



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.*

**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, spicy bacon blend, 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, spicy bacon blend, sausage, turkey sausage, onion, tomato, spinach, bell peppers, mushrooms or green chilies.*

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

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

## BREAKFAST SIDES

<b>EGG *</b>	\$1.25
<b>HAM, TURKEY SAUSAGE, SOY CHORIZO,</b>	\$4.00
<b>JALAPENO BACON or CORN SMOKED BACON *</b>	\$4.50
<b>HOUSE-MADE RASPBERRY CHIPOTLE BACON *</b>	\$5.00
<b>BACON, SAUSAGE or CHORIZO *</b>	\$3.00
<b>HASHBROWNS or SAUSAGE GRAVY</b>	\$2.50
<b>TOAST, BISCUIT, ENGLISH MUFFIN or TORTILLAS</b>	\$2.00
<b>SMALL FRUIT BOWL</b>	\$2.50
<b>LARGE FRUIT BOWL</b>	\$5.00
<b>COTTAGE CHEESE</b>	\$2.50
<b>SLICED TOMATOES</b>	\$2.00

## COMBOS

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

<b>Buttermilk</b>	\$10.50
<b>Chocolate Chip</b>	\$11.50
<b>Blueberry</b>	\$11.50
<b>Snickerdoodle</b>	\$11.50
<b>Cinnamon Roll</b>	\$11.50
<b>Pecan Roll</b>	\$12.00
<b>Pineapple Express</b>	\$12.00
<b>Two Pan Sam Lemon Blueberry</b>	\$12.00
<b>Strawberry</b>	\$12.00

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

<b>Brioche Cinnamon Roll</b>	\$11.50
<b>Fresh Berry &amp; Danish Cheese</b>	\$13.75

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

<b>Classic Liege</b>	\$11.50
<b>Fresh Berry &amp; Danish Cheese Liege</b>	\$13.75

## 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.*



## SWEET TREATS

### PANCAKES

**Buttermilk** \$5.00  
*Light and fluffy Old Fashioned Buttermilk pancake made fresh every day.*

**ADD: Chocolate Chips or Blueberries** \$1.50

**Snickerdoodle** \$7.00  
*A classic cookie transformed into what may soon be a classic pancake. Topped with a light vanilla bean cream cheese glaze.*

**Cinnamon Roll** \$7.00  
*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.*

**Pecan Roll** \$8.50  
*A buttermilk pancake loaded with candied pecans and a special blend of sugar, cinnamon and vanilla. This gooey treat is topped with a vanilla bean cream cheese glaze.*

**Pineapple Express** \$8.50  
*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.*

**Oreo** \$8.50  
*Two Oreo pancakes double stuffed with Oreo creme and placed over crème Anglaise. Finished with Oreo cookie crumb and whipped cream.*

**Two Pan Sam Lemon Blueberry** \$8.50  
*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.*

**Birthday Cake** \$8.50  
*Three buttermilk pancakes flavored with a vanilla butter and sprinkles. Layered and topped with vanilla bean glaze. Finished with whipped cream and more sprinkles.*

**Strawberry** \$8.50  
*A buttermilk pancake sprinkled with strawberry sugar and a strawberry brown sugar butter. Caramelized on the griddle. Topped with fresh strawberries, vanilla bean glaze and whipped cream.*

### 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. Finished with whipped cream & powdered sugar.*

## SPECIALTIES

**MOJO \*** \$14.00

*We start with a smoked tomatillo and hatch green chile cream sauce. Topped with pulled pork and creamy rajas sandwiched between two corn tortillas and more sauce. Finished with melted cheddar and Jack cheese, your choice of eggs, pico de gallo, cotija and fresh avocado. Served with hash browns.*

**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 \*** \$13.00

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

**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.*

**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.*

### HUEVOS RANCHEROS (Served With Hash Browns)

**CLASSIC RANCHEROS \*** \$10.00

*Two crisp tostada shells 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.*

*(Add your choice of beef chorizo or soy chorizo \$3)*

**SMOKED BRISKET MACHACA \*** \$15.00

*A crisp tostada shell layered with a black bean sauce and house smoked brisket machaca...topped with another crisp tostada shell 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.*

**BARBACOA \*** \$15.00

*A crisp tostada shell layered with a black bean sauce and barbacoa beef...topped with another crisp tostada shell layered with creamy rajas, two eggs cooked any style, cheddar and jack cheese and green chile cream sauce. Finished with pico de gallo, fresh avocado and cotija.*

**CARNE ASADA \*** \$15.50

*A crisp tostada shells layered with a black bean sauce and flat grilled carne asada...topped with another crisp tostada shell 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.*

# 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 3.7 \*** \$14.25  
*Toasted English Muffin topped with a smoked chile cream cheese, fire roasted poblano chilies, house-made applewood smoked honey glazed raspberry chipotle bacon, two poached eggs and smothered in our house-made avocado and tomatillo hollandaise sauce. Finished with pico de gallo, cotija and onion straws.*
- 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.*
- 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, arugula and balsamic reduction.*
- ROADRUNNER 5.0 \*** \$13.00  
*Grilled sweet potato and green chile tamale pie placed over a black bean sauce; topped with grilled green chile, Roma tomatoes, spinach, mushrooms, corn off the cob and two poached eggs. Finished with our smoked gouda cheese and New Mexican red chile sauce, salsa verde cruda and pickled red onion.*
- BRISKET CARAMELO** \$16.00  
*Grilled crisp caramelos stuffed with shredded brisket, tomatoes, chorizo, cheddar and Jack cheese. Topped with two strips corn husk smoked 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.*
- MONSOON \*** \$14.50  
*Toasted English muffin layered fresh avocado, corn husk smoked bacon, grilled tomatoes and poached eggs. Finished with house-made basil pesto hollandaise, arugula and balsamic reduction.*
- WYATT EARP \*** \$14.50  
*Grilled sweet potato and green chile and cheese tamale pie placed over a green chile tomatillo sauce topped with seared pulled pork, two strips corn husk smoked 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, spicy 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.*
- THE MAC DADDY \*** \$16.00  
*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.*
- TINY'S \*** \$15.00  
*Toasted English muffin topped with smoked chile cream cheese, avocado, house-made applewood smoked honey glazed raspberry chipotle bacon, red chili shrimp and creamy rajas. Finished with poached eggs, chipotle hollandaise and arugula.*
- MOJO \*** \$14.00  
*We start with a smoked tomatillo and hatch green chile cream sauce. Topped with pulled pork and creamy rajas sandwiched between two corn tortillas and more sauce. Finished with melted cheddar and Jack cheese, your choice of eggs, pico de gallo, cotija and fresh avocado. Served with hash browns.*
- ROCKY BARBACOA \*** \$15.50  
*Toasted English muffin smothered in a smoked chile cream cheese. Topped with house made beef barbacoa, poached eggs, green chile Cholula hollandaise, salsa verde cruda and a strip of spicy jalapeno bacon. Finished with pico de gallo.*

# 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, fruit or cottage cheese.*

# TACOS

**Served with two tacos, chips and pureed black beans**

## SHRIMP \*

\$12.00

*Red chili shrimp flat grilled and placed in flour tortillas with cilantro slaw, pico de gallo, fresh avocado, cotija and pickled onions. Finished with salsa verde cruda and a drizzle of chipotle aioli.*

## FISH \*

\$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. Finished with salsa verde cruda and a drizzle of chipotle aioli.*

## PULLED PORK \*

\$11.00

*Flat grilled pulled pork, creamy rajias, 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.*

## BRISKET MACHACA \*

\$12.00

*Smoked brisket machaca, creamy rajias, 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 \*

\$12.00

*Carne asada, creamy rajias, 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.*

## BARBACOA \*

\$12.00

*House-made Barbacoa placed in flour tortillas with cilantro slaw, cotija and pickled onions. Finished with fresh avocado, salsa verde cruda, chipotle aioli, minced cilantro and onion.*

\* 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.



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 16oz	\$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

# 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 carrot, olives, pickles Chilitos peppers 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, corn husk smoked bacon, carrot, olives Chilitos peppers 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 carrots, olives, Chilitos Peppers, 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

### Wild Berry

Wild berry, 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

### Wild Berry \$9.50

Wild Berry, 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