



CAMBIE

TAPHOUSE + COFFEE
OLD SAWMILL DISTRICT

LUNCH & DINNER HOURS
MONDAY – SUNDAY: 11 AM - CLOSE

CHIPS WITH QUESO + SALSA - 8.5

sub guacamole 1.5 | add guacamole 3

HUMMUS - 8.95

*house made hummus served with cucumbers, carrots
and choice of tortilla chips or toast points*

SPINACH ARTICHOKE DIP - 12

served with choice of tortilla chips or toast points

VEGGIE SANDWICH - 13

*Le Petit Outre baguette topped with house made
hummus, mixed greens, carrots, pickled red onions,
feta and house made balsamic vinaigrette
with choice of side
gf available 1.50 | vegan available
make it a wrap*

GRILLED CHEESE SANDWICH - 11.95

*mild cheddar, pepper jack, smoked gouda and
provolone on parmesan Le Petit Outre sourdough
with choice of side
add bacon 3 | add tomato 1
gf available 1.50*

CAMBIE DIP - 15

*shaved prime rib served hot with provolone
and house made au jus on Le Petit Outre baguette
with choice of side
mushrooms and onions 1
gf available 1.50*

SOUTHWEST TURKEY CLUB - 15.5

*thinly sliced turkey with Daily's bacon, chipotle aioli, house
house made guacamole, mixed greens, tomatoes and pepper
jack on toasted Le Petit Outre sourdough
with choice of side
gf available 1.50
make it a wrap*

PULLED PORK SANDWICH - 15.5

*pulled pork smothered in Carolina BBQ sauce on a Le Petit
Outre roll with house made pickles, served with cole slaw
and choice of side
gf available 1.50*

choice for side

*tortilla chips | kettle chips | house salad
soup 2 | kale salad 2 | mac and cheese 2*

FIG + TALEGGIO BRUSCHETTA - 9.5

*toast points with a fig jam spread, taleggio, sliced
almonds and fresh mint*

CHARCUTERIE BOARD - 22

*chef's selection of 3 cheeses, 3 meats,
fruit, accoutrements and bread*

CHEF'S CHEESE BOARD - 19.95

chef's selection of 5 cheeses, fruit and bread

APPLE CHEDDAR KALE SALAD - 12.5

*fresh kale tossed in a house made apple cider Wüstner
Brother's honey vinaigrette with toasted almonds, raisins,
spiced pepitas, sharp cheddar and honey crisp apples
gf
vegan available
smoked salmon 6 | grilled chicken 4*

BERRY SALAD - 12.5

*mixed greens topped with strawberries,
blueberries, sliced almonds and goat cheese,
served with a vanilla vinaigrette
gf
smoked salmon 6 | grilled chicken 4*

GREEK SALAD - 12.5

*mixed greens topped with pickled red onions, diced
olives, matchstick cucumbers, feta cheese and tomatoes
served with house made lemon vinaigrette
gf
vegan available
smoked salmon 6 | grilled chicken 4*

BURRITO - 12.25

*tortilla filled with your choice of shredded chicken, pulled
pork, or chorizo, two bean mixture, cilantro lime rice,
chipotle sour cream, queso fresca and pickled red onions
make it a bowl
gf | vegetarian or vegan available
add queso 3 | add guacamole 3*

SOUP OF THE DAY - 6.5

served with toast points

DAILY SPECIAL

ask your server about today's special

KIDS ITEMS

char-kidderie - 8

*chef's selection of cheeses,
meats, fruit and bread*

kids grilled cheese - 9

*Le Petit Outre sourdough with choice of
american, provolone, or mild cheddar cheese
served with side of fruit*

mac and cheese - 8

*elbow pasta tossed with house
made creamy cheese sauce*

ICE CREAM SUNDAE - 6.5

Big Dipper vanilla ice cream covered with espresso hot fudge, and topped with whipped cream and cashews

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Open tabs will be charged an 18% gratuity after closing.

WEEKEND BRUNCH

BRUNCH HOURS
SATURDAY – SUNDAY: 9:30 AM - 12 PM

BACON BURRITO - 8.95

Daily's bacon, eggs, potatoes, white cheddar, chipotle sour cream and salsa

PASTRY

ask your server about our pastry options

BISCUITS + GRAVY - 7.95

butter milk biscuits topped with homemade sausage gravy

VEGGIE BURRITO - 9.25

eggs, white cheddar, bell peppers, yellow onions, mushrooms, spinach, chipotle sour cream and salsa

MIMOSAS

weekend - 5
personal bottle - 8
bottle - 21

WAFFLES - 9

two Belgian-style waffles with choice of berries with whipped cream, or candied pecans and maple syrup

COFFEE

DRIP COFFEE ROTATOR

free refills
12oz 2 | 16oz 2.5

NITRO COFFEE

12oz 4.75 | 16oz 5.25

ITALIAN SODA

12oz 3.25 | 16oz 3.75

HOT OR ICED TEA

12oz 2.5 | 16oz 3

COLD BREW COFFEE LATTE

12oz 4.75 | 16oz 5.25

ICED CHAI LATTE

12oz 4.25 | 16oz 4.75

ICED TEA LATTE

12 oz 3.25 | 16 oz 3.75

FRENCH PRESS

4.5

ICED MATCHA LATTE

12oz 4.5 | 16oz 5

APPLE CIDER

12oz 3 | 16oz 3.25

HOT CHOCOLATE

3

ICED GOLDEN MILK LATTE

12oz 4.5 | 16oz 5

FLAVORS

Vanilla*, Caramel*, Dark Chocolate, White Chocolate, Huckleberry, Lavender, Strawberry, Seasonal
*Available in Sugar Free

ALTERNATIVE MILK

Oat Milk, Coconut Milk, Almond Milk

FLAVOR .50 ALTERNATIVE MILK 1

SPECIALS

MONTHLY WINE SALE

discounted limited stock wine bottles
last monday of every month

WEEKLY WINE FEATURE

bottled wine available by the glass
new features each week | discounted bottle or can price

BEER FLIGHT

\$11 for 4 beers from tap list
rootbeer + non-alcoholic available for selection

HAPPY HOUR

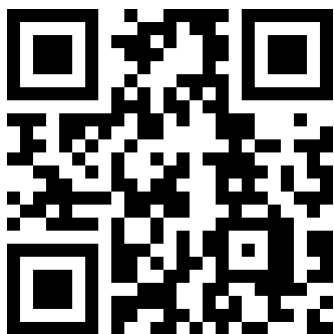
4 - 6 pm daily
\$2 off tap beer and wine | \$1 off bottles and cans

WINE MONDAY

30% off all wine, all day
includes bottled and tap wine | does not include wine features

WINE FLIGHT

\$16 for 4 wines from tap list
wine features also available for selection



scan here for most up-to-date tap list



scan here for most up-to-date bottles & cans selection, including wine bottles



scan here to view GSA member benefits

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945 WYOMING ST SUITE 145 | 406.830.3374 | CAMBIEMT.COM | @CAMBIETAPHOUSE_SAWMILL