



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: If you have any food allergies, please carefully review item descriptions before ordering and please inform your server.

CLASSICS

BAJA BREAKFAST * \$ 9.25
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 * \$ 9.25
Two eggs, fresh avocado, fresh fruit and cottage cheese.

THE CONSTRUCTION BURRO * \$ 9.25
Our burro starts with a fresh tortilla filled with 2 scrambled eggs, hash browns, cheddar and Monterey Jack cheese. Topped w/ pico de gallo. 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.

BUILD YOUR OWN OMELETTE * \$10.50
Includes hash browns and your choice of toast, biscuit or English Muffin. Our omelettes start with three eggs....and then your choice of three of the following items...

Shredded cheddar and Monterey Jack cheese, chorizo, ham, bacon, jalapeño bacon, sausage, turkey sausage, onion, tomato, spinach, bell peppers, mushrooms, chipotle bacon or green chilies.

YOGURT & GRANOLA (contains nuts & chia seeds) \$ 8.00
Greek vanilla yogurt topped with house made granola and fresh berries tossed in prickly pear syrup.

SHAGGY SNAK * \$ 4.75
Toasted English muffin with 1 fried egg, fire roasted green chile, herb cream cheese, sausage or ham.

SKOOBY SNAK * \$ 4.25
Toasted English muffin with 1 fried egg, American cheese, sausage or ham.

MONDAY—FRIDAY SPECIAL

6am—8:00am

(no other discounts or substitutions)

400 BREAKFAST * \$ 4.00
Two Eggs any style, your choice of ham, one sausage patty or two strips of bacon, hash browns and one slice of toast.

550 BREAKFAST COMBO * \$ 5.50
Two Eggs any style, your choice of ham, one sausage patty or two strips of bacon, hash browns and one slice of toast. Comes with coffee or tea.

COMBOS

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

Buttermilk \$10.25
Chocolate Chip \$11.25
Blueberry \$11.25
Snickerdoodle \$11.25
Cinnamon Roll \$11.25
Pineapple Express \$11.75
Strawberry \$11.75
Two Pan Sam Lemon Blueberry \$11.75

EGGS & FRENCH TOAST *
Two eggs any style, your choice of ham, bacon or sausage, hash browns and our signature brioche cinnamon roll French toast.

Brioche Cinnamon Roll \$11.25
Fresh Berry & Danish Cheese \$13.75

EGGS & LIEGE WAFFLE *
(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.*

Classic \$12.25
Fresh Berry & Danish Cheese \$15.00

EGGS & BISCUIT & GRAVY * \$10.75
Two eggs any style, your choice of ham, bacon or sausage, hash browns and a half order of biscuits and gravy.

BREAKFAST SIDES

EGG * \$1.25
HAM, TURKEY SAUSAGE, SOY CHORIZO, JALAPENO BACON or CHIPOTLE BACON * \$4.00
BACON, SAUSAGE or CHORIZO * \$3.00
HASHBROWNS or SAUSAGE GRAVY \$2.50
TOAST, BISCUIT, ENGLISH MUFFIN or TORTILLAS \$2.00
SMALL FRUIT BOWL \$2.50
LARGE FRUIT BOWL \$4.75
COTTAGE CHEESE \$2.50
SLICED TOMATOES \$2.00
LIZ'S BISCUITS & GRAVY Half \$3.50 or Full Order \$7.00



PANCAKES

Buttermilk \$4.00

Light and fluffy Old Fashioned Buttermilk pancake made fresh every day.

ADD: Chocolate Chips or Blueberries \$1.50

Snickerdoodle \$5.50

A classic cookie transformed into what may soon be a classic pancake. Topped with a light vanilla bean cream cheese glaze.

Cinnamon Roll \$5.50

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 \$6.50

A buttermilk pancake loaded with gooey pockets of an orange brown sugar butter and fresh pineapple chunks. Topped with a vanilla bean cream cheese glaze and whipped cream.

Strawberry \$6.50

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.

Two Pan Sam Lemon Blueberry \$6.50

A buttermilk pancake layered with blueberries, sprinkled with blueberry sugar and drizzled with lemon brown sugar butter. Caramelized on the griddle and topped with house made lemon curd and whipped cream.

SWEET TREATS

FRENCH TOAST

Brioche Cinnamon Roll French Toast \$ 6.50

House made brioche cinnamon roll dredged in a cinnamon and vanilla egg batter, grilled and dusted with powdered sugar.

Berry Danish French Toast \$12.50

Baked Danish cheese sandwiched between two pieces of brioche cinnamon roll dredged in a cinnamon and vanilla egg batter, grilled and placed over house made crème anglaise. Topped with fresh berries tossed in an agave syrup and drizzled with vanilla bean cream cheese glaze. Finished with 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 imported Belgium pearl sugar made by Couplet, which caramelizes and forms a crispy crunchy golden coating. It is a denser, sweeter and chewier waffle.

Classic \$ 7.00

Two pieces of our house made waffles smothered in powdered sugar.

Fresh Berry & Danish Cheese \$12.00

Baked Danish cheese sandwiched between two Liege waffles placed on house made crème anglaise and topped with fresh berries tossed in agave syrup. Finished with powdered sugar and whip cream.

SPECIALTIES

KING KONG * \$15.00

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.

VEGGIE...* \$12.00

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.

TRAIN WRECK * \$13.00

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, green chilies and tomatoes. Finished with two eggs any style and cheddar and Jack cheese.

CORNED BEEF AND EGGS * \$12.50

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.



BENEDICTS & HUEVOS RANCHEROS

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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| CLASSIC * | \$10.00 | WYATT EARP * | \$14.25 |
| <i>Toasted English Muffin topped with seared ham, two poached eggs and house-made hollandaise sauce.</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 Jack cheese. Topped with two poached eggs, avocado hollandaise, pico de gallo and cotija.</i> | |
| COYOTE * | \$11.25 | THE MAC DADDY * | \$16.00 |
| <i>Toasted English Muffin topped with Hatch green chilies, three slices of jalapeño bacon, two poached eggs and smothered in our house-made chipotle hollandaise sauce.</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, two poached eggs, smoked gouda cheese sauce, onion straws and pico de gallo.</i> | |
| WOLVERINE 2.0 * | \$13.25 | CARNE TOTS* | \$16.00 |
| <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>We start with our smoked gouda cheese sauce and top it with crisp tater tots, carne asada, jalapeno bacon, caramelized onions, bell peppers and green chilies. Finished with two poached eggs, salsa verde cruda, cotija cheese, pico de gallo and a drizzle of chipotle aioli.</i> | |
| ROADRUNNER 5.0 * | \$13.00 | HUEVOS RANCHEROS | |
| <i>Grilled green chile tamale pie placed over a New Mexican red 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> | | CLASSIC RANCHEROS * | \$10.00 |
| BLACK WIDOW * | \$13.00 | <i>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)</i> | |
| <i>Toasted English muffin smothered with a herbed cream cheese. Topped with sundried tomatoes, braised spinach, mushrooms, caramelized onions, artichoke hearts and two poached eggs. Finished with basil pesto hollandaise and balsamic reduction.</i> | | SMOKED BRISKET MACHACA * | \$15.00 |
| ETHAN'S CARAMELO | \$16.00 | <i>A crisp corn tortilla 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. Finished with pico de gallo, fresh avocado and cotija. Served with hash browns.</i> | |
| <i>Grilled crisp caramelos stuffed with shredded brisket, tomatoes, chorizo, cheddar and Jack cheese. Topped with 2 strips chipotle bacon, fire roasted green chile and two poached eggs. Finished with a combination of New Mexican red chile sauce and a smoked gouda cheese sauce, pico de gallo, cotija cheese and pickled onions.</i> | | CARNE ASADA * | \$15.50 |
| TUCSON POTHOLE * | \$15.50 | <i>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.</i> | |
| <i>A blend of adobo marinated chicken breast, chorizo, ancho chile cream cheese, cheddar and Jack cheese wrapped in empanada dough and cooked golden brown. Placed over a black bean sauce and braised spinach. Finished with a strip of chipotle bacon, two poached eggs and smoked gouda cheese sauce. Garnished with pico de gallo and onion straws.</i> | | | |

LUNCH

DON'S ALL AMERICAN BURGER *	\$11.00	BLT	\$13.00
<i>A toasted brioche bun layered with lettuce, tomato, onion, pickles, two seasoned flat grilled ground chuck burger patties, special sauce and American cheese. Served with French fries, hash browns, pureed black beans, fruit or cottage cheese.</i>		<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>	

CALIFORNIA CHICKEN *	\$13.00
<i>A toasted brioche bun layered with marinated chicken, jalapeno bacon, pico de gallo, green chile and Jack cheese. Finished with salsa verde cruda. Served with French fries, hash browns, pureed black beans, fruit or cottage cheese.</i>	

TACOS

Served with two tacos, chips and pureed black beans

FISH TACOS *	\$11.00	CARNE ASADA TACOS *	\$12.00
<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 chipotle aioli.</i>		<i>Carne asada, creamy rajas, melted cheddar and Jack cheese placed in flour tortillas with pico de gallo, cotija and pickled onions. Finished with fresh avocado, salsa verde cruda and chipotle aioli.</i>	
BRISKET MACHACA TACOS *	\$12.00	RAJAS *	\$10.00
<i>Smoked brisket machaca, creamy rajas, melted cheddar and Jack cheese placed in flour tortillas with pico de gallo, cotija and pickled onions. Finished with fresh avocado, salsa verde cruda and chipotle aioli.</i>		<i>A blend of fresh corn, onions, tomatoes, poblano peppers and bell peppers flat grilled with melted cheddar and Jack cheese placed in flour tortillas with pico de gallo, cotija and pickled onions. Finished with fresh avocado, salsa verde cruda and chipotle aioli.</i>	



COFFEE CUP	\$15.00
Baja T-Shirt (Small, Medium, Large, X Large)	\$16.00
Baja T Shirt (Double X Large, Triple X Large)	\$19.00

BEVERAGES	
COFFEE OR HOT TEA	\$2.50
ORANGE or APPLE JUICE SMALL 12oz	\$2.50
ORANGE or APPLE JUICE LARGE 20oz	\$4.25
FRESH SQUEEZED ORANGE JUICE 16oz	\$4.50
MILK	\$2.50
CHOCOLATE MILK	\$2.75
HOT CHOCOLATE & WHIPPED CREAM	\$2.75
ICED TEA	\$2.75
CAN SODA: RC, D. COKE, 7UP, DR PEPPER	\$1.50
CALYPSO LEMONADE	\$2.50

* 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.

SPECIALTY COCKTAILS

BLOODY MARYS

BLOODY MARY \$7.50

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 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.

MIMOSA COCKTAILS

Classic \$7.50 Flavored \$8.50

Classic

Champagne and OJ

Passion Fruit

Passion fruit, champagne and a splash OJ

Prickly Pear

Prickly pear, champagne and a splash of OJ

Mango

Mango, champagne and a splash of OJ

MARGARITAS

House \$7.50

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

Prickly Pear \$9.50

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

Mango \$9.50

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

Passion Fruit \$9.50

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

Cocktails & Coffee

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

Mexican Coffee: Tequila, Kahlua & whipped cream \$6
Grumpy Coffee: Makers, Carolan's & whipped cream \$6
Kahlua & Coffee: Kahlua & whipped cream \$6

BEVERAGES

COFFEE OR HOT TEA \$2.50
ORANGE or APPLE JUICE SMALL 12oz \$2.50
ORANGE or APPLE JUICE LARGE 20oz \$4.25
FRESH SQUEEZED ORANGE JUICE 16oz \$4.50
MILK \$2.50

CHOCOLATE MILK \$2.50
HOT CHOCOLATE & WHIPPED CREAM \$2.75
ICED TEA \$2.75
CAN SODA: RC, D. COKE, 7UP, DR PEPPER \$1.50
CALYPSO LEMONADE \$2.50