MYSTIC CAFE



LEWISTON, IDAHO

Local Beef & Eggs

BREAKFAST MENU

mon - sat
7AM-10:45AM
SUNDAY BRUNCH 7AM-3PM

Bottomless Mimosas

OMELETS

with hashbrowns or fruit cup / add bacon or sausage 3.00

Cheddar Omelet
eggs / cheddar / parsley / $14.50

Denver Omelet
ham / green pepper / onions / cheddar / $16.50

Garden Veggie Omelet
mushrooms / asparagus / broccoli / peppers / tomatoes / $15.50 *add feta cheese $1*

BENEDICTS

with hashbrowns or fruit cup

Eggs Benedict
poached eggs / sliced ham / hollandaise / english muffin / $16.50

Lobster Benedict
poached eggs / lobster salad / sliced tomato / spinach / hollandaise sauce / chives / english muffin / $17.50

SPECIALTIES

Sub Gluten Free Toast $1.00

Farmer's Plate
peppered bacon or sausage links or ham / eggs / hashbrowns / choice of toast / $15.50

Morning Bowl GF
sweet potatoes / butternut squash / pepper jack / cheddar / pico de gallo / avocado / one egg / $15.50

Waffle Combo
belgian waffle / two eggs / bacon or sausage / $15.50
add strawberries and fresh whipped cream $3

Sunrise Skillet
bacon / ham / sausage / cheddar / peppers / onions / Mystic potatoes / two eggs / $15.50 *add gravy $3*

Chicken Fried Steak & Eggs
hand-breaded cube steak / sausage gravy / hashbrowns / two eggs / $19

French Toast Combo
four slices of baguette french toast / 2 eggs / bacon or sausage / $15.50
add strawberries and fresh whipped cream $3

Strawberry Waffle
belgian waffle / fresh whipped cream / $11.50

Biscuits & Sausage Gravy
small $9.50 / large $11.50
add crispy chicken $3 / add egg $3



Gluten Free Toast $1.00

MYSTIC TOASTS

Avocado Toast
house-cut ciabatta / mashed avocado / fresh lime / kosher salt / $6.50

Margherita Toast
avocado toast / fresh mozzarella / tomatoes / fresh basil / balsamic reduction / $9.50

Nordic Toast
avocado toast / cold smoked salmon / sliced tomato / onion / capers / $10.50

Nanny Toast
house-cut ciabatta / goat cheese / apricot jam / $6.50

VEGAN

vegan Breakfast Burrito
ground Beyond Meat® / mushrooms / onions / cubed potatoes / avocado / flour tortilla / $12.50

Veggie Hash
onions, peppers / mushrooms / spinach / tomato / sprouts / cubed potatoes / $14.50

HANDABLES

Bacon Avocado Wrap
bacon / avocado / tomato / mayo / eggs / hashbrowns / whole wheat tortilla / $13.50

Breakfast Burrito
eggs / sausage / Mystic potatoes / cheddar / pepper jack cheese/ sautéed onions / mushrooms / country gravy / whole wheat tortilla / $13.50

Breakfast Quesadilla
bacon / eggs / tomato / onion / spinach / cheddar cheese / whole wheat tortilla / $11.50
add sour cream $.50 / add pico de gallo $.50

PASTRIES

CINNAMON ROLL $6 / MUFFIN $5
SCONE $5 / COOKIE $3

SIDES

2 Peppered Bacon $3 / 2 Jumbo Links $3
Sausage Gravy $3 / Smoked Salmon $4
Add Egg $3 / Ciabatta Toast $2
French Toast 2pc $5 / Whipped Cream $.50
Fresh Fruit Cup $4 / Fruit Bowl $5

BEVERAGES

Latte
Mocha
Cappuccino
Americano
Chai Tea Latte
Caramel Macchiato
Vanilla Cardamom
Espresso Milk Shake
Drip Coffee
Hot Tea
Hot Chocolate
Fresh Oj
Mimosas

Ask about our Seasonal Flavors!

GF GLUTEN FREE

*†starches and vegetables change with local availability / *consuming raw or undercooked meats may increase your risk of foodborne illness / August 2026*

We cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please consider this when ordering. Please be advised that cross contamination may occur and a menu item may not be completely free of any allergen.

Local Beef
Big Canyon Beef
Craigmont, ID

MYSTIC MENU
11AM-CLOSE

SALADS/BOWLS/TACOS

Steak Salad GF
grilled sirloin / crispy prosciutto / spinach / avocado / pistachios / onion / tomato / spring mix / honey balsamic dressing / $19



Pear & Bleu Cheese Salad GF
spring mix / spinach / bleu cheese crumbles / sliced pears / candied walnuts / honey balsamic vinaigrette / $18 *Add Chicken $4*

Mediterranean Buddha Bowl GF
spinach / quinoa / lima beans / edamame / cucumbers / kalamata olives / tomatoes / asparagus / hummus / reduced balsamic drizzle / $15
add chicken $4 / add shrimp $6 / add smoked salmon $6

Chicken Caesar Salad
chicken / romaine / parmesan cheese / croutons / garlic caesar dressing / $18
sub smoked salmon 2.00 / sub 4 jumbo shrimp 2.00

Artisan Beet Salad GF
artisan greens / arugula / marinated beets / mandarin oranges / goat cheese / pistachio butter / balsamic drizzle / $16 *add Chicken $4*

Tropical Poke Bowl
marinated ahi tuna / macadamia nuts / green onions / nori / avocado/ cucumber / pickled ginger / mango / spicy mayo / coconut / white rice / $17

Alaskan Street Tacos (3)
corn tortillas / breaded Alaska white fish / cabbage / pico de gallo / lemon-dill tartar sauce / soup, side salad or fries / $17

SANDWICHES

Sub Gluten Free Bread $1.00

comes with choice of deli salad / soup / fries



Lobster Roll
lobster salad / grilled roll / chopped green onion $15

Wicked Grilled Cheese
bacon / cheddar cheese / sweet & spicy wicked jam / white bread / $15



Spicy Chicken Sandwich
thin sliced chicken / spicy sriracha honey sauce / pepper jack cheese / peppered bacon / crispy onions / ciabatta bread / $16

California BLT *Sandwich or Wrap*
peppered bacon / lettuce / tomato / avocado mayo / toasted ciabatta bread or wheat tortilla / $16 *add egg $2*

Turkey Sandwich
roasted turkey / Swiss cheese / lettuce / tomato / onion / peppered bacon / chipotle aioli / wheat bread / $16

Turkey Melt
roasted turkey / bacon jam / cheddar cheese / havarti cheese / fresh jalapeños / french bread / $16

Cuban Sandwich
grilled pulled pork / black forest ham / swiss garlic-mustard sauce / pickles / french baguette / $16

VEGAN/VEGETARIAN

Veggie Sandwich Or Wrap
hummus / spinach / cucumber / avocado / carrots / feta / tomato / wheat bread or wheat tortilla / $13

Vegan Hummus Avo Sandwich
ciabatta / avocado / hummus / sprouts / tomato / red onions / cucumber / $15

Southwest Sweet Potato Bowl GF
shredded lettuce / cherry tomato / cucumbers / red onion / corn / avocado / assorted potatoes / cashew siracha aioli / $14

BURGERS

Sub Gluten Free Bun $1.00

third pound, hand pattied, ground chuck, cooked medium-well with just a hint of pink
comes with fries, soup, or choice of deli salad / sub Beyond patty 1.75

Deluxe Cheddar Burger*
1/3 lb ground chuck / cheddar / lettuce / tomato / pickles / onions / burger sauce / $16

Bacon Cheddar Burger*
1/3 lb ground chuck / crisp bacon / cheddar / lettuce / tomato / pickles / onions / burger sauce / $18

Huckleberry BBQ Burger*
1/3 lb ground chuck / house-made BBQ sauce / havarti / bacon / onion rings / $17

Black & Bleu Burger*
1/3 lb ground chuck / cracked pepper / bleu cheese / marinated onions / mayo / $18

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Big Canyon Beef
Craigmont, ID

MYSTIC MENU
11AM-CLOSE

APPETIZERS

Sub Gluten Free Toast $1.00

Lobster-Stuffed Mushrooms GF
crimini mushrooms / three cheese lobster filling / $11



Zesty shrimp
crispy shrimp / tangy sriracha sauce / risotto cake / crispy fried leeks / $14

Onion Rings
lightly battered / golden fried / $10

Chicken Wings
six tender bone-in wings / fried to order / Huckleberry BBQ, Asian Ginger or Spicy Buffalo Sauce / $12

Seasonal Flatbread
chef-created / seasonal with a Mystic twist / $11
ask your server about our current creation

Bella Vista
mozzarella / roasted red & yellow tomatoes / prosciutto / artichokes / olives / olive oil / balsamic vinegar / toasted rounds / $13

Hummus Platter
hummus / feta / kalamata olives / cucumbers / roasted tomato / sliced pita bread / $11



Steamer Clams GF
clams / diced vegetables / cilantro / corn / sausage / white wine / lemon / sweet butter / garlic toast / $14

ENTRÉES

*comes with choice of soup, salad (pear bleu cheese or caesar), or fries**
**mashed potatoes will be served after 4 pm*

Bite Size Steak*
breaded steak bites / cooked medium / au jus / seasonal vegetable / infused mashed potatoes / $30



Idaho Flat Iron Steak* GF
choice, hand-cut steak / compound butter / seasonal vegetable / infused mashed potatoes / $29

Ribeye Steak* GF
16 oz. ribeye steak / compound butter / creamy mashed potatoes / seasonal vegetables / $37



Pork Rib Steak* GF
pork steak / Jamaican jerk rub / peach chutney / roasted sweet potato / red potato / butternut squash / seasonal vegetable / $24

Lemon Pepper Salmon GF
salmon / fresh tarragon bearnaise sauce / seasoned Israeli cous cous / seasonal vegetables / $27

Chicken Parmesan
breaded sautéed chicken / marinara/ mozzarella / parmesan / fresh tagliatelle pasta / seasonal vegetable $25

Chicken Tortelloni
Spinach Tortelloni / pesto sauce / grilled chicken / shallots / garlic / sun-dried tomatoes / spinach / pine nuts / mushrooms / parmesan cheese / $24

Shrimp & Clam Diablo Pasta
shrimp / clams / fresh tagliatelle pasta / sautéed in white wine / roasted garlic / spicy tomato sauce / $25

Braised Beef Pappardelle
braised beef / sherry wine / heavy cream / demi glaze / fresh pappardelle ribbon pasta / caramelized onions / mushrooms / sour cream / fresh herbs / $23

Chicken Fettuccine Alfredo Florentine
grilled chicken / fettuccine pasta / alfredo sauce / mushrooms / spinach / olives / $23
sub Steak $2 / sub Shrimp $4

VEGAN

Beyond Bolognese
Beyond ground patty / slow roasted tomatoes / fresh herbs / marinara sauce / egg free pasta / $20

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BEVERAGES

ESPRESSO

Latte
Mocha
Cappuccino
Caramel Macchiato
Americano
Chai Tea Latte
Vanilla Cardamom
Espresso Milk Shake
Hot Chocolate
Hot Tea / Drip Coffee

ASK ABOUT OUR MONTHLY FLAVOR!

LOTUS

Mystical Boba Lotus
Sunshine Boba Lotus
Pink Lemonade Boba Lotus
Sky Blue Lotus
Pink Lotus
Gold Lotus
Blue Lotus
Sugar Free Lotus

ASK ABOUT OUR MONTHLY FLAVOR!

SMOOTHIES

Kale Verde
ice cream / pineapple juice / banana / kale / $6

Chocolate Luv
chocolate protein / peanut butter / fresh banana / almond milk / ice / $6

Pineapple Orange
ice cream / pineapple / orange juice / $6

Peach Raspberry
ice cream / peaches / raspberry / orange juice / $6

Strawberry Banana
ice cream / strawberry / bananas / nonfat milk / $6

Berry Bliss
ice cream / raspberry / strawberry / blueberry / nonfat milk / $6

WINE

WHITE

	glass	bottle
Sweet Riesling *Chateau Ste Michelle, Columbia Valley, WA*	$6	$21
Chardonnay *Maryhill, Columbia Valley, WA*	$7	$25
Sauvignon Blanc *Oyster Bay, New Zealand*	$8	$30
Pinot Grigio *Rapido, Italy*	$8	$31
Rosé *Maryhill, Columbia Valley, WA*	$6	$21



Mimosas
Orange Juice
& Champagne
GLASS $7
BOTTOMLESS $20 (limit 4)
Add Flavor: Huckleberry / Raspberry / Strawberry / Peach (add .50)

RED

	glass	bottle
Rotating Red *Clearwater Canyon Cellars, Lewiston, ID*		*ask server*
Red Blend *Conundrum, California*	$7	$27
Merlot *Drumheller, Columbia Valley, WA*	$6	$22
Winemaker's Red *Maryhill, Columbia Valley, WA*	$6	$21
Malbec *Alamos, Argentina*	$7	$25
Cabernet *Twenty Acres, California*	$7	$24
Syrah *Waterbrook, Rhone Valley, France*	$8	$29
Carmenere *Clearwater Canyon Cellars, Lewiston, ID*	$15	$66
Chicken Dinner Red *Huston Vineyards,*	$10	$36
Red Wine on Tap *Rotating*		*ask server*

CANNED COCKTAILS

Bloody Mary *(Zing Zang)* $8
Moscow Mule *(The Copper Can)* $7
PADDOCK *(5 Flavors. Pullman, WA)* $5.50

BEER ON TAP

Coors Light
Blue Moon
Mickduff's Blonde
Mac & Jacks
Sam Adam's Seasonal
Hazy Little Thing IPA
Fresh Squeezed IPA
Bodhizafa
Cold Smoke
Seasonal Cider

HAPPY HOUR!

WED-SAT 3-5PM
$5 DRINKS
Draft Beers / 6oz Select Wines
Mimosas / Canned Cocktails
30% OFF BOTTLES OF WINE
BEER FLIGHTS $7 | WINE FLIGHTS $8

BEER & WINE FLIGHTS

Not sure what to drink? Try a flight! Sip your way through four unique pours and discover your favorite
WE PICK* - $7 YOU PICK - $10
**We pick available for wine flights only*

November 2025

MYSTIC
CAFE

1303 Main St / Lewiston, ID
208-743-1811
themysticcafe.com