BREAKFAST MENU
CROISSANT with butter & jam 1.25
DAILY SPECIAL: Croissant, fresh fruit and scrambled eggs with chopped salami and green onions 4.25
SIDE ORDERS Side of Virginia Ham or link sausage 2.00
Filet of sole or German bratwurst 2.50
CEREAL MUESLI - Swiss-style cereal of grains, nuts, fruit. With milk & fresh fruit 3.75
STUFFED CROISSANT: filled with egg, ham, mushrooms & green peppers. Fresh fruit 5.00
OMELETTES (OMELETTES ONLY served until 11:30 AM):
the HEIDELBERG - omelet with ham, mushrooms, Swiss. Served with fruit & toast 5.00
FLORENCE NIGHTINGALE - with fresh spinach, mushrooms, cheddar. Fruit & toast 5.00

LUNCH MENU
SOUP: Choice of two soups daily. Cup 2.25, bowl 2.75; served with home-baked bread; your choice of French, whole wheat or German sourdough rye.
the COMBO - cup of soup and bread of your choice, and one of the following: mixed green salad, warm French potato salad or fresh fruit 4.75
the SOUP KITCHEN: a bowl of soup, bread & butter, fresh fruit and cheese 5.50

SALADS: Choice of homemade blue cheese, house ranch, honey mustard, 1000 island or Italian dressing. Served with fresh homemade bread.
CHARLESTON BOOGIE: lettuce, tuna salad, avocado, tomato, greek olives, sesame seeds 5.00
GREEN REVOLUTION: lettuce, sprouts, avocado, tomato, mushrooms, cucumbers, olives, onions 5.00
SUNSHINE SALAD: lettuce, sprouts, tomato, sliced olives, cheese & ham 5.00
SHRIMP SALAD: lettuce, sprouts, tomato, avocado, mushrooms and Pacific shrimp 6.75
PASTA SALAD: (LARGE) homemade noodles tossed with olive oil, wine vinegar, spices, vegies: served with cucumber, tomato, red onion, Greek olives & Parmesan. With bread 5.00
small Pasta salad: 2.50. With bread 3.00. Side of Pasta salad (cup) .75
French POTATO SALAD: warm redskin potatoes tossed with wine vinegar, virgin olive oil, bacon, scallions and herbs, topped with mayonnaise. Small plate 2.50. With bread 3.00. Cup .75
FRUIT PLATES - a selection of fresh fruits, served with bread and fruit yogurt, cottage cheese or ice cream 4.00

ENTREES:
SEAFOOD QUICHE - 1/5 of a thick, 10" quiche, made with shrimp, smoked salmon and ling cod. Served with salad or fruit. (other quiches may be available) 6.75
Blackened SNAPPER - coated with Cajun spices and quickly grilled so it stays moist inside. Served with salad & bread. 6.75
LING COD - breaded and grilled, served with Dijon mustard sauce. Salad & bread 6.75
FILET of SOLE - sauteed with butter, mushrooms and garlic. With salad & bread 6.25
LASAGNA - layers of homemade pasta, 3 cheeses, tomatoes, meat and vegetables. With salad & bread 7.25
German SAUSAGE Plate: veal bockwurst (large), sauerkraut, warm potato salad and German sourdough rye bread 5.75
CHICKEN SATEH - Indonesian chicken with spicy peanut sauce, Nasi Goreng (fried rice) and Kroepoek (shrimp crackers) 7.25

We accept: (In order of preference) CASH, local checks, VISA & Mastercard.
100 W. COMMERCIAL COOS BAY, OREGON 97420 503-267-3933
COFFEE AND ESPRESSO

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>1.25</td>
</tr>
<tr>
<td>Espresso with whipped cream</td>
<td>1.50</td>
</tr>
<tr>
<td>Iced espresso</td>
<td>1.25</td>
</tr>
<tr>
<td>Espresso Cappuccino</td>
<td>1.75</td>
</tr>
<tr>
<td>Cappuccino (espresso with steamed milk)</td>
<td>1.50</td>
</tr>
<tr>
<td>Almond Cappuccino (with sweet almond syrup)</td>
<td>1.75</td>
</tr>
<tr>
<td>Iced Cappuccino</td>
<td>1.50</td>
</tr>
<tr>
<td>Double Cappuccino</td>
<td>2.00</td>
</tr>
<tr>
<td>Caffe Latte (espresso with hot milk)</td>
<td>1.75</td>
</tr>
<tr>
<td>Caffe Mocha (espresso, hot chocolate and whipped cream)</td>
<td>2.00</td>
</tr>
<tr>
<td>Caffe Fantasy (espresso, hot milk, whipped cream &amp; sweet almond)</td>
<td>2.00</td>
</tr>
<tr>
<td>Caffe Fantasy (espresso, hot milk, whipped cream &amp; sweet anise)</td>
<td>2.00</td>
</tr>
</tbody>
</table>

DECAF Espresso/Cappuccino drinks NO extra charge!

Coffee, our secret house blend .75
Decaf, Columbian water-processed .75

TEA

Earl Grey, English Breakfast, Morning Thunder, Caravan; Chamomile, Ruby Mint, Wintermint, Red Zinger, Crepe Faire; Orange Spice, Jasmine Spice, Licorice Spice, Lemon Spice cup .75 pot 1.50

SODAS, WATERS, JUICES, FLOATS

FRENCH SODAS: no artificial flavors, colors or chemicals. We have raspberry, strawberry, blackberry, grenadine (pomegranate), black currant, almond, mint & anise 1.50
CREMOSA Soda (same, with cream) 1.75
Pepsi-Cola, 7-Up, Dr. Pepper, Diet Pepsi 1.00
PERRIER, 11 oz, with lemon wedge 1.75
Apple Juice, unfiltered, 1.00 & 1.25
Orange Juice, fresh, made to order: 8 oz. 1.75 12 oz. 2.25
V-8 Juice .75
Apple Juice Float (with vanilla ice cream) 2.00
Fruit Soda Float 2.00
Orange Juice Float 2.50

MILK

2 percent milk, 10 oz. 1.00
hot milk toddy (with whipped cream and either sweet almond or anise syrup) 1.50
hot chocolate - with whipped cream & mint syrup added 1.75

ICE CREAM

CONES or DISH: 1 scoop 1.00; 2 scoops 1.50
MINI-SUNDAY: dish with fruit topping and whipped cream 2.00
SUPER-SUNDAY: bigger 3.00

BEVERAGES

APERITIFS SHERRY FORT

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>HARVEYS Bristol Cream Sherry</td>
<td>2.50</td>
</tr>
<tr>
<td>GRAHAM Port, Ruby or Tawny</td>
<td>2.00</td>
</tr>
<tr>
<td>LILLET White, on the rocks</td>
<td>2.25</td>
</tr>
<tr>
<td>DUBONNET Red, on the rocks</td>
<td>2.00</td>
</tr>
<tr>
<td>KIR (white wine or champagne with a dash of black currant syrup)</td>
<td>2.50</td>
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</table>

WHITE WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BOTTLE 750 ML</td>
<td></td>
</tr>
<tr>
<td>CALIFORNIA CHABILS</td>
<td>5.00</td>
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<tr>
<td>GERMAN LIEBESMILCH</td>
<td>5.00</td>
</tr>
<tr>
<td>RED: INSPIRATION - Oregon Red Wine by Bridgewyn, in Cave Junction. Bottle 7.50, Glass 3.00</td>
<td></td>
</tr>
<tr>
<td>ROSE: COUNTRY ROSE, Oregon fruity blush wine, by Giradet, near Roseburg. Bottle 7.50, Glass 2.00</td>
<td></td>
</tr>
<tr>
<td>HOUSE CHAMPAGNE - Single Serving 2.00, Bottle 6.00</td>
<td></td>
</tr>
</tbody>
</table>

OTHER WINES - white

MACON LIGHT 1986 "Les Camales" (Chablis). Excellent, noble French Chardonnay. Bottle 16.00, Glass 4.00

BRIDGEVIEW 1987 Oregon Chardonnay. Good character, from Cave Junction, Oregon
Vouvray Blanc de Blanc 1987, Monmouth, France.
Crisp, dry, fruity wine.
FETTER 1987 Calif. Dry Sauvignon Blanc - Valley Oaks Farm. Dry, with subtle "smoky" aroma.
BEL ARBORS Sauvignon Blanc, Washington/Calif.
Benn. Good body, med. dry, smoky undertones.
Med. dry, slightly fruity, very drinkable.

RED WINE

BRIDGEVIEW 1987 Oregon Cabernet Sauvignon. Full-bodied and soft, full of fruit, with depth and complexity. Bottle 18.00, Glass 4.50

ANY OF THESE WINEs:

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mateo Fava 1985</td>
<td>5.00</td>
</tr>
<tr>
<td>Montepulciano</td>
<td>5.00</td>
</tr>
<tr>
<td>Odezhad 1985</td>
<td>5.00</td>
</tr>
<tr>
<td>Odezhad Reserve 1988</td>
<td>12.00</td>
</tr>
</tbody>
</table>

ICE CREAM

CONES or DISH: 1 scoop 1.00; 2 scoops 1.50
MINI-SUNDAY: dish with fruit topping and whipped cream 2.00
SUPER-SUNDAY: bigger 3.00
**BLUE HERON BISTRO**

(No matter what style beer you fancy, we have one for you in our collection of 40 brews from around the world.)

**BEER LIST**

(11-12 oz bottle unless noted)

**Pilsners (also known as lager, or bottom-fermented beer; see glossary)**

**American Pilsner-style beers:**

- **BUDWEISER, COORS, HENRY WEINHARD, MILLER LITE, LOWENRAU**
  - 1.75
- **Imported & Premium Pilsners:**
  - **SAMUEL ADAMS Boston Lager.** Voted the best American beer made. Striking aroma 2.50
  - **BEER's (Germany) a well-balanced beer** 2.50
  - **CARLSBERG (Denmark) a great Pilsner** 2.50
  - **CORONA – full-bodied Mexican beer** 2.50
  - **ELEPHANT (Denmark) a strong lager** 2.50
  - **FOSTER’s Lager (Australia), a 2-oz can** 4.00
  - **GROLsch Dry (Holland) – very fine** 2.50
  - **HEINEKEN – a classic** 2.50
  - **MICHELIN DRY – better than regular** 1.75
  - **MOOSEHEAD (Canada)** 2.50
  - **PILSNER UR-QUELL (Czechoslovakia). From the original source; the grandaddy of all Pilsner beers.** 2.50
  - **SMITH & REILLY (Olympia). Good body** 2.00

**Dark & Amber Beers:**

- **ANCHOR STEAM (San Francisco)** 2.50
- **DOS EQUIS (Mexico)** 2.50
- **HEINEKEN Dark (Holland)** 2.50
- **WATNEY’s RED BARREL (England)** 2.50
- **PAULANER OCTOBERFEST (Germany)** Pint 3.00

**Non-Alcoholic:**

- **CLAUSThaler (Germany) – with the real flavor of a premium import** 2.00

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**A GLOSSARY OF BEER TERMS**

˝IPA˝ is a generic term for all malt beverages.

All that beer is brewed and fermented from water, malted barley, hops, and yeast. In addition to the four listed ingredients, other substances such as wheat and rice may be used.

˝MALT˝: barley that has been steamed in water to produce sprouting, then kiln-dried. Sometimes, wheat malt is used. Malt is what gives beer its “body.”

˝HOPS˝: the dried, ripened cones of the female flowers of a climbing vine of the nettle family. The resin or extract from the cone is used for preserving the beer, which gives it a bitter flavor. As hops vary widely in flavor, so does beer.

˝BREWING˝: the mixing and cooking of the basic ingredients, heat the brewing, which takes some 10 or 12 hours, the mixture is chilled and fermented. The temperature at which fermentation takes place depends on the strain of yeast used.

˝TOP-FERMENTED vs. BOTTOM-FERMENTED” whether a beer is one or the other depends on the yeast but mainly on the temperature maintained. Top-fermentation takes place between 15-20° Centigrade; bottom-fermentation between 5-10° Centigrade. The latter means the LAGER is Pilsner style beer which has only been produced widely during the last 100 years when commercial refrigeration became possible.

˝LAGER”: the name given to today’s bottom-fermented beer, which is brewed and aged under refrigeration. The German word “Lager” means “to store.” All major US beers are lagers.

**Pilsner:** A pale LAGER beer, highly hopped and fresh tasting. It gained its original fame in Pilsen or PLZ, now located in Czechoslovakia. While most major beers in the world are Pilsner style LAGERS, the American ones have the least flavor.

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**Ales (top-fermented; see glossary)**

- **MASS & Co Ale (England). English style ale, intensely flavored, better** 2.50
- **BLUE HERON Ale. This has to be good.** 2.00
- **Amber Ale from Portland, Oregon** 2.50
- **CHIMAY (Belgium), mellow, dark and wonderful, brewed by Trappist monks of Chimay. The champagne-corked bottle holds a secret; SHARE IT!** 8.50
- **DUVEL. Very aromatic Belgian ale, highly hoppy and aromatic fermentation gives it a big head.** 3.50
- **FULL-SAIL Ale from Hood River, Ore. Pale ale style with good body** 2.50
- **HOEGAARDEN GRAND CRU (Belgium). Tripple-fermented, part-wheat ale with herbs, with complex, incredible flavor** 3.50
- **KILLIAN’s RED ALE. Pleasant introduction to ales, by Coors. Fairly light style** 1.75
- **Mac EVAN’s SCOTCH Ale. Flavorful, more mellow, rich and dark than English ale** 2.75
- **RED HOOK ESB (Seattle) Northwest micro-brew ale, pale style, pronounced aroma.** 2.50
- **SIERRA NEVADA Pale Ale (Chico, Calif.)** 2.50
- **WESTMOUNT. Our other Belgian Tripel:** 2.50

**DARK ALE:**

- **A very dark, not dry, but mellow and flavorful. Don’t order it – the owner just as soon keep it for himself** 3.75

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**Wheat Beers:**

- **HOEGAARDEN White (Belgium) a light ale made with wheat and herbs. Extremely refreshing, close to a dry chardonnay.** 3.50
- **SPATEN CLUB WEISS (Germany) made with wheat; mild and slightly sweet. Try with lemon or a dash of fruit syrup. PINT bottle 3.00**
- **Klöck Würm (Germany). Roasting part of the malt makes this a dark wheat beer. PINT 3.50**

**Bock Beers:**

- **PAULANER SALVATOR Double-bock beer; brewed since 1660, ages the flavor of beer, a savior of weary travelers. Nice, dark, malty. PINT 3.50**
- **EURO 28 Kulinarium. A red bock beer, powerful in flavor as well in alcohol: 6.6% by weight, 11% by vol. 3.00**

**Liefmans KRIEKBIER. This unusual Belgian ale is flavored with fresh cherries and double-fermented. Makes an excellent aperitif. Not sweet; comes in Champion-corked bottles, real ale, but good!** 5.50

- **Liefmans FRAMBOIZENBIER. This is an ale made with raspberries, double-fermented and packaged champagne-style. Tastes more like a good red wine** 5.50

**Other types:**

- **Young’s OLD NICK (England). Barley vinse-style. Ruby, mellow** 3.00
- **GUINNESS STOUT – the Irish national drink, brewed with oats, dark malt and plenty of hops. Dry, bitter** 2.50

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**PORTER:** A type of ale developed in England, with a rich and heavy body. Very dark, is used in porter, which is similar to stout but not quite as strong.

**STOUT:** A further variation of Ale, dark and richly flavored. There are two basic styles: English stout is a bit sweeter, Irish stouts more bitter. Guinnes is a popular style.

**ROCK/DOUBLE ROCK:** Beers of this type were traditionally brewed stronger and darker to withstand the rigors of summer without refrigeration. Nowadays they are produced year-round. There are a few light dark beers but most are dark and have 6 or 7% alcohol.

**KRACKERLICKER:** The only exception to the rule that cultivated yeasts are used in all brewing. Traditionally brewed Kriek and Geuze beers (only made in Belgium) obtain their yeasts from the air while the brewing mixture is cooling in open vessels. Two further variations of Kriek are made by adding cherries or raspberries.

**WHEAT BEERS:** German beers are subject to the centuries-old law (Reinheitsgebot) which prescribes that only water, malted barley, hops and yeast may be used in brewing. The one exception which the Germans allow is for White Beer, which has wheat as an additional ingredient. These beers, all fairly light, are considered healthful and refreshing. They may be served with lemon. Belgium’s Hoegaarden White is a different style of wheat beer, which has herbs added for an incomparable flavor sensation.

**DRY BEER:** Japan’s contribution to Pilsner brewing technology. Some of the normally fermentable starches are fermented by a genetically engineered strain of yeast. This results in a cleaner aftertaste, with clean and refreshing hopes. We have two: Michelob Dry, which tastes better than regular and has fewer calories, and Grolsch Dry from Holland.
**Blue Heron Bistro**

**BEER LIST**

(11-12 oz bottle unless noted)

Pilsners (also known as lager, or bottom-fermented beer; see glossary)

- **American Pilsner-style beers:**
  - **BUDWEISER**, COORS, HENRY WEINHARD, MILLER LITE, LOWENERAU
  - 1.75

- **Imported & Premium Pilsners:**
  - **SAMUEL ADAMS Boston Lager.** Voted the best American beer made. Striking aroma 2.50
  - **BEC'S (Germany),** a well-balanced beer 2.50
  - **CARLSBERG (Denmark),** a great Pilsner 2.50
  - **COCONA** - full-bodied Mexican beer 2.50
  - **ELEPHANT (Denmark), a strong lager 2.50
  - **FOSTER'S Lager (Australia), a 25-oz can**
  - 4.00
  - **GROSCH DRY (Holland) - very fine, smooth, fewer calories** 2.50
  - **HEINEKEN (Holland) - a classic, metered beer**
  - **MICHELOW DRY - better than regular** 1.75
  - **MOOSHEI (Canada)**
  - 2.50
  - **FISLER DR-QUELL (Czechoslovakia), from the original source; the grandaddy of all Pilsner beers.**
  - Great taste 2.50
  - **SMITH & REILLY (Olympia).** Good body 2.00

- **Dark & Amber Beers:**
  - **ANCHOR STEAM (San Francisco)** 2.50
  - **DOS EQUIS (Mexico)** 2.50
  - **HEINEKEN Dark (Holland)** 2.50
  - **KNOTHE RED BARKLE (England)** 2.50
  - **PAULANER OCTOBERSPÄT (Germany)** Pint 3.00

- **Non-Alcoholic:**
  - **CLAUSMALER (Germany) - with the real flavor of a premium import**
  - 2.00

**A GLOSSARY OF BEER TERMS**

**BITT** is a generic term for all malt beverages. All of the ingredients are malts (or malted and fermented) from water, malted barley, hops and yeast. In addition to the malted barley, other starchy grains such as wheat and rice may be used.

**MALTS** have been steamed in water to produce sprouting, then kiln-dried. (Sometimes, wheat malt is used) Malts are what gives beer its "body."

**HOPS** are the dried, ripened cones of the female flowers of a climbing vine of the nettle family. The resin or extract from the cones is used for preserving the beer, which gives it a bitter flavor. As hops vary widely in flavor, so does beer.

**BREWING** is the mixing and cooking of the basic ingredients. Among the brewing, which takes some 15 to 12 hours, the mixture is chilled and fermented. The temperature at which fermentation takes place depends on the strain of yeast used.

**TOP-FERMENTED vs. BOTTOM-FERMENTED:** whether a beer is one or the other depends on the yeast but mainly on the temperature maintained. Top-fermentation takes place between 15-20° Centigrade; bottom-fermentation between 3-10° Centigrade. The latter name is used in **Pilsner style** beer which has only been produced widely during the last 100 years when commercial refrigeration became possible.

**LAGER:** the name given to today's bottom-fermented beer, which is brewed and aged under refrigeration. The German word "lager" means "to store." All major beer lakes are lagers.

**PILSNER:** a pale lager beer, highly hopped and fresh tasting. It gained its original name in Pilsen or Pils, now located in Czechoslovakia. While most major beers in the world are lager-type LAGERS, the American ones have the least flavor.

**RED BEER:** unless it is called an Ale, Stout, Porter or Barley, is a beer brewed by the LAGER method, except with the use of darker ingredients. The usual lager malt used has been subjected to a different type of fermentation. Simple "dark beer," therefore, cannot approach the intensity of flavor found in dark ales.

**LITRIO** BEER: a questionable benefit to mankind. Except for removing the alcohol, which contains "empty" calories, the only way you can make a low-calorie beer is to remove the alcohol. This makes an insipid - tasting beer, though you can drink more of it. But the same thing can be enjoyed by drinking a Guinness beer in moderation.

**ALE:** the most ancient style of brewing. All ales are top-fermented. Almost all beers were actually ales until some time in the 19th century when "Pilsner" beers became widespread. Ales vary widely from light to dark and include a much greater variety of styles than lagers. The alcohol content of these ales approaches that of wine, so enjoy them in moderation.

**ROCK & COCK tail:** beers of this type were traditionally brewed stronger and darker to withstand the rigors of summer without refrigeration. Nowadays, they are produced year-round. There are a few light rock beers but most are dark and have 6 or 7 % alcohol.

**KRIEK & GOUSE:** the only exceptions to the rule that cultivated yeasts are used in all brewing. Traditionally brewed Kriek and Gouse beers (only made in Belgium) obtain their yeasts from the air while the brewing mixture is cooling in open vessels. Two different varieties of Kriek are made by adding cherries or raspberries.

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