



BREAKFAST SERVED ALL DAY

BAJA BREAKFAST * \$8.99

Two eggs, hash browns, your choice of ham, bacon or sausage and your choice of one slice of toast, biscuit or English Muffin.

LIGHT BREAKFAST * \$8.99

Two eggs, fresh avocado, fresh fruit and cottage cheese.

LIZ'S BISCUITS & GRAVY \$6.29

Two biscuits smothered in a creamy sauce chock full of sausage.

SHAGGY SNAK * \$4.49

Toasted English muffin with 1 fried egg, fire roasted green chile, herb cream cheese, sausage or ham.

SKOOBY SNAK * \$3.99

Toasted English muffin with 1 fried egg, American cheese, sausage or ham.

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.

DOUGLAS CONSTRUCTION BURRO * \$8.99

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, spinach and mushrooms. Make it enchilada style! Red or green for an additional \$2.49.*

BREAKFAST COMBOS

EGGS & A PANCAKE COMBO *

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

Buttermilk	\$9.99
Chocolate Chip	\$10.99
Blueberry	\$10.99
Snickerdoodle	\$10.99
Cinnamon Roll	\$10.99
Pineapple Express	\$11.49
Pecan Roll	\$11.49
Strawberry	\$11.49

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.

Brioche Cinnamon Roll Bread	\$ 9.99
Georgia Peach	\$12.29

BISCUIT & GRAVY & EGGS COMBINATION * \$10.49

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

We are happy to substitute tomato, fruit, refried 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.

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	Snickerdoodle	\$5.29
<i>Light and fluffy Old Fashioned Buttermilk pancake made fresh every day.</i>		<i>A classic cookie transformed into what may-soon-be a classic pancake. Topped with a light vanilla bean cream cheese glaze.</i>	
Chocolate Chip	\$4.99	Pineapple Express	\$6.29
<i>Old Fashioned Buttermilk pancake made fresh every day and loaded with chocolate chips. Topped with powdered sugar.</i>		<i>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.</i>	
Blueberry	\$4.99	Cinnamon Roll	\$5.29
<i>Light and fluffy Old Fashioned Buttermilk pancake made fresh every day and packed full of blueberries. Topped with powdered sugar.</i>		<i>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.</i>	
Strawberry	\$6.29	Pecan Roll	\$6.29
<i>A buttermilk pancake sprinkled with strawberry sugar and a strawberry and brown sugar butter. Carnalized on the griddle and topped with fresh strawberries, vanilla bean glaze and whipped cream</i>		<i>A buttermilk pancake loaded with candied pecans and a special blend of sugar, cinnamon and vanilla. Topped with a vanilla bean cream cheese glaze.</i>	

FRENCH TOAST

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

Cinnamon French Toast	\$ 4.49	Georgia Peach French Toast	\$11.49
<i>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.</i>		<i>Two pieces of our brioche cinnamon roll bread dredged in a cinnamon and vanilla egg batter and grilled. Topped with peaches, candied pecans and a vanilla bean glaze.</i>	

MONDAY—FRIDAY SPECIAL

6am—8:00am

(no other discounts or substitutions)

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

BREAKFAST SIDES

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

As a special thanks to our service women and men upon returning home from deployment, we would like to offer you one of these benedicts on the house

- CLASSIC *** \$ 9.99
Toasted English Muffin topped with seared ham, two poached eggs and house-made hollandaise sauce.
- COYOTE *** \$10.99
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 *** \$12.99
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 hominy cakes 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 pickled red onion.
- BLACK WIDOW *** \$12.99
A toasted English muffin topped with an herb cream cheese, sundried tomatoes, braised spinach, mushrooms, caramelized onions, artichoke hearts and poached eggs. Finished with basil pesto hollandaise and balsamic reduction.
- ETHAN'S CARAMELO** \$15.99
Grilled crisp caramelos stuffed with a blend of shredded brisket, tomatoes, chorizo and cheddar and Jack cheese. Topped with 2 strips chipotle bacon, fire roasted green chile and poached eggs. Ethan finishes it with a combination of New Mexican red chile sauce and a smoked gouda cheese sauce, pico de gallo, cotija cheese and pickled onions
- 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.
- NO WAY SWAY *** \$15.49
Grilled green chile tamale pie placed over a black bean sauce and topped with a blend of andouille sausage, Polish sausage, jalapeno bacon, onions, green chilies, bell peppers and poached eggs. Finished with smoked gouda cheese sauce and salsa verde cruda.
- DOC HOLIDAY *** \$14.99
Grilled hominy cakes placed over a New Mexican red chile sauce and topped with smoked pulled chicken, chorizo, 2 strips chipotle bacon and creamy rajas. Finished with poached eggs smothered in salsa verde cruda, pico de gallo, cotija 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.
- IN PERFECT HOMINY *** \$15.99
Grilled hominy cakes placed over a New Mexican red chile sauce and smothered with smoked pork tenderloin, chipotle bacon and a combination of tomatoes, onions, spinach and green chile. Completed with poached eggs, smoked gouda cheese sauce, pico de gallo and cotija.
- 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, ocado hollandaise, pico de gallo and cotija.

SPECIALTIES

- TRAIN WRECK *** \$12.99
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...** \$11.99
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.
- BREAKFAST TACOS *** \$10.99
Andouille and Polish sausage, green chilies and pico de gallo scrambled with two eggs and placed in soft corn tortillas. Topped with avocado, salsa verde cruda and cotija. Served with black bean sauce and crisp hash browns.

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 cotija. Served with hash browns.
(Add your choice of beef chorizo 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 creamy rajas, two eggs cooked any style, cheddar and jack cheese and New Mexican red chile sauce. Topped with pico de gallo, fresh avocado and cotija. Served with hash browns.
- SMOKED PULLED CHICKEN *** \$14.29
Crisp corn tortillas layered with a black bean sauce, smoked pulled chicken and chorizo. Topped with another crisp corn tortilla layered with cream rajas, 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 cotija. 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 creamy rajas, jalapeño bacon, two eggs cooked any style, smoked gouda cheese sauce, cheddar and jack cheese. Topped with pico de gallo, fresh avocado and cotija. 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.

LUNCH

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. Tacos are served with pureed black beans topped with cheese

ALL AMERICAN WILDCAT BURGER *	\$10.99	FISH TACOS *	\$11.99
<i>A toasted brioche bun layered with lettuce, tomato, onion, pickles, burger patty and American cheese.</i>		<i>Tilapia marinated in a lime, honey and cilantro marinade and flat grilled. Placed in flour tortillas with cilantro slaw, pico de gallo, fresh avocado, cotija and pickled onions. Drizzled with a chipotle aioli.</i>	
SPECIAL TEAM'S BURGER *	\$13.99	PORK TENDERLOIN TACOS *	\$11.99
<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>Smoked pork tenderloin flat grilled and deglazed in adobo sauce. Placed in flour tortillas with cilantro slaw, pico de gallo, cotija and pickled onions. Finished with salsa verde cruda and chipotle aioli</i>	
RODEO BURGER *	\$14.99	SMOKED CHICKEN TACOS *	\$10.99
<i>Flat grilled burger patty topped with fire roasted poblano chile, bacon, fried onions, pepper Jack and cheddar cheese. Served on grilled sourdough with chipotle aioli.</i>		<i>Smoked pulled chicken placed in flour tortillas with cilantro slaw, pico de gallo, cotija and pickled onions. Finished with fresh avocado, salsa verde cruda and chipotle aioli</i>	
WILDCAT BLT	\$12.99	BRISKET MACHACA TACOS *	\$12.99
<i>Two strips of bacon, two strips of jalapeno bacon and two strips of chipotle bacon placed on toasted sourdough. Topped with lettuce, tomato, fire roasted green chile and chipotle mayonnaise.</i>		<i>Smoked brisket machava, melted cheddar and Jack cheese and creamy rajas placed in flour tortillas with, pico de gallo, cotija and pickled onions. Finished with fresh avocado, salsa verde cruda and chipotle aioli.</i>	



MARGARITAS

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

Beverages

COFFEE OR HOT TEA	\$2.29	CANS: RC, DIET RC, 7UP & DIET 7UP	\$1.29
ORANGE, APPLE OR CRANBERRY JUICE	\$2.29	ICED TEA, CALYPSO LEMONADE	\$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.

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.

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.

MICHELADA \$10.00

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

MIMOSA COCKTAILS

(WE SERVE THEM on the ROCKS.....But We Don't Have To)

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

Cocktails & Coffee

Screwdriver: Vodka and Orange Juice	\$6	Mexican Coffee : Tequila, Kahlua & whipped cream	\$6
Tequila Sunrise : Tequila, orange juice and grenadine	\$7	Grumpy Coffee : Makers, Carolans & whipped cream	\$6
Carolans & 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.