower seeds, cucumbers, tomatoes, *featuring local honey
from broadus bees and smoked in house
chicken \$6 | salmon \$12 | 8oz flat iron steak* \$15 | grilled tofu \$5*

SIGNATURE BURGER* 21

(sub 3 grain meatless protein burger)
8oz brisket and chuck beef patty*, tomato, daily's thick cut bacon,
tillamook white cheddar, pickled red onion, lemon scented arugula,
black garlic aioli, big ed's brioche bun, and choice of fries,
potato chips, or add side signature salad +3
upgrade to pecorino truffle fries +4

BLT TURKEY CLUB 19

parmesan crusted big ed's sourdough, daily's thick cut bacon,
lettuce, tomato, maple aioli, smoked turkey,
choice of potato chips or fries | add avocado \$4
upgrade to pecorino truffle fries +4

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ROAM

EAT • DRINK

Cinco
de Mayo

WE ARE PROUDLY SERVING TORTILLAS AND MASA FROM
THREE SISTERS NIXTAMAL OUT OF PORTLAND, OREGON

***FROM MAY 3-5, THIS WILL BE THE ONLY MENU OFFERED 2-10 PM AFTER BRUNCH.**

Starters



CHIPS AND SALSA ROJA 7 (GF, VG)

CHIPS AND SALSA VERDE 7 (GF, VG)

CHIPS AND GUACAMOLE 14 (GF, VG)
salsa macha, freshly made

ELOTES 16 (GF, V)
deconstructed elote salad, pickled red onions,
queso fresco, lime zest, cilantro, chilies

SOPE (2) 18 (GF)
black beans, queso fresco, radish, crema,
shredded lettuce

choice of:

CHICKEN TINGA W/ SALSA VERDE
WILD BOAR CHORIZO W/ SALSA ROJA

MUSHROOM EMPANADAS (2) 18 (GF, V)
creamy mushroom and mezcal filling, chipotle crema

CAESAR SALAD 16
white anchovy dressing, shaved grana padano,
croutons, crisp romaine, crispy parmesan
add anchovies 3
add chicken 6
add salmon 12
add grilled shrimp (3) 9

CEVICHE (2) 23**
tuna poke cubes, lime juice, pico de gallo, cucumbers,
cilantro, fresno peppers,
mini corn tostadas, crispy rice paper, sesame seeds

CHIPOTLE LIME FRIES 14 (GF, V)
chipotle aioli, cilantro, house made seasoning,
queso fresco

Tacos

TACOS (3) (GF)
served with black beans, queso fresco, verde rice, cilantro, lime

choice of:

CHICKEN TINGA 24
escabeche crema, radish

YUCATAN STYLE PORK 25
salsa verde, pickled onions

GUAJILLO GARLIC SHRIMP 26
mojo de ajo, purple cabbage, crema

CARNE ASADA 26
guacamole, crema, salsa roja

RAJAS AND MUSHROOM (V) 22
escabeche crema

auto-gratuity of 20% for parties of 8+ | (V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts (S) sesame

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Entrees



COCHINITA PIBIL 32 (GF)

yucatan style pork, warm corn tortillas, black beans, pickled onions, verde rice, radish, purple cabbage

CARNE ASADA 40 (GF)

grilled, warm corn tortillas, black beans with queso fresco, escabeche, verde rice, radish, charred green onions
add grilled guajillo garlic shrimp (4) 12

ENCHILADAS 33 (GF)

served with black beans, queso fresco, verde rice, pickled onions, cilantro, crema, grilled corn

choice of sauce:

mole (S,T), poblano crema, salsa roja

choice of protein:

chicken tinga, rajas and mushroom (V), yucatan style pork, or wild boar chorizo

SALMON AL PASTOR 38 (GF)

grilled, charred pineapple, rhubarb al pastor, rolled cucumber, verde rice, elotes

HALF CHICKEN & MOLE 38 (GF, T, S)

house made oaxacan mole, slow roasted half chicken, verde rice, black beans with queso fresco, pickled onions, radish, sesame seeds

CHICKEN TAMALES 32 (GF)

large tamale, served with black beans, queso fresco, verde rice, pickled onions, cilantro, crema, grilled corn, radish, creamy poblano

QUESO FUNDIDO BURGER 24

8 oz brisket burger, brioche bun, rajas and mushrooms, queso fundido, chipotle aioli, lettuce, tomato, served with chipotle lime fries

Cocktails

NIXTA OLD FASHIONED 14

nixta corn liqueur, ginger, orange, bitters, bourbon

LOST MY WALLET IN EL SEGUNDO** 14

banhez mezcal, grand marnier, fresh citrus, egg whites**, salted rim

MICHELADA 8

sunriver deseo mexican style lager, house, made michelada mix, lime, chili lime salt

HIGH DESERT PALOMA 13

don julio blanco, fresh grapefruit, chamoy and tajin rim

PARABELLUM 12

paranubes rum, horchata, espresso, nutmeg, spiced orange

ROAM MARGARITA 13

don julio blanco, agave syrup, fresh citrus, salted rim
add:

blood orange 1

prickly pear 1

strawberry / jalapeño 2

SUNRIVER DESEO LAGER 6

traditional mexican style lager brewed here in central oregon, crisp, clean, refreshing

PRICKLY PEAR COOLER 5

(non-alcoholic) fresh citrus, agave syrup, prickly pear puree, soda water

QUETZACOATL 50

don julio 1942, pineapple juice, cointreau, aperol, lime juice, chili pepper salt and sugar rim, charred pineapple, gold flakes



Desserts

HORCHATA CRÈME BRÛLÉE 14

cinnamon, horchata cream

TRES LECHES CAKE 14

fresh berries

CHURROS 13

vanilla cream filling, cinnamon sugar
add warm mexican chocolate dipping sauce 4

auto-gratuity of 20% for parties of 8+ | (V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts (S) sesame

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