



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 * \$11.25
Two eggs, hash browns, your choice of ham, bacon or sausage and your choice of one slice of toast or English Muffin.

THE CONSTRUCTION BURRO * \$ 10.25
*Our burro starts with a fresh tortilla filled with 2 scrambled eggs, grilled cheesy potatoes, cheddar and Monterey Jack cheese. You construct the rest...(choose up to three).
 Add Extra Veggies \$1.50 or Meat \$2.00 per item
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 \$3.00.*

BUILD YOUR OWN OMELETTE * \$11.50
*Includes hash browns and your choice of toast or English Muffin. Our omelettes start with three eggs....and then your choice of three of the following items...
 Add Extra Veggies \$1.50 or Meat \$2.00 per item
 Shredded cheddar and Monterey Jack cheese, chorizo, ham, bacon, spicy bacon blend, sausage, turkey sausage, onion, tomato, spinach, bell peppers, mushrooms or green chilies.*

BREAKFAST TACOS * \$11.50
Corn Tortillas filled with scrambled eggs, cheddar jack and chorizo. Topped with cotija, salsa verde cruda and pico de gallo. Served with black bean sauce and grilled cheesy potatoes

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

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

* 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.

COMBOS

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

Buttermilk	\$12.25
Chocolate Chip	\$13.75
Blueberry	\$13.75
Snickerdoodle	\$14.50
Cinnamon Roll	\$14.75
Pecan Roll	\$15.75
Pineapple Express	\$15.75
Two Pan Sam Lemon Blueberry	\$15.75
Strawberry	\$15.75

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

Brioche Cinnamon Roll	\$13.50
Fresh Berry & Danish Cheese French Toast	\$15.50
Liege Waffle	\$13.50
Fresh Berry & Danish Cheese Liege Waffle	\$15.50

MONDAY—FRIDAY SPECIAL

6am—8:00am

(no other discounts or substitutions)

500 BREAKFAST * \$ 5.00
Two Eggs any style, your choice of ham, one sausage patty or two strips of bacon, hash browns and one slice of toast.

650 BREAKFAST COMBO * \$ 6.50
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.

700 BREAKFAST OMELETTE COMBO * \$ 7.00
Two egg omelette with your choice of 3 items, hash browns and one slice of toast. Comes with coffee or tea.



SWEET TREATS

SPECIALTIES

- Buttermilk** \$6.00
A large light and fluffy Old Fashioned Buttermilk pancake made fresh every day.
ADD: Chocolate Chips or Blueberries \$2.00
- Snickerdoodle** \$9.00
A classic cookie transformed into what may soon be a classic pancake. Topped with a light vanilla bean cream cheese glaze.
- Cinnamon Roll** \$9.50
A large buttermilk pancake loaded with a special blend of sugar, cinnamon and vanilla. This gooey treat is topped with a vanilla bean cream cheese glaze.
Make it a Pecan Roll \$10.50
- Pineapple Express** \$11.00
Two buttermilk pancakes 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.
- Two Pan Sam Lemon Blueberry** \$11.00
Two buttermilk pancakes 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.
- Strawberry** \$11.00
Two buttermilk pancakes sprinkled with strawberry sugar and a strawberry brown sugar butter. Caramelized on the griddle. Topped with fresh strawberries, vanilla bean glaze and whipped cream.
- Brioche Cinnamon Roll French Toast** \$7.50
House made brioche cinnamon roll dredged in a cinnamon and vanilla egg batter, grilled and dusted with powdered sugar.
- Berry Danish French Toast** \$14.50
Baked Danish cheese sandwiched between two pieces of brioche cinnamon roll French toast placed over crême anglaise. Topped with fresh berries tossed in an agave syrup, 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 \$ 8.00

Two waffles smothered in powdered sugar.

Fresh Berry & Danish Cheese \$14.50

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

- AVOCADO TOAST *** \$14.00
Two slices of toasted wheat covered with herb cream cheese, cotija cheese, avocado and jalapeno bacon. Finished with two eggs cooked your style, arugula and balsamic reduction.
- KING KONG *** \$16.00
Crisp hash browns topped with ham, sausage, two slices of bacon, American cheese, more hash browns, two strips of jalapeno bacon, pulled pork, diced green chile and two eggs cooked any style (we recommend over medium) and our smoked gouda cheese sauce.
- TRAIN WRECK *** \$14.00
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.
- NOT CHO BREAKFAST...*** (Recommend Scrambled Eggs) \$16.00
Black bean sauce topped with fresh tortilla chips smothered with our smoked brisket machaca, diced jalapeno bacon, caramelized onions, green chilies, elote, melted cheddar and Jack cheese and smoked gouda cheese sauce. Finished with two eggs any style, salsa verde cruda, and pico de gallo.
- CORNED BEEF AND EGGS *** \$14.50
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 *** \$11.00
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 \$3.75)
- SMOKED BRISKET MACHACA *** \$16.00
A crisp tostada shell layered with a black bean sauce and house smoked brisket machaca...topped with another crisp tostada shell layered with creamy rajias, two eggs cooked any style, cheddar and jack cheese and New Mexican red chile sauce. Finished with pico de gallo, fresh avocado and cotija.
- CARNE ASADA *** \$16.50
A crisp tostada shell layered with a black bean sauce and flat grilled carne asada...topped with another crisp tostada shell layered with creamy rajias, 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 *** \$11.25
Toasted English Muffin topped with seared ham, two poached eggs and house-made hollandaise sauce.
- WOLVERINE 3.7 *** \$15.25
Toasted English Muffin topped with a smoked chile cream cheese, fire roasted poblano chilies, jalapeno 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 *** \$13.25
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.
- ELLA'S *** \$16.50
We start with grilled green chile tamale pie placed over a smoked gouda cheese sauce. Topped with smoked pork tenderloin, jalapeno bacon and green chile elote. Finished with poached eggs and an ancho chile sauce.
- MONSOON *** \$15.50
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 *** \$15.50
Grilled 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.
- BLACK WIDOW *** \$14.50
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 *** \$14.00
Grilled green chile & cheese tamale pie placed over a black bean sauce; topped with soy chorizo, 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** \$17.00
Grilled crisp caramelos stuffed with shredded brisket, tomatoes, chorizo, cheddar and Jack cheese. Topped with two strips corn husk smoked bacon, fire roasted diced 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.
- TINY'S *** \$15.50
Toasted English muffin topped with smoked chile cream cheese, avocado, jalapeno bacon, red chili shrimp and creamy rajas. Finished with poached eggs, chipotle hollandaise and arugula.
- CARNE TOTS*** \$17.00
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 *** \$17.00
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.
- THE WATERBOY *** \$16.00
Toasted English muffin smothered with a herb cream cheese, flat grilled bell peppers, green chilies and caramelized onions. Topped with andouille sausage, red chile shrimp and poached eggs. Finished with gouda cheese sauce

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.

SOUTHWESTERN BURGER *

\$14.00

A toasted brioche bun layered with two seasoned flat grilled ground chuck burger patties, bacon, chipotle aioli, fire roasted diced green chilies 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

\$14.00

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.

CARNE ASADA *

\$14.00

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.

FISH

\$13.00

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

\$13.00

Flat grilled pulled pork, 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.

BRISKET MACHACA

\$14.00

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.



SIDES

EGG *	\$1.50
HAM, TURKEY SAUSAGE, BACON	\$4.00
JALAPENO BACON, CORN SMOKED BACON or ANDOUILLE SAUSAGE *	\$4.50
SAUSAGE, SOYRIZO or CHORIZO *	\$3.75
HASHBROWNS	\$3.25
GRILLED CHEESY POTATOES	\$4.50
TOAST, ENGLISH MUFFIN or TORTILLAS	\$3.00
SMALL FRUIT BOWL \$3.00	ALL BERRIES \$4.00
LARGE FRUIT BOWL \$5.00	ALL BERRIES \$7.00
COTTAGE CHEESE	\$2.50
SLICED TOMATOES	\$2.00
FRENCH FRIES	\$3.50
TATER TOTS	\$4.00

BEVERAGES

COFFEE OR HOT TEA	\$2.50
ORANGE or APPLE JUICE SMALL 12oz	\$2.50
ORANGE or APPLE JUICE LARGE 16oz	\$3.25
FRESH SQUEEZED ORANGE JUICE 16oz	\$4.50
MILK	\$2.50
CHOCOLATE MILK	\$2.75
HOT CHOCOLATE & WHIPPED CREAM	\$2.75
ICED TEA	\$2.75
12 OZ CAN SODA	\$1.50

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 of OJ

Prickly Pear

Prickly pear, champagne and a splash of OJ

Mango

Mango, champagne and a splash of OJ

MARGARITAS

House \$8.00

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

SUMMER CHILLER.....Vodka, Rum, Tequila, Gin and Triple Sec poured over ice and shaken with house made fresh sour and prickly pear syrup, made locally here in Tucson. Finished with 7UP. \$10.00

Screwdriver: Vodka and Orange Juice \$7

Tequila Sunrise: Tequila, orange juice and grenadine \$7

Carolan's & Coffee: Irish cream & whipped cream \$7

Mexican Coffee: Tequila, Kahlua & whipped cream \$7

Grumpy Coffee: Makers, Carolan's & whipped cream \$7

Kahlua & Coffee: Kahlua & whipped cream \$7