



## 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.

### 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.

### 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.

### SKOOPY SNAK \* \$3.99

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

### 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). Topped with pico de gallo.

**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.

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

### 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.

### 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.

<b>Brioche Cinnamon Roll Bread</b>	\$9.99
<b>Blueberry Danish</b>	\$12.29

### 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.

<b>Classic</b>	\$11.99
<b>Fresh Strawberry &amp; Whipped Cream</b>	\$13.99

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  
*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.*
- Strawberry** \$6.29  
*A buttermilk pancake sprinkled with strawberry sugar and a strawberry brown sugar butter. Caramelized on the griddle and topped with fresh strawberries, vanilla bean glaze and whipped cream.*

## BREAKFAST SIDES

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

## 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.*
- Blueberry Danish French Toast** \$12.49  
*Two pieces brioche cinnamon roll bread dredged in vanilla egg batter and smothered in cinnamon sugar. Grilled and topped with a baked Danish cheese filling, blueberry compote, vanilla bean glaze, whipped cream & 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.*

## 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.*



# 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**

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|---|---------|---|---------|
| <b>CLASSIC *</b>  | \$ 9.99 | <b>BLACK WIDOW *</b>  | \$12.99 |
| <i>Toasted English Muffin topped with seared ham, two poached eggs and house-made hollandaise sauce.</i>  |         | <i>Toasted English muffin smothered with a herbed cream cheese. Topped with sundried tomatoes, braised spinach, mushrooms, caramelized onions, artichoke hearts and poached eggs. Finished with basil pesto hollandaise and balsamic reduction.</i>   |         |
| <b>WOLVERINE 2.0 *</b>  | \$12.99 | <b>COYOTE *</b>   | \$10.99 |
| <i>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.</i>   |         | <i>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.</i>   |         |
| <b>BUTCH CASSIDY *</b>  | \$15.99 | <b>"SUNDANCE KID" *</b>   | \$14.99 |
| <i>Toasted English muffin smothered with a chipotle and ancho chile cream cheese. Topped with flat grilled carne asada, caramelized onions, bell peppers, green chile and fresh corn of the cob. Finished with two strips chipotle bacon, poached eggs, chipotle hollandaise, salsa verde cruda, pico de gallo and cotija.</i>                                |         | <i>Grilled red chile chilaquile casserole placed over a New Mexican red chile sauce and topped with smoked pulled chicken, chorizo, two strips chipotle bacon and creamy rajas. Finished with poached eggs smothered in tomatillo green chile sauce, pico de gallo, cotija and onion straws.</i>  |         |
| <b>ROADRUNNER 5.0 *</b>   | \$12.99 | <b>THE MAC DADDY *</b>  | \$15.99 |
| <i>Grilled red chile chilaquile casserole placed over a tomatillo green chile sauce; topped with grilled green chile, roma tomatoes, spinach, mushrooms, corn off the cob and two poached eggs. Finished with our smoked gouda cheese sauce, salsa verde cruda and pickled red onion.</i>   |         | <i>Crispy fried chipotle mac and cheese placed over a tomatillo green chile sauce. Topped with house smoked brisket machaca, poblanos, tomato and green chilies. Finished with two strips of bacon, poached eggs, smoked gouda cheese sauce, onion straws and pico de gallo.</i>  |         |
| <b>BRISKET PAPUSAS *</b>  | \$15.29 | <b>WYATT EARP *</b>   | \$13.99 |
| <i>Masa dough filled with smoked brisket machaca, cheddar and Monterey jack cheese. Fried crispy and placed over a black bean sauce. Topped with chipotle bacon, spinach, tomato, onion, green chilies and poached eggs. Finished with chipotle hollandaise pico de gallo and cotija cheese.</i>  |         | <i>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 cotija.</i>  |         |
| <b>ETHAN'S CARAMELO</b>   | \$15.99 | <b>ZEKE'S CARAMELO *</b>  | \$15.49 |
| <i>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.</i> |         | <i>Bell peppers, onions, fire roasted poblanos, fresh corn off the cob, andouille sausage and smoked polish sausage flat grilled and stuffed between fresh flour tortillas layered with melted cheddar jack. Grilled crispy and topped with jalapeno bacon, poached eggs, smoked gouda cheese sauce, salsa verde cruda, pico de gallo and cotija cheese</i> |         |

# SPECIALTIES

- TRAIN WRECK \*** \$12.99 **CORNED BEEF AND EGGS \*** \$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...** \$11.99 **IVAN \*** \$14.99  
*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.*
- 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.*
- We start with house made sausage gravy topped with hash browns. Smothered with carne asada, andouille sausage, house smoked Polish sausage, green chilies, onions, bell pepper, corn and a touch of cream. Completed with cheddar jack cheese, two eggs any style, salsa verde cruda, pico de gallo, and cotija.*

## HUEVOS RANCHEROS

- CLASSIC RANCHEROS \*** \$9.99 **SMOKED BRISKET MACHACA \*** \$14.99  
*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 PULLED CHICKEN \*** \$14.29 **PULLED PORK \*** \$14.49  
*A crisp corn tortilla layered with a black bean sauce, smoked pulled chicken and chorizo...topped with another crisp corn tortilla layered with creamy rajas, chipotle bacon, two eggs cooked any style, cheddar and jack cheese, green chile tomatillo sauce and a New Mexican red chile sauce. Finished with pico de gallo, fresh avocado and cotija. Served with hash browns.*
- CARNE ASADA \*** \$15.29  
*A crisp corn tortilla layered with a black bean sauce and flat grilled carne asada...topped with another crisp corn tortilla layered with creamy rajas, two eggs cooked any style, New Mexican red chile sauce, green chile tomatillo sauce and smoked gouda cheese sauce. Finished with cheddar and jack cheese, pico de gallo, fresh avocado and cotija. Served with hash browns.*

## STACKS

- KING KONG \*** \$14.99 **THE TOWER \*** \$ 9.99  
*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.*
- Crisp hash browns layered with ham, two slices of bacon, American cheese and eggs cooked any style; we recommend over easy.*

# LUNCH

*Tacos are served with pureed black beans topped with cheese*

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|---|---------|---|---------|
| <b>DON'S ALL AMERICAN BURGER *</b>  | \$10.99 | <b>FISH TACOS *</b>   | \$11.99 |
| <i>A toasted brioche bun layered with lettuce, tomato, onion, pickles, our seasoned flat grilled ground chuck burger patty and American cheese. Served with French fries, hash browns, pureed black beans, fruit or cottage 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>      |         |
| <b>BLT</b>  | \$12.99 | <b>PULLED PORK TACOS *</b>  | \$11.99 |
| <i>Six strips of bacon, lettuce, tomato, fire roasted green chile and chipotle mayonnaise placed between toasted sourdough. Served with French fries, hash browns, pureed black beans, fruit or cottage cheese.</i>                                 |         | <i>Pulled pork deglazed in adobo sauce melted cheddar jack and creamy rajas placed in flour tortillas. Finished with pico de gallo, cotija, avocado, pickled onions, salsa verde cruda and chipotle aioli</i>                 |         |
| <b>TUCSON HANGOVER *</b>  | \$14.99 | <b>SMOKED CHICKEN TACOS *</b>   | \$11.99 |
| <i>Flat grilled carne asada, pico de gallo, green chile, black bean puree, melted cheddar jack, bacon, French fries and salsa verde cruda stuffed in a flour tortilla. Finished with an over easy egg, pico de gallo, cotija and pickled onion.</i> |         | <i>Smoked chicken thigh, chorizo, melted cheddar 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> |         |
| <b>SMOKED CHICKEN BURRO *</b>   | \$12.99 | <b>BRISKET MACHACA TACOS *</b>  | \$12.99 |
| <i>Smoked chicken, chorizo, creamy rajas, black bean puree, melted cheddar jack, French fries and salsa verde cruda stuffed in a flour tortilla. Finished with pico de gallo, cotija and pickled onion.</i>   |         | <i>Smoked brisket machaca, melted cheddar 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>        |         |
|   |         | <b>CARNE ASADA TACOS *</b>  | \$12.99 |
|   |         | <i>Carne asada, melted cheddar 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

Sauza Blue Silver, Fresh house-made sour mix, triple sec

### Prickly Pear \$9.00

Sauza Blue Silver, prickly pear, house-made fresh sour mix, triple sec

### Mango \$9.00

Mango, house-made sour mix, Sauza Blue Silver tequila and triple sec

### Peach \$9.00

Peach, house-made sour mix, Sauza Blue Silver uila and triple sec

## Beverages

- |   |        |  |        |
|---|--------|--|--------|
| <b>COFFEE OR HOT TEA</b>                | \$2.29 | <b>CANS: RC, DIET RC, 7UP &amp; DIET 7UP</b> | \$1.29 |
| <b>ORANGE, APPLE OR CRANBERRY JUICE</b> | \$2.29 | <b>ICED TEA, CALYPSO LEMONADE</b>            | \$2.29 |
| <b>MILK/CHOCOLATE/HOT CHOCOLATE</b>     | \$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 salt.

### MICHELADA \$10.00

Our house-made Bloody Mary mix and Dos Equis...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

## Cocktails & Coffee

<b>Screwdriver:</b> Vodka and Orange Juice	\$6	<b>Mexican Coffee:</b> Tequila, Kahlua & whipped cream	\$6
<b>Tequila Sunrise:</b> Tequila, orange juice and grenadine	\$7	<b>Grumpy Coffee:</b> Makers, Carolans & whipped cream	\$6
<b>Carolans &amp; Coffee:</b> Irish cream & whipped cream	\$6	<b>Kahlua &amp; Coffee:</b> 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.