



Serving Portland Since 1989.

Cadillac Café has been an innovative institution for breakfast and lunch on Portland's NE Broadway dining scene for over 30 years. Jumpstarting their business in 1989, owners Rod Brackenburg and Terry Hughes moved their neighborhood location nine blocks east in 2002 to the Art Deco inspired space you are enjoying now. When Rod and Terry retired, they sought new owners to continue their commitment to quality, consistency and exceptional service, passing the torch to local restaurateurs Jim Hall and Josh Johnston in 2015. Rod and Terry are enjoying their retirement; Jim and Josh pop in to the café often, occasionally with their families and kiddos for Portland's Best Brunch!

Our fully functioning 1961 Cadillac model "Series 62" Convertible originally came to Oregon from Owensboro, Kentucky in 1989. Discovered in an old barn and covered in hay, it was resurrected, restored and brought to Portland. The convertible was top of the line, with power steering and brakes, power windows, automatic seek and scan AM radio, Cadillac Hydra-Matic Drive automatic transmission, and a Cadillac 325 horsepower, 390 cubic inch V8 engine.

Order Cadillac Café deliveries to your office or home!

Available on DoorDash, Uber Eats, or Grubhub.



1801 NE Broadway, Portland OR 97232 • 503-287-4750 • info@cadillaccafedpx.com

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CADILLAC COCKTAILS

Breakfast Cosmo

Effen Blood Orange vodka, cranberry juice, lemon juice, white peach purée 12.00

Pineapple Screwdriver

Vodka, Campari, pineapple juice 12.00

Salted Caddy

Aviation gin, grapefruit juice, lime juice, simple syrup, salted rim 12.50

Hibiscus Old Fashioned

Ancient Aged bourbon, hibiscus cardamom syrup, Angostura bitters, orange 12.50

SPARKED COFFEES

Hot Rod

151 rum, Kahlua, triple sec, espresso, whipped cream, nutmeg, caramelized sugar rim 13.50

Southern Caddy

Ancient Aged Bourbon, Kahlua, coffee, simple syrup, splash of cream 13.00

BFK

Bailey's, Frangelico, Kahlua, whipped cream, choose cold brew or drip coffee 13.00

SPARKED SHAKES

Kahlua Oreo Shake

Kahlua, vanilla ice cream, Oreo cookies, whipped cream 13.50

BFK Shake

Baileys, Frangelico, Kahlua, vanilla ice cream, whipped cream 13.50

Mint Julep Shake

Ancient Aged bourbon, crème de menthe, vanilla ice cream, whipped cream 13.50

BUBBLES

Mimosa

fresh orange juice, sparkling wine
10.50 glass 35.00 carafe

Grapefruit Mimosa

grapefruit juice, sparkling wine
10.50 glass 35.00 carafe

Pear Mimosa

pear purée, sparkling wine
12.00 glass 37.00 carafe

Bellini on Broadway

Pinnacle Peach vodka, peach schnapps, peach purée, sparkling wine 13.00

French 77

Gin, St. Germain elderflower liqueur, lemon juice, sparkling wine 13.00

Orange Creamsicle

Pinnacle Whipped vodka, orange juice, sparkling wine in a pint glass 13.00

MARYS

Classic Bloody Mary

Pinnacle vodka 12.00

Rosemary Mary

rosemary infused vodka 12.50

Hot Chili Mary

five pepper infused vodka 12.50

Bacon Mary

bacon infused vodka, bacon garnish 13.75

Bloody Mary Flight

rosemary infused, five pepper infused, & bacon infused 17.00

All Marys made with secret house Mary mix.

BEER, WINE & CIDER

Rainier 5.00

Portland Cider Sorta Sweet 6.00

Oakshire Espresso Stout 6.50 (Pint)

Widmer Hefeweizen 6.00

Schöfferhofer Grapefruit 6.00

Buoy IPA 6.00

Omission Pale (gluten-free) 6.00

Dear Mom Rosé 9.50 (glass)

Dear Mom White Wine 9.50 (glass)

Dear Mom Red Wine 9.50 (glass)

SMOOTHIES & SHAKES

Kryptonite

kale, orange juice, kiwi, banana,
agave syrup 9.00

Glove Box

strawberries, bananas, pineapple,
orange juice, grenadine 9.00

Tune Up

blueberries, bananas, vanilla,
cranberry juice, yogurt 9.00

Spare Tire

chocolate, espresso, vanilla ice cream,
cinnamon, whipped cream 9.00

Key Lime Shake

fresh lime juice, graham cracker crumbs,
vanilla ice cream, whipped cream 9.00

Headlamp

choice of strawberries, blueberries or chocolate,
vanilla ice cream, whipped cream 9.00

FROM THE COFFEE BAR

All espresso drinks are single shot. Add a shot .75

Single Espresso 4.00

Cappuccino 5.50

Café au Lait 5.50

Café Latte 5.50

Café Mocha 6.50

Americano (two shots) 4.75

Caffe Umbria Coffee 4.25

Cold Brew Coffee 5.00

Oregon Chai Tea Latte 6.50

Hot Cocoa 6.00

The Oregonian

mocha, hazelnut, whipped cream,
chocolate sprinkles 7.50

The Hollywood

white chocolate caramel mocha, whipped
cream, vanilla sprinkles, caramel drizzle 7.50

The Irvington

mocha, vanilla, whipped cream, chocolate,
vanilla sprinkles 7.50

The Broadway

latte, almond syrup, whipped
cream, chocolate sprinkles 7.50

OPEN ROAD MOCKTAILS

Spontaneous Kombucha

fresh mint leaves, blueberries, lime juice,
Humm kombucha, simple syrup 8.00

Virgin Mary 6.50

Alternator

lime and grapefruit juice, agave
nectar, sea salt, club soda 6.50

FRESH JUICES, SODAS, & MORE

Fresh Orange, Apple, or Grapefruit Juice

sm. 5.25 med. 6.25 lg. 8.25

Cranberry, Pineapple, or Tomato Juice

sm. 4.75 med. 5.75 lg. 7.75

Fresh Squeezed Lemonade 6.00

Humm Kombucha 7.00

(blueberry mint)

Crater Lake Soda 6.00

(rootbeer or vanilla cream)

Martinelli's Sparkling Cider 5.50

Tazo Hot Tea 4.25

Iced Tea (earl grey & black currant) 4.25

Coke, Diet Coke, or Sprite 4.25

2% or Non-Fat Milk

sm. 3.50 med. 4.75 lg. 6.25

Almond or Soy Milk

sm. 3.75 med. 5.00 lg. 6.50

Reservations available Monday–Friday.

Ask about business meetings or social events in the Garden Room!

Split plate charge \$3.00 - A 20% gratuity to be added to parties of 6 or more.

Breakfast served all day!

HOUSE SPECIALTIES

Substitute fruit, sautéed veggies, or tomatoes for potatoes or toast add 1.00
Substitute with egg white only add 2.00 *Substitute Gluten-Free Toast add 1.50*

Bunkhouse Vittles*

chicken apple sausage, two eggs,
Cadillac potatoes, slice of hazelnut
French custard toast 20.00

Steak & Eggs*

grilled rib eye steak, three eggs scrambled with
spinach, roasted red peppers, & gorgonzola,
Cadillac potatoes, toast 29.50

Rustic Hash

bacon, ham, chicken apple sausage,
potatoes, scrambled eggs, cheddar,
jack cheese, tomatoes, green onions,
roasted red pepper coulis, toast 18.25

Shrimp & Grits*

grilled shrimp, white cheddar & parmesan grits,
Cajun creole sauce, green onions, andouille
sausage, two poached eggs 26.00

Huevos Rancheros*

two poached eggs over grilled corn tortillas
with black beans, jack cheese, housemade
salsa, sour cream, guacamole, olives, green onions,
Cadillac potatoes 16.00
add chorizo or chicken apple sausage 3.50

Tex Mex Breakfast Burrito

flour tortilla, black beans, three egg scramble,
jack cheese, house salsa, sour cream,
Cadillac potatoes 16.00
add bacon, ham, chorizo, or chicken apple 3.50

Smoked Salmon Hash*

house smoked salmon, red potatoes, butternut
squash, grilled leeks, jack cheese, two poached
eggs, lemon dill crème fraiche, toast 20.00

THE STANDARDS

Substitute fruit, sautéed veggies, or tomatoes for potatoes or toast add 1.00
Substitute with egg white only add 2.00 *Substitute Gluten-Free Toast add 1.50*

Two Eggs, Cadillac Potatoes & Toast* 12.50

add bacon, ham, sausage patty, chorizo,
or chicken apple sausage 4.00

Cadillac Biscuits, Gravy and Eggs*

housemade buttermilk biscuits, country sausage
gravy, Cadillac potatoes 16.00

Chicken Fried Steak*

hand-breaded cube steak, two eggs, country
sausage gravy, Cadillac potatoes, toast 21.00

Avocado Benedict*

spinach, tomato, avocado, poached eggs,
toasted English muffin, hollandaise,
Cadillac potatoes 18.00

The Cadillac Benedict

bacon, shaved ham, poached eggs,
toasted English muffin, hollandaise,
Cadillac potatoes 18.00

Smoked Salmon Benedict*

house smoked salmon, spinach, poached
eggs, toasted English muffin, hollandaise,
Cadillac potatoes 20.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

Split plate charge \$3.00 - A 20% gratuity to be added to parties of 6 or more.

 - vegetarian  - vegetarian substitution available

Breakfast served all day!

CADILLAC OMELETS

Served with Cadillac potatoes and choice of toast.
Substitute fruit, sautéed veggies, or tomatoes for potatoes or toast add 1.00
Egg white only omelets add 2.00 Substitute Gluten-Free Toast add 1.50

Fleetwood's Denver Deluxe

ham, sautéed mushrooms, cheese blend,
roasted red peppers, green onions 17.50

Garden v

sautéed mushrooms, goat cheese, spinach,
caramelized onions, tomatoes 17.25

Sonora

bacon, jack cheese, olives, tomatoes,
guacamole 18.00

Mixed Grill

bacon, ham, chicken apple sausage,
cheese blend, sautéed mushrooms,
caramelized onions 18.00

THE SWEET STUFF

French Custard Toast v

sourdough, cinnamon, nutmeg
two pieces 14.00 / three pieces 17.00
add bananas, dried cranberries, and hazelnuts 3.00

Buttermilk Pancakes v

short stack 12.00 tall stack 13.50
add bananas, dried cranberries, and hazelnuts 3.00

Oatmeal v

Bob's Red Mill oats, bananas, dried cranberries,
brown sugar, roasted Oregon hazelnuts 11.75

Hazelnut French Custard Toast or Buttermilk Pancake Breakfast*

two sourdough slices or two pancakes, one egg,
choice of bacon, ham, chorizo, sausage patty,
or chicken apple sausage 21.00
add bananas, dried cranberries,
and hazelnuts 3.00

Make your day sweeter with Cadillac gifts!
Coffee mugs, coffee, tee-shirts, zip-ups,
and more available for purchase.

SIDES

Two any style eggs* 4.50

Three egg whites* 6.00

One pancake 7.00

with fruit & hazelnuts 10.50

One slice French Custard Toast 8.00

with fruit & hazelnuts 11.00

**Biscuit, Sourdough, wheat, rye,
or English muffin** 4.50

Gluten-free toast 5.00

Pure maple syrup 3.50

Fruit side 6.00 / plate 9.00

Bacon, ham, or chorizo 6.50

Sausage patty or chicken apple sausage 6.50

Grilled shrimp 3pc 9.00 / 6pc 16.00

Morning Star vegetarian sausage patty 5.50

Cadillac potatoes 5.50

Cheese grits cup 5.50 / bowl 8.00

Black beans cup 5.50 / bowl 8.00

Guacamole sm. 1.75 / lg. 3.50

Salsa sm. 1.75 / lg. 3.00

Sour Cream sm. 1.75 / lg. 3.00

Country sausage gravy cup 5.50 / bowl 8.00

Hollandaise sm. 1.75 / lg. 3.00

Reservations available Monday–Friday.

Ask about business meetings or social events in the Garden Room!

Lunch served daily at 11:00am.

SOUPS & SALADS

All soups & salads served with grilled baguette bread.
Substitute gluten-free toast 1.50

Market Chicken Salad

house greens, grilled chicken breast, carrots, fresh fruit, roasted Oregon hazelnuts, jack cheese, blueberry vinaigrette 18.50

Classic Cobb Salad

house greens, turkey, bacon, hard-boiled egg, tomatoes, avocado, blue cheese crumbles, white wine vinaigrette 18.50

Signature Soup of the Day

cup 6.95 / bowl 8.50

French Onion Soup

cup 8.75 / bowl 10.50

SANDWICHES

All sandwiches served with French fries.
Substitute for cup of soup of the day, coleslaw, or Cadillac greens 2.00
Gluten-free bread 1.50

Monte Cristo

turkey, ham, Swiss, French custard toast, powdered sugar, side of marionberry jam 18.00

Caddy Burger*

Rainier natural beef, caramelized onions, Swiss, lettuce, tomato, Cadillac mayo, grilled hearth roll 18.00

add avocado 2.00 add bacon 3.50 add one fried egg* 2.00 add roasted red pepper 2.00 sub impossible burger 4.00

T.B.C.L.T.

turkey, bacon, cheddar, lettuce, tomato, pesto mayo, grilled sourdough 18.00

Cadillac French Dip

slow roasted beef, Swiss cheese, green and red peppers, onions, garlic french roll, au jus 18.00

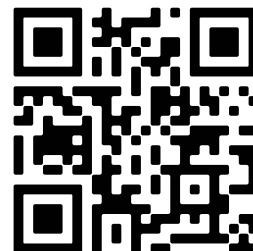
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v - vegetarian  - vegetarian substitution available

PRIVATE EVENTS

Cadillac Cafe is available to rent out in the evenings for your next corporate or social event! The classic Portland diner can seat up to 122 guests, and accommodate a reception style event for up to 175 guests.



BOOK YOUR EVENT!