



https://menulist.menu
Orcas Island, 107 Doe Bay Rd, OLGA, United States
(+1)3603768059,(+1)3603762291 - https://www.doebay.com/









The place from OLGA offers 144 different **dishes and drinks on <u>the menu</u>** at an average price of \$11.8. What <u>User</u> likes about Doe Bay Café:

thanks for a nice dinner andy. it was definitiw the right step to order the whole vegetables on the menu. every veggie dish was treated with care and love, and the cashew cream and golden rupes were my favorites. many thanks also for their help that our evening meal happens in a little hurry. we have made it in the time to ferry! they are wonderful, thank you for taking care of us so well, we look forward to the next... read more. In nice weather you can even have something in the outdoor area, And into the accessible rooms also come clientele with wheelchairs or physical disabilities. WiFi is available at no extra cost. What User doesn't like about Doe Bay Café:

Nice location and friendly place. We went around Thanksgiving, restaurant was a bit drafty with people opening the door all the time and heating suboptimal. Service was very friendly, food was decent was value was rock bottom, even for Orcas. Incredibly overpriced. Probably wont be going back. read more. At Doe Bay Café, delicious menus from international cuisine are freshly prepared for you, The menus of this restaurant can also be ordered at on-site or at the event thanks to a catering service. Not to be left out is the extensive selection of coffee and tea specialties in this restaurant, and you have the opportunity to try delicious American meals like Burger or Barbecue.

**NETTLE RICOTTA TORTELLINI** 

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|--------------------------|--------|------------------------|--------|
| Appetizers               |        | Ensaladas              |        |
| FOCACCIA                 |        | DANDELION GREENS       | \$5.0  |
| Süße Desserts            |        | snack                  |        |
| CREPES                   |        | MARINATED OLIVES^      | \$6.0  |
| Pizza                    |        | Spezial Pasta          |        |
| ASPARAGUS BROCCOLI       | \$14.0 | TAGLIATELLE            | \$18.0 |
| Sandwiches & Hot Paninis |        | Brunch                 |        |
| BURRITO                  |        | RICOTTA DOUGHNUTS      | \$10.0 |
| Extras                   |        | Beverages              |        |
| BRAISED GREENS           | \$5.0  | FEVER TREE GINGER BEER | \$3.0  |
| Toast                    |        | Poke Bowls             |        |
| FRENCH TOAST             | \$12.0 | TRADITIONAL*           | \$9.0  |
| Sweets                   |        | Breakfast Menu         |        |
| GRILLED TOAST JAM        | \$4.0  | GRILLED BAGEL          | \$16.0 |
| Starters & Salads        |        | Breakfast Combos       |        |
| RISOTTO                  |        | BREAKFAST BURRITO      |        |
| Sauces                   |        | Plates                 |        |
| HOLLANDAISE              |        | ORECCHIETTE^           | \$20.0 |
| Dessert                  |        | Specialty Rolls        |        |
| CHEESE BOARD             | \$16.0 | DUTCHESS               |        |
| Main Course              |        | Breakfast Entrees      |        |
|                          |        |                        |        |

\$22.0

**CROISSANT SANDWICH\*** 

\$14.0



**COFFEE** 

## Vorspeisen

PASTRAMI SANDWICH\* \$17.0

### **Drinks**

**DRINKS** 

### Sidelines

SMASHED POTATOES \$3.0

### **Condiments and Sauces**

**MUSHROOM** 

### Sides \$6

APPLE WOOD SMOKED BACON \$6.0

### Herbal & Black Teas

LORD BERGAMOT

#### Smith Teas

**MAO FENG SHUI** 

### Snacks

SOURDOUGH LOAF<sup>^</sup> \$8.0

JUDD COVE OYSTERS \$16.0

### Side dishes

GRILLED ASPARAGUS \$16.0 BAKED GRAPEFRUIT \$4.0

### Salads



POTATO SALAD
MISTA
TOMATO SALAD

### Large Plates

BRAISED ARTICHOKES^ \$23.0

POLENTA CRUSTED HALIBUT\* \$28.0

COFFELT FARM LAMB CHOP\* \$32.0

### Non-alcoholic

GEROLSTEINER SPARKLING
MINERAL WATER

DRY SODA – CUCUMBER

COFFEE – LOCAL GOODS
ROASTERS

\$3.0

### Restaurant Category

**VEGETARIAN** 

**VEGAN** 

**DESSERT** 

### Main

HONEY PEANUT GRANOLA \$8.0

WARM SPROUTED GRAIN SALAD \$12.0

BRAISED MEATBALLS \$17.0

\$10.0

### Vegetables

SOURDOUGH TOAST^

KALE RADICCHIO\* \$14.0

DOE BAY GARDEN GREENS^ \$14.0

SPROUTED HEIRLOOM BARLEY^ \$14.0

ROASTED CARROT^ \$16.0



### Draft

| PFRIEM BELGIAN STRONG BLONDE               | \$6.0 |
|--|-------|
| DOUBLE MOUNTAIN VAPORIZER PALE             | \$6.0 |
| MAZAMA JUICY IPA                           | \$6.0 |
| ISLAND HOPPIN' OLD MADRONA<br>IMPERIAL RED |       |

### Enchanted Forest Loose Leaf Tea

**POT DE FLEUR** 

**CHAIWALLA** 

**DANDELION ROAST** 

**SAWADEE CUP** 

# These types of dishes are being served

**SALAD** 

**DESSERTS** 

**APPETIZER** 

**OYSTERS** 

### Sparkling

DOMAINE LELIEVRE, CÔTES DE TOUL, FRANCE, NV

LA COLLINA PROSECCO NV, 'LUNARIS SECCO ', EMILIA-ROMAGNA, IT

ARGYLE BRUT '14, WILLAMETTE VALLEY, OR

JOËL FALMET, CHAMPAGNE, FR, NV

DOMAINE JOUSSET ROSÉ PÉTILLANT 'EXILÉ ' LOIRE, FR

#### **Cocktails**

| PALE GREEN EYES (SERVED UP)               | \$12.0 |
|---|--------|
| MANNY (SERVED UP)                         | \$11.0 |
| LIBERTARIAN (SERVED ON A BIG ROCK)        | \$12.0 |
| ATLAS (SERVED ON A BIG ROCK)              | \$11.0 |
| DRINK YOUR CARAWAY (SERVED ON A BIG ROCK) | \$12.0 |
| WINTER IN ST. CROIX (SERVED UP)           | \$10.0 |

### Rose & Orange

DENAVOLO MARSANNE ORTRUGO '14, 'CATAVELA ', EMILIA-ROMAGNA, IT

DOMAINE CARTEROLE VERMENTINO '16, 'HJV', LANGUEDOC, FR

MUGA GARNACHA '16, RIOJA, SP

MARESTAGNO SCIACARELLO '15, 'ILE DE BEAUTE ', CORSICA, FR

ESCODA-SANAHUJA CAB FRANC '16, 'NAS DE GEGANT ', CATALONIA, SP

DOMAINE TEMPIER MOURVÈDRE '16, BANDOL, FR.

#### Beer & Cider - Bottles & Cans

FORT GEORGE CITY OF DREAMS IPA

**TIETON WILD APPLE CIDER** 

MATCHLESS HAZY EXPECTATIONS IPA

CIDRE BOUCHE BRUT DE NORMANDIE

FABLE FARMS BALLA ANCESTRAL APPLE WINE

**E9 DU VIEUX MONDE SAISON** 

HOLY MOUNTAIN MISÈRE AU BORINAGE

#### **White**

ANGELO NEGRO, '15, ARNEIS, IT



CHÂTEAU DUCASSE BORDEAUX BLEND '15, BORDEAUX, FR

BATTENFELD SPANIER RIESLING '16, RHEINHESSEN, GR

BERGER GRÜNER VELTLINER '15, NIEDERÖSTERREICH, AU (1LTR)

MICHEL GUIGNIER CHARDONNAY '14, 'LES AMETHYSTES', MACON, FR

OLIVIER SAVARY CHARDONNAY '14, CHABLIS, FR

LA CAÑA ALBARIÑO '16, RÍAS BAIXAS, SP

PAPILLION VIOGNIER '16, 'CAPRICE DU CHAMEAU ', ARDECHE, FR

BROOKS WINERY RIESLING '11, WILLAMETTE VALLEY, OR

DANIEL CHOTARD SAUVIGNON BLANC '16, SANCERRE, FR

LOPEZ ISLAND VINEYARDS SIEGERREBE '13, PUGET SOUND, WA

TEUTONIC GEWÜRZTRAMINER '14, WILLAMETTE VALLEY, OR

ZIND-HUMBRECHT MUSCAT '11, ALSACE, FR

# Dishes are prepared with



PEPPERMINT
POTATOES
VEGETABLES

**PORK MEAT** 

**APPLE** 

**TOMATOES** 

**ONIONS** 

**HALIBUT** 

**CHOCOLATE** 

**SAUSAGE** 

**BUTTER** 

**PESTO** 

**TOMATE** 

**CHEESE** 

**MUSHROOMS** 

**CARROTS** 

**VEGETABLE** 

**SHRIMPS** 

#### Red

COTE DI FRANZE GAGLIOPPO '13, 'CIRO ' CALABRIA, IT

NOELIA RICCI SANGIOVESE '14, EMILIA-ROMAGNA, IT

ONTAÑON TEMPRANILLO '13, 'CRIANZA ', RIOJA, SP

LES VIGNERONS D'ESTÉZARGUES CÔTES DU RHÔNE '16, OCCITANIE, FR

PASCAL JANVIER PINEAU D'AUNIS'16, 'CUVEE DU ROSIER' LOIRE, FR

SPARKMAN PINOT NOIR, 'L 'AUTRE ', EOLA-AMITY HILLS, WA

JOHN RYAN PINOT NOIR '15, WILLAMETTE, OR, 2015

MARCEL LAPIERRE GAMAY '16, BEAJOULAIS, FR

CLOS CIBONNE TIBOUREN '12, PROVENCE, FR

FABIEN JOUVES JURANÇON NOIR '16, 'YOU MY WINE, ' FR

LE PIANE NEBBIOLO '13, 'MIMMO ', BOCA, IT

SCARPETTA BARBERA '15, 'BARBERA DEL MONFERRATO ', IT

MUGA TEMPRANILLO '13, 'RIOJA RESERVA', SP

MASSAYA GRENACHE MOURVEDRE '12, 'TERRASSES DE BAALBECK ', LB



LES CLOS PERDUS RHÔNE BLEND '16, 'L 'ANNEE ', FR

ERIC TEXIER RHÔNE BLEND '12, CHÂTEAUNEUF-DU-PAPE, FR

REYNVAAN SYRAH '10, 'THE UNNAMED SYRAH ', WALLA WALLA, WA

SAVAGE GRACE CABERNET FRANC '16, RATTLESNAKE HILLS, WA

JEAN-CHRISTOPHE GARNIER CABERNET FRANC '15, 'LES TAILLES ', FR OWEN ROE CABERNET FRANC '14, 'ROSA MYSTICA', YAKIMA VALLEY, WA

LEONETTI CELLARS SANGIOVESE '14, WALLA WALLA, WA

EDI KANTE TERRANO CABERNET SAUVIGNON '09, 'VENEZIA GIULIA ', IT

NANNI COPÈ PALLAGRELLO NERO '12, 'SABBIE DI SOPRA IL BOSCO', IT



# Doe Bay Café

Orcas Island, 107 Doe Bay Rd, OLGA, United States

Opening Hours: Thursday 17:00-21:00 Friday 17:00-20:00 Saturday 08:00-11:00 17:00-20:00 Sunday 08:00-11:00 17:00-20:00

