



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.
- 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, 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, chipotle bacon, sausage, turkey sausage, onion, tomato, spinach, bell peppers, mushrooms, chipotle bacon or green chilies.
- SHAGGY SNAK *** \$ 4.75
Toasted English muffin with 1 fried egg, fire roasted green chile, herb cream cheese, sausage or ham.
- SKOBY SNAK *** \$ 4.25
Toasted English muffin with 1 fried egg, American cheese, sausage or ham.
- EGGS & PANCAKE COMBO***
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

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.

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.
- TRAIN WRECK (Meat Style or Veggie Style)** \$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.

* 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.



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 * \$10.00

Toasted English Muffin topped with seared ham, two poached eggs and house-made hollandaise sauce.

WOLVERINE 2.0 * \$13.25

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.

BLACK WIDOW * \$13.00

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.

COYOTE * \$11.25

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.

BRISKET CARAMELO \$16.00

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.

WYATT EARP * \$14.25

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.

CARNE TOTS* \$16.00

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.

HUEVOS RANCHEROS

CLASSIC RANCHEROS * \$10.00

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 * \$15.00

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.

CARNE ASADA * \$15.50

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.

LUNCH

DON'S ALL AMERICAN BURGER * \$11.00

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 or fruit.

TACOS

Served with two tacos, chips and pureed black beans

FISH TACOS * \$11.00

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.

BRISKET MACHACA TACOS * \$12.00

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.

CARNE ASADA TACOS * \$12.00

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.