

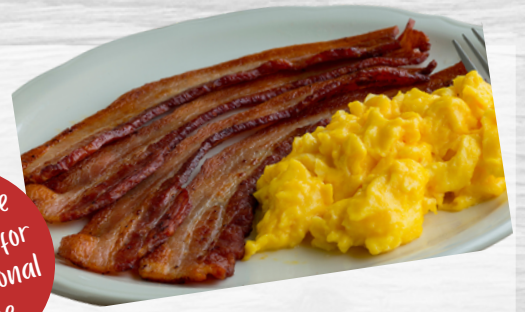


THE ORIGINAL PANCAKE HOUSE

Egg Specialties

Served with:
3 Buttermilk Pancakes,
warm syrup, and
whipped butter
Egg whites +\$1.55

Side can be
upgraded for
an additional
charge



DICED HAM AND EGGS*

Three eggs lightly scrambled with
diced honey maple ham...**\$16.15** (1080 cal)

CANADIAN BACON AND EGGS*

Canadian Bacon and two eggs,
served any style....**\$16.15** (970-1010 cal)

BACON AND EGGS*

Thick sliced bacon and two eggs,
served any style.....**\$16.50** (990-1030 cal)

HAM AND EGGS*

A thick slice of honey maple ham and
two eggs, served any
style.....**\$16.15** (970-1010 cal)

SAUSAGE AND EGGS *

Patty sausage and two eggs, served
any style.....**\$15.65** (1170-1210 cal)

LINKS AND EGGS*

Link sausage and two eggs, served
any style.....**\$15.65** (1190-1230 cal)

Omelettes

Fluffy 3 egg omelette
oven baked to perfection

Served with:
3 Buttermilk Pancakes, warm syrup,
and whipped butter
Egg Whites +\$1.55

Side can be
upgraded for
an additional
charge

\$18.80

MUSHROOM (1830 cal)

Fresh mushrooms and topped with a
rich mushroom sherry sauce.

SPINACH (2030 cal)

Fresh spinach & aged cheddar
cheese topped with mushroom
sherry sauce.

HAM AND CHEDDAR (2080 cal)

Diced Ham and aged cheddar
cheese.

BACON AND CHEDDAR

Fresh bacon bits and cheddar
cheese.(2040 cal)

WESTERN (1730 cal)

Ham, onions, green peppers and
pimientos.

MEDITERRANEAN (2130 cal)

Sun dried tomatoes, fresh chopped
basil and crumbled feta cheese.

GREEN CHILI AND PEPPER

JACK (1780 cal)

Diced green chili peppers and
Monterey pepper jack cheese.

IRISH (2200 cal) + \$.55

A blend of freshly ground corned
beef brisket, potatoes, onions, and
aged cheddar cheese.

FRESH VEGETARIAN (1950 cal)

Fresh broccoli, onions, mushrooms,
tomatoes, green peppers, and aged
cheddar cheese.

Cheddar Omelette(1930cal)

Aged cheddar cheese.... **\$16.40**

****please allow extra time for
these items to bake in the oven****



Chef Hat Indicates our House Favorites

Many of our items include peanut oil.

*Consuming raw or undercooked eggs or meat may increase risk of food borne illness.
We regret we cannot be responsible for personal property

2000 calories a day is used for general nutrition advice, but calorie needs vary

Additional Nutrition information available upon request

SPECIALTIES



Apple Pancake

\$18.80 🍷
(1830 cal)

Oven Baked with Fresh
Granny Smith Apples and
Pure Cinnamon Glaze

Dutch Baby

A Smaller Version of the
German Pancake
(840 cal)
\$16.75



German Pancake

\$18.80 🍷
(1040 cal)

Oven Baked, served with
Whipped Butter, Lemon, and
Powdered Sugar

** Please allow extra time for
these items to cook in the
oven.**

PANCAKES

BUTTERMILK

Made with our
original recipe

\$12.70
(930 cal)

BUCKWHEAT

House made
pancakes with
buckwheat flour

\$15.15
(990 cal)

Served with
whipped
butter and
warm syrup

BANANA NUT

Filled and topped with
bananas, toasted
pecans, and dusted
with powdered sugar

\$16.70
(1395 cal)

POTATO

Served with sour
cream or cinnamon
applesauce

\$15.15
(890-920 cal)

BACON

Filled and topped with
real bits of bacon

\$15.15
(1250 cal)

BANANA

Filled with diced
bananas dusted with
powdered sugar

\$15.15
(920 cal)

BLUEBERRY

Filled with blueberries
and dusted with
powdered sugar

\$15.15
(830 cal)

49'ER 🍷 FLAPJACKS

Thin, chewy, and
tender.

\$15.35
(860 cal)

PECAN

Filled and topped with
pecans, dusted with
powdered sugar

\$16.35
(1320 cal)

CHOCOLATE CHIP

Served with whipped
cream

\$15.15
(890 cal)

SILVER DOLLAR

Ten silver dollar
pancakes

\$12.70
(800 cal)

JUNIOR PLATE*

3 Buttermilk
pancakes served with
bacon, sausage, or
one egg.

\$10.40
(740-850 cal)

HAWAIIAN

Filled and topped with
pineapples, dusted with
powdered sugar

\$15.15
(980 cal)

THREE LITTLE PIGS IN BLANKETS

Links wrapped in
buttermilk pancakes,
dusted with powdered
sugar

\$14.95
(1120 cal)

STRAWBERRY

Topped with frozen
strawberries and
dusted with powdered
sugar. Served with
whipped cream.

\$15.15
(1160 cal)

SWEDISH

Authentic lacy
pancakes. Served
with lingonberries
from Sweden and
whipped butter

\$15.55
(690 cal)

TWO BY FOUR*

2 eggs, any style
and 4 buttermilk
pancakes.

\$13.60
(950-990 cal)

PEACH

Topped with peaches
simmered in a peach
brandy sauce lightly
dusted with powdered
sugar. Served with
whipped cream.

\$15.55
(960 cal)

THE ORIGINAL PANCAKE HOUSE

Crepes and French Toast



CONTINENTAL CREPES (1250 cals)
 Rolled with sour cream tempered with triple sec and lightly dusted with powdered sugar.....**\$16.35**

CHICKEN CREPE  (1490 cals)
 Tender white chicken breast diced and simmered with green peppers, pimientos and ripe olives, then added to our mushroom sherry sauce and rolled in our delicate crepe. Topped with sliced almonds. Served with 3 potato pancakes, sour cream, and apple sauce.....**\$16.70**

APPLE CREPES (840 cals)
 Filled with diced apples, pecans, sour cream and cinnamon sugar. Topped with pecans, dusted with powdered sugar.....**\$16.70**

PEACH CREPES (1445 cals)
 Filled and topped with peaches simmered in Peach Brandy Sauce. Lightly dusted with powdered sugar and served with whipped cream.....**\$16.70**

FRENCH CREPES (1530 cals)
 Filled and topped with frozen strawberries. Lightly dusted with powdered sugar and served with whipped cream.....**\$16.70**

CHERRY CREPES (1190 cals)
 Filled and topped with Montmorency cherries simmered in our Kijafa sauce and lightly dusted with powdered sugar.....**\$16.70**

FRENCH TOAST (910 cals)
 Thick sliced sourdough bread dipped in a rich egg batter and dusted with powdered sugar.....**\$15.55**

Substitute any side with 1/2 French Toast for +\$5.00

Waffles

All waffles served with warm syrup and whipped butter.

APPLE WAFFLE (730 cals)
 Baked with fresh Granny Smith Apples and lightly topped with pure cinnamon sugar.....**\$13.20**

PECAN WAFFLE (1470 cals)
 Baked and topped with toasted pecans and lightly dusted with powdered sugar.....**\$14.05**

BACON WAFFLE (1070 cals)
 Baked and topped with real bits of bacon.....**\$13.20**



BLUEBERRY WAFFLE (660 cals)
 Baked with delicious blueberries and lightly dusted with powdered sugar.....**\$12.55**

STRAWBERRY WAFFLE (1070 cals)
 Topped with frozen strawberries and lightly dusted with powdered sugar. Served with whipped cream....**\$14.05**

PEACH WAFFLE (960 cal)
 Topped with peaches and lightly dusted with powdered sugar. Served with whipped cream....**\$14.05**

PLAIN WAFFLE (770 cals)
 A golden brown waffle made with our original recipe.....**\$11.30**

Substitute any Waffle at half price with your favorite Omelette, Egg Specialty, or House Original dish.

Gluten Free Pancakes (1060 cals)



Made without wheat flour. Served with warm syrup and butter.....**\$15.40**
 *Add Chocolate Chips, Bananas, Blueberries, or Bacon for an additional charge.

****We are not a gluten-free facility but we are trying our best to offer gluten-free options****

THE ORIGINAL PANCAKE HOUSE

Served with
3 potato
pancakes

House Originals

Substitutions available
at A La Carte prices
Egg Whites +\$1.55

EGGS BENEDICT* (910 cals)
A toasted English Muffin topped with Canadian
Bacon, poached eggs and hollandaise
sauce.....**\$18.50**

EGGS MICHAEL* (1000 cals)
A toasted English Muffin topped with sausage
patties, poached eggs and mushroom sherry
sauce.....**\$18.50**

EGGS FLORENTINE* (940 cals)
A toasted English Muffin topped with bacon, sliced
tomatoes, fresh spinach, two poached eggs and
hollandaise sauce.....**\$18.50**

THE EVER POPULAR "JOE"* (1240 cals)
A medley of ground special recipe sausage, onions,
and chopped spinach. Scrambled together with our
farm fresh eggs.....**\$19.10**

HOMEMADE CORNED BEEF HASH* (1240-1280 cals)
Corned beef hashed with potatoes and onions, topped
with two eggs, served any style.....**\$19.65**



Drinks

Juice



	(Cals)
Fresh Orange Juice	\$5.95 (170)
Fresh Grapefruit Juice	\$5.95 (140)
Apple Juice	\$4.75 (170)
Cranberry Juice	\$4.75 (200)
Pineapple Juice	\$4.75 (195)
Tomato Juice	\$4.75 (70)

Coffee & More



Coffee	\$4.35 (0)
Iced Tea	\$4.35 (0)
Hot Tea	\$4.35 (0)
Hot Chocolate	\$4.35 (130-220)
Milk	\$4.35 (180)
Chocolate Milk	\$4.35 (200)

Sides

	(Cals)
1 Egg Any Style*	\$3.45 (80)
2 Eggs Any Style*	\$5.50 (160)
Fresh Grapefruit	\$4.75 (40)
Sliced Bananas	\$5.50 (100)
Melons in Season	\$7.25 (90)
Oatmeal	\$7.50 (400)
Salsa	\$2.00 (30)
Lingonberries	\$3.30 (250)
Cinnamon Applesauce	\$2.45 (120)
Preserves	\$0.55 (70)
Blueberry Compote	\$1.90 (440)
Fresh Whipped Cream	\$2.55 (360)
Toast with Preserves	\$3.45 (360-480)
Toasted English Muffin	\$3.45 (120)
American Fried Potatoes	\$5.10 (320)
Pure Maple Syrup	\$3.00 (190)

Meats

Honey Maple Ham	\$7.25 (150)
Canadian Style Bacon	\$7.25 (150)
Smokehouse Bacon	\$7.90 (170)
Link or Patty Sausage	\$6.90 (350-370)
Corned Beef Hash	\$9.35 (480)
Chicken Links	\$6.90 (150)

PANCAKE HOUSE HISTORY

The Original Pancake House was founded in Portland, Oregon in 1953 by Les Hight and Erma Hueneke. Drawing upon their many years of experience in the culinary field, and their extensive working knowledge of authentic national and ethnic pancake recipes they were able to offer without compromise this unique and original menu which has gained national acclaim. The Original Pancake House is a second and third generation family business, which takes great pride in maintaining the high standards that make our food so outstanding. We now have over one hundred franchises from coast to coast, which have won local and national acclaim. Our recipes demand only the very finest of ingredients, such as 93 score butter, pure 36% whipping cream, fresh grade AA eggs, hard wheat unbleached flour, and our own recipe sourdough starter. Our batters and sauces are made fresh in each restaurant's kitchen.



OUR HISTORY

Our story begins 2000 miles away in Detroit, Michigan, where Mike Setili began his 40+ year restaurateur career as a bus boy. Working at The Original Pancake House Grosse Pointe location, Mike's unbeatable work ethic and attention to detail allowed him to quickly rise through the ranks, learning every position along the way before being promoted to manager. In 1979, he drove across the country to San Diego to open the Convoy Street location while studying business at SDSU. After many years of success in Kearny Mesa, he opened his second location in Encinitas, California, where the famous chain was warmly welcomed. He is now joined by his two children, who work to further their father's legacy and ensure that the restaurants remain family owned and operated for many years to come.



San Diego

*3906 Convoy Street
San Diego, CA 92111*

Encinitas

*160 S Rancho Santa Fe Rd
Encinitas, CA 92024*