



BREAKFAST SERVED ALL DAY

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| <p>BAJA BREAKFAST * \$ 8.29 Two eggs, hash browns, your choice of ham, bacon or sausage and your choice of one slice of toast, biscuit or English Muffin.</p> <p>LIGHT BREAKFAST * \$ 8.49 Two eggs, fresh avocado, fresh fruit and cottage cheese.</p> <p>BUILD YOUR OWN OMELETTE * \$10.29 STUFF THEM or SCRAMBLE THEM Includes hash browns and your choice of toast, biscuit or English Muffin. Our omelettes/scrambles start with three eggs, cheddar and Monterey Jack cheese....and then your choice of three of the following items... chorizo, ham, bacon, jalapeño bacon, sausage, turkey sausage, onion, tomato, spinach, bell peppers, mushrooms, chipotle bacon or green chilies.</p> | <p>LIZ'S BISCUITS & GRAVY \$6.29 Two biscuits smothered in a creamy sauce chock full of sausage.</p> <p>SHAGGY SNAK * \$4.49 Toasted English muffin with 1 fried egg, fire roasted green chile, herb cream cheese, sausage or ham.</p> <p>SKOOBY SNAK * \$3.99 Toasted English muffin with 1 fried egg, American cheese, sausage or ham.</p> <p>THE CONSTRUCTION BURRO * \$7.99 Our burro starts with a fresh tortilla filled with 2 scrambled eggs, hash browns, cheddar and Monterey Jack cheese. You construct the rest...(choose up to three) Tools and Supplies Include: sausage, bacon, jalapeño or chipotle bacon, ham, chorizo, bell peppers, onions, tomatoes, green chilies, jalapeños and mushrooms. Make it enchilada style! Red or green for an additional \$2.49.</p> |
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BREAKFAST COMBOS

EGGS & A PANCAKE COMBO *

Two eggs any style, your choice of ham, bacon or sausage, hash browns and one specialty pancake.

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| Buttermilk | \$9.29 |
| Chocolate Chip | \$10.29 |
| Blueberry | \$10.29 |
| Snickerdoodle | \$10.29 |
| Cinnamon Roll | \$10.49 |
| Pineapple Express | \$10.99 |
| Pecan Roll | \$10.99 |

BISCUIT & GRAVY & EGGS COMBINATION * \$9.79

Two eggs any style, your choice of ham, bacon or sausage, hash browns and a half order of biscuits and gravy.

EGGS & FRENCH TOAST COMBOS*

Two eggs any style, your choice of ham, bacon or sausage, hash browns and one slice of our Signature French toast.

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| Brioche Cinnamon Roll Bread | \$9.99 |
| Egg Bread | \$9.49 |
| Georgia Peach | \$11.49 |
| Fresh Macerated Berries & Mascarpone | \$12.49 |

EGGS & LIEGE WAFFLE COMBO *

(We make the dough daily in limited amounts) Two eggs any style, your choice of ham, bacon or sausage, hash browns and one Liege waffle.

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| Classic | \$11.79 |
| Fresh Strawberry & Whipped Cream | \$13.29 |
| Fresh Macerated Berries & Mascarpone | \$14.29 |

We are happy to substitute tomato, fruit, blended black beans or cottage cheese for your meat option or hash browns. We can substitute egg whites for eggs. We can substitute fruit for eggs for an additional \$1.50. We can add avocado to your meal for an additional price.

FOOD ALLERGIES: Please carefully review item descriptions before ordering if you have any food allergy and please inform your server.



TASTES FROM THE GRIDDLE...

PANCAKES

For \$1.50 extra you may have pure maple syrup.

- Buttermilk** \$3.99
Light and fluffy Old Fashioned Buttermilk pancake made fresh every day.
- Chocolate Chip** \$4.99
Old Fashioned Buttermilk pancake made fresh every day and loaded with chocolate chips.
- Blueberry** \$4.99
Light and fluffy Old Fashioned Buttermilk pancake made fresh every day and packed full of blueberries.
- Snickerdoodle** \$5.29
A classic cookie transformed into what may-soon-be a classic pancake. Topped with a light vanilla bean cream cheese glaze.
- Cinnamon Roll** \$5.29
A buttermilk pancake loaded with a special blend of sugar, cinnamon and vanilla. This gooey treat is topped with a vanilla bean cream cheese glaze.
- Pineapple Express** \$6.29
A buttermilk pancake loaded with gooey pockets of orange, brown sugar, butter and pineapple chunks. Topped with a vanilla bean cream cheese glaze and whipped cream.
- Pecan Roll** \$6.29
A buttermilk pancake loaded with candied pecans and a special blend of sugar, cinnamon and vanilla. Topped with a vanilla bean cream cheese glaze.

MONDAY—FRIDAY SPECIAL

6am—8:00am

(no other discounts or substitutions)

- 399 BREAKFAST *** \$3.99
2 Eggs any style, your choice of ham, 1 sausage patty or 2 strips of bacon, hash browns and one slice of toast.
- 549 BREAKFAST COMBO *** \$5.49
2 Eggs any style, your choice of ham, 1 sausage patty or 2 strips of bacon, hash browns and one slice of toast. Comes with coffee or tea.

FRENCH TOAST

For \$1.50 extra you may have pure maple syrup.

- Cinnamon French Toast** \$ 4.49
One slice of our freshly house made brioche cinnamon roll bread dredged in a cinnamon and vanilla egg batter, grilled and dusted with powdered sugar.
- Georgia Peach French Toast** \$11.49
Two pieces brioche cinnamon roll bread dredged in a cinnamon and vanilla egg batter and grilled. Topped with peaches, candied pecans and a vanilla bean glaze.
- Classic French Toast** \$ 3.99
One piece of egg bread dredged in a cinnamon and vanilla egg batter, grilled and dusted with powdered sugar.
- Berry French Toast** \$12.49
Mascarpone sandwiched between two pieces of egg bread dredged in a cinnamon and vanilla egg batter and grilled. Placed over a crème anglaise and topped with macerated berries, whipped cream and powdered sugar.

LIEGE WAFFLES

Made Fresh Daily...In Limited Supply

Named after a town in Eastern Belgium, they are made with a batter more like bread dough; thick and sticky. The dough contains chunks of Belgium pearl sugar, which caramelizes and forms a crispy crunchy golden coating. It is a denser, sweeter and chewier waffle.

- Classic** \$ 6.99
Two pieces of our house made waffles smothered in powdered sugar.
- Strawberry & Whipped Cream** \$ 9.99
Two pieces of our house made waffles smothered in powdered sugar and topped with fresh strawberries and whipped cream
- Mascarpone, Berries & Whipped Cream** \$11.99
Mascarpone sandwiched between two liege waffles placed on house made crème anglaise and topped w/ macerated berries, powdered sugar and whip cream.

BREAKFAST SIDES

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| EGG * | \$.99 | SAUSAGE GRAVY | \$2.49 |
| HAM, TURKEY SAUSAGE, SOY CHORIZO, | | SMALL FRUIT BOWL | \$2.29 |
| JALAPENO BACON or CHIPOTLE BACON * | \$3.99 | LARGE FRUIT BOWL | \$4.49 |
| BACON, SAUSAGE or CHORIZO * | \$2.99 | 1/2 ORDER BISCUIT & GRAVY | \$4.49 |
| HASHBROWNS | \$2.49 | COTTAGE CHEESE | \$2.49 |
| TOAST, BISCUIT, ENGLISH MUFFIN, TORTILLAS | \$1.99 | SLICED TOMATO, REFRIED BLACK BEANS | \$1.99 |



BENEDICTS

All Benedicts come with soft poached eggs...If you want a different style we are happy to do so...We do recommend a runny yolk...adds to the overall flavor

- CLASSIC *** \$ 9.29
Toasted English Muffin topped with seared ham, two poached eggs and house-made hollandaise sauce.
- COYOTE *** \$10.49
Toasted English Muffin topped with Hatch green chilies, three slices of jalapeño bacon, 2 poached eggs and smothered in our house-made chipotle hollandaise sauce.
- WOLVERINE 2.0 *** \$12.79
Toasted English Muffin topped with an herb cream cheese, fire roasted poblano chilies, chipotle bacon, two poached eggs and smothered in our house-made avocado and tomatillo hollandaise sauce. Finished with pico de gallo and onion straws.
- ROADRUNNER 4.0 *** \$ 11.99
Grilled filo pastry layered with goat cheese, caramelized onions and spinach placed over a New Mexican red chile sauce; topped with grilled green chile, tomato slices, spinach, mushrooms, corn off the cob and two poached eggs. Finished with our hollandaise sauce, fresh avocado and cilantro.
- BLACK WIDOW *** \$12.99
A toasted English muffin topped with an herb cream cheese, sundried tomatoes, braised spinach, mushrooms, caramelized onions, asparagus, artichoke hearts and poached eggs. Finished with basil pesto hollandaise and balsamic reduction.
- LEPRECHAUN *** \$14.99
Toasted English Muffin topped with an herb cream cheese, seared corned beef, caramelized onions, spinach and mushrooms. Finished with two poached eggs and smoked gouda cheese sauce.
- SARA'S BREAKFAST *** \$14.99
Grilled chorizo and cheese mashed potatoes topped with a flavorful adobado pork tenderloin and creamy rajas. Placed over a New Mexican red chile sauce and topped with poached eggs, salsa verde cruda, pico de gallo, onion straws, fresh avocado and queso fresco.
- SWAY'S *** \$14.99
We start with a tomatillo sauce and top it with grilled green chile and cheese tamale pie, house-made jackfruit carnitas and creamy rajas (blend of fire roasted poblano chilies, onion, corn off the cob, tomatoes, cheddar/jack cheese, seasonings and a touch of cream). Finished with poached eggs, New Mexican red chile sauce, pico de gallo, fresh avocado and queso fresco.
- TOMBSTONE 2*** \$15.49
Grilled filo pastry layered with goat cheese, caramelized onions and spinach. Placed over a New Mexican red chile sauce and topped with brined adobo marinated chicken breast, chorizo, 2 strips chipotle bacon and creamy rajas. Finished with poached eggs smothered in our house-made avocado and tomatillo hollandaise sauce, pico de gallo, queso fresco and onion straws.
- THE ANOMALY 2.0 *** \$15.29
Crispy mac and cheese waffle placed over a tomatillo green chile sauce. Topped with house smoked brisket machaca, mushrooms and green chilies. Finished with two strips of bacon, poached eggs, smoked gouda cheese sauce, onion straws and pico de gallo.
- WELCOME HOME *** \$16.99
(Free For Our Troops Coming Home From Deployment)
Grilled chorizo and cheese mashed potatoes placed over a smoked gouda cheese sauce. Topped with our house smoked sliced brisket, two strips jalapeño bacon, fresh corn off the cob, fire roasted poblano chilies and tomatoes. Finished with poached eggs, salsa verde cruda, pico de gallo and onion straws.
- WYATT EARP *** \$13.99
Grilled green chile and cheese tamale pie placed over a green chile tomatillo sauce topped with seared pulled pork, two strips chipotle bacon, fire roasted green chilies, onion, tomatoes, melted cheddar and Monterey jack cheese. Topped with poached eggs, avocado hollandaise, pico de gallo and queso fresco.

SPECIALTIES

TRAIN WRECK *

\$12.29

We start with our green chile tomatillo sauce and top it with crisp hash browns, sautéed ham, bacon, sausage, jalapeno bacon, caramelized onions, bell peppers and tomatoes. Finished with two eggs any style and cheddar and Jack cheese.

VEGGIE...

\$10.99

Two eggs, any style, placed over a black bean sauce, hash browns that are smothered in soy chorizo, grilled onions, green chilies, bell peppers, tomatoes, mushrooms and spinach. Topped with tomatillo sauce, cheddar and Jack cheese.

CORNED BEEF AND EGGS *

\$12.29

We slow roast corned beef brisket for 12 hours and hand pull it. We then sear it on the grill with caramelized onions and place it over crisp hash browns. We finish it with 2 eggs any style and our smoked gouda cheese sauce.

HUEVOS RANCHEROS

CLASSIC RANCHEROS *

\$9.99

Two crisp corn tortillas topped with a black bean sauce, two eggs cooked any style, cheddar and jack cheese, green chile tomatillo sauce and a New Mexican red chile sauce. Topped with pico de gallo, fresh avocado and queso fresco. Served with hash browns. (Add your choice of beef chorizo \$3, jackfruit carnitas \$4, or soy chorizo \$3)

SMOKED BRISKET MACHACA *

\$14.99

Crisp corn tortillas layered with a black bean sauce and house smoked brisket machaca. Topped with another crisp corn tortilla layered with onion, fire roasted poblano chilies, fresh corn off the cob, two eggs cooked any style, cheddar and jack cheese and New Mexican red chile sauce. Topped with pico de gallo, fresh avocado and queso fresco. Served with hash browns.

ADOBO CHICKEN *

\$14.29

Crisp corn tortillas layered with a black bean sauce, adobo chicken and chorizo. Topped with another crisp corn tortilla layered with onion, green chile, chipotle bacon, two eggs cooked any style, cheddar and jack cheese, green chile tomatillo sauce and a New Mexican red chile sauce. Topped with pico de gallo, fresh avocado and queso fresco. Served with hash browns.

PULLED PORK *

\$14.49

Crisp corn tortillas layered with a black bean sauce and house pulled pork. Topped with another crisp corn tortilla layered with rajas, jalapeño bacon, two eggs cooked any style, smoked gouda cheese sauce, cheddar and jack cheese. Topped with pico de gallo, fresh avocado and queso fresco. Served with hash browns.

STACKS

KING KONG *

\$14.99

Crisp hash browns topped with ham, sausage, two slices of bacon, American cheese, more hash browns, two strips of jalapeno bacon, pulled pork, green chile and two eggs cooked any style (we recommend over easy) and our smoked gouda cheese sauce.

THE TOWER *

\$ 9.99

Crisp hash browns layered with ham, two slices of bacon, American cheese and eggs cooked any style; we recommend over easy.

BURGERS AND SANDWICHES

All burgers are hand blended with ground chuck, our house smoked brisket and seasonings. Cooked medium-well unless otherwise specified. Accompanied with French fries, hash browns, sliced tomatoes, fresh fruit or cottage cheese.

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| ALL AMERICAN WILDCAT BURGER * | \$10.99 | JACKFRUIT CARNITAS | \$11.49 |
| <i>A toasted brioche bun layered with lettuce, tomato, onion, pickles, burger patty and American cheese.</i> | | <i>Smoked jackfruit carnitas flat grilled and placed on a toasted brioche bun with lettuce and tomato. Finished with creamy rajas and salsa verde cruda.</i> | |
| SPECIAL TEAM'S BURGER * | \$13.99 | THE DIAMONDBACK | \$12.99 |
| <i>Flat grilled burger patty topped with fire roasted green chile, bacon, cheddar, lettuce, tomato and pickle. Placed on a toasted brioche bun.</i> | | <i>Adobo marinated chicken breast topped with pepper jack cheese, Hatch green chilies, two strips of bacon, pico de gallo, fresh avocado, salsa verde cruda, lettuce and tomato. Served on a toasted brioche bun.</i> | |
| AZ LINEMAN'S BURGER * | \$16.99 | WILDCAT BLT | \$12.99 |
| <i>Flat grilled burger patty topped with a fire roasted poblano chile, bacon, caramelized onions, pulled pork and pepper jack cheese. Placed on a toasted brioche bun. No one is busting through this burger!</i> | | <i>Two strips of bacon, two strips of jalapeno bacon and two strips of chipotle bacon placed on toasted sour-dough. Topped with lettuce, tomato, fire roasted green chile and chipotle mayonnaise.</i> | |
| ALEXA'S SNACK * | \$13.99 | | |
| <i>Flat grilled burger patty, chorizo, fire roasted green chile, caramelized onion and pepper jack cheese. Placed on a toasted brioche bun</i> | | | |



BEER

- Salida del Sol \$5 Pacifico \$4 Dragoon IPA 16 oz can \$5 Borderlands Citrana \$5.50

MARGARITAS

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| House \$7.00 | Peach \$9.00 |
| Sauza Blue Silver tequila, Fresh house-made sour mix, triple sec | Peach, house-made sour mix, Sauza Blue Silver Tequila and peach schnapps |
| Prickly Pear \$9.00 | Raspberry \$9.00 |
| Sauza Blue Silver tequila, prickly pear, house-made fresh sour mix, triple sec | Raspberry, house-made sour mix, Sauza Blue Silver tequila and raspberry schnapps |
| Mango \$9.00 | Strawberry \$9.00 |
| Mango, house-made sour mix, Sauza Blue Silver tequila and mango schnapps | Strawberry, house-made sour mix, Sauza Blue Silver tequila and strawberry schnapps |

Beverages

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| COFFEE OR HOT TEA | \$2.29 | ICED TEA, RC, DIET, 7UP, | |
| ORANGE, APPLE OR CRANBERRY JUICE | \$2.29 | DR PEPPER, ROOTBEER | \$2.29 |
| MILK/CHOCOLATE/HOT CHOCOLATE | \$2.29 | | |

SPECIALTY COCKTAILS

BLOODY MARYS

BLOODY MARY \$7.00

We start with tomato juice blended with hot sauce, seasonings, New Mexican red chile sauce, horseradish, Worcestershire sauce and vodka. It is garnished with celery, carrots, olives, pickles and a lime. Served in a pint glass rimmed with celery salt.

YOSEMITE SAM BLOODY MARY \$10.00

We start with our house-made Bloody Mary and chile infused vodka; garnished with jalapeno bacon, chipotle bacon, celery, carrot, olives and pickle. Served in a pint glass and rimmed with smoked red chile and salt.

SOTB BLOODY MARY \$8.00

We start with our house-made Bloody Mary and Sauza Blue Silver tequila. It is garnished with celery, carrots, olives, pickles and a lime. Served in a pint glass rimmed with red chile salt.

MICHELADA \$10.00

We start with our house-made Bloody Mary and Pacifico. It is garnished with celery, carrots, olives, pickles and a lime. Served in a pint glass rimmed with red chile salt.

MIMOSA COCKTAILS

Classic \$7 Flavored \$8

Classic

Champagne and OJ

Peach

Peach, peach schnapps, champagne and a splash OJ

Prickly Pear

Prickly pear, champagne and a splash of OJ

Mango

Mango, mango schnapps, champagne and a splash of OJ

Strawberry

Strawberry, strawberry schnapps, champagne and a splash of OJ

Raspberry

Raspberry, raspberry schnapps, champagne and a splash of OJ

Cocktails & Coffee

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| Screwdriver: Vodka and Orange Juice | \$6 | Mexican Coffee : Tequila, Kahlua & whipped cream | \$6 |
| Tequila Sunrise : Tequila, orange juice and grenadine | \$7 | Grumpy Coffee : Makers, Carolan's & whipped cream | \$6 |
| Carolan's & Coffee : Irish cream & whipped cream | \$6 | Kahlua & Coffee : Kahlua & whipped cream | \$6 |

* Contains raw or undercooked food products.

(A) Regarding the safety of these items, written information is available upon request (B) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or (C) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.