



We are happy to substitute tomato or blended black beans for your meat option or hash browns. We can substitute egg whites for eggs. 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 \* \$13.75

*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 \* \$14.00

*Our burro starts with a fresh tortilla filled with 3 scrambled eggs, hash browns, cheddar and Monterey Jack cheese. You construct the rest...(choose up to three). Add Extra Veggies \$2.00 or Meat \$2.50 per item*

**Tools and Supplies Include:** sausage, bacon, spicy bacon blend, ham, chorizo, soy chorizo, bell peppers, onions, tomatoes, green chilies, jalapeños and mushrooms. Make it enchilada style! Red or green and melted cheddar and Jack cheese for an additional \$3.00.

### BUILD YOUR OWN OMELETTE \* \$14.50

*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 \$2.00 or Meat \$2.50 per item*

*Shredded cheddar and Monterey Jack cheese, American cheese, pepperjack, chorizo, soy chorizo, ham, bacon, spicy bacon blend, sausage, turkey sausage, onion, tomato, spinach, bell peppers, mushrooms or green chilies.*

### BREAKFAST TACOS \* \$14.00

*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 hash browns.*

### SHAGGY SNAK \* \$6.00

*Toasted English muffin with one egg, fire roasted green chile, herb cream cheese, sausage, ham or bacon.*

### SKOOBY SNAK \* \$5.25

*Toasted English muffin with one egg, American cheese, sausage, ham or bacon.*

## COMBOS

### EGGS & PANCAKE \*

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

<b>Buttermilk</b>	<b>\$14.75</b>
<b>Chocolate Chip</b>	<b>\$15.75</b>
<b>Blueberry</b>	<b>\$15.75</b>
<b>Snickerdoodle</b>	<b>\$16.50</b>
<b>Cinnamon Roll</b>	<b>\$16.75</b>
<b>Pecan Roll</b>	<b>\$18.25</b>
<b>Pineapple Express</b>	<b>\$17.75</b>
<b>Two Pan Sam Lemon Blueberry</b>	<b>\$18.00</b>
<b>Strawberry</b>	<b>\$18.25</b>

### 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.*

<b>Brioche Cinnamon Roll</b>	<b>\$17.00</b>
<b>Liege Waffle</b>	<b>\$15.50</b>
<b>Fresh Berry &amp; Danish Cheese Liege Waffle</b>	<b>\$18.25</b>

## 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 \$ 10.00

*Two waffles smothered in powdered sugar.*

### Fresh Berry & Danish Cheese \$16.50

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

\* 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.

## SWEET TREATS

### Buttermilk \$8.00

*A large light and fluffy Old Fashioned Buttermilk pancake made fresh every day.*

**ADD: Chocolate Chips \$2.50 or Blueberries \$2.00**

### Snickerdoodle \$11.00

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

### Cinnamon Roll \$12.00

*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 \$15.00

### Pineapple Express \$13.00

*One buttermilk pancakes loaded with gooey pockets of an orange brown sugar butter and fresh pineapple chunks. Topped with a vanilla bean glaze and whipped cream.*

### Two Pan Sam Lemon Blueberry \$13.50

*Two buttermilk pancakes layered with blueberries, sprinkled with blueberry sugar and drizzled with lemon brown sugar butter. Caramelized and topped with house made lemon curd and whipped cream.*

### Strawberry \$14.50

*One buttermilk pancake sprinkled with strawberry sugar and a strawberry brown sugar butter. Caramelized and topped with fresh strawberries, vanilla bean glaze and whipped cream.*

### Oreo \$13.50

*Two Oreo pancakes double stuffed with Oreo cream and placed over crème anglais. Finished with Oreo cookie crumb and whipped cream*

### Birthday Cake \$13.50

*Three buttermilk pancakes flavored with a vanilla butter and sprinkles. Layered and topped with vanilla bean glaze. Finished with powdered sugar, whipped cream and more sprinkles.*

### Brioche Cinnamon Roll French Toast \$10.00

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

### Berry Danish French Toast \$16.50

*Baked Danish cheese sandwiched between two pieces of brioche cinnamon roll French toast placed over crème anglaise. Topped with fresh berries tossed in an agave syrup, whipped cream & powdered sugar.*



## SPECIALTIES

### AVOCADO TOAST \* \$16.00

*Two slices of toasted wheat covered with herb cream cheese, cotija cheese, avocado and thick cut chipotle jalapeno bacon. Finished with two eggs cooked your style, arugula and balsamic reduction.*

### KING KONG \* \$18.00

*Crisp hash browns topped with ham, sausage, two slices of bacon, American cheese, more hash browns, two strips of chipotle 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 \* \$17.00

*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.*

### CORNEBEEF AND EGGS \* \$17.50

*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.*

### SMOKED BRISKET ENCHILADAS \* \$19.00

*Smoked pulled brisket stuffed inside corn tortillas and smothered in New Mexican red sauce. Topped with Oaxacan cheese. Finished with over medium eggs, pico de gallo, cotija and fresh avocado. Accompanied with black bean sauce topped with cheddar jack and hash browns.*

## HUEVOS RANCHEROS (Served With Hash Browns)

### CLASSIC RANCHEROS \* \$13.00

*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 \$4.00)*

### SMOKED BRISKET MACHACA \* \$19.00

*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.*

### GREEN CHILE CHICKEN \* \$18.00

*A crisp tostada shell layered with a black bean sauce and flat grilled pulled green chile chicken topped with another crisp tostada shell layered with creamy rajas, two eggs cooked any style, New Mexican red chile sauce and green chile tomatillo sauce. Finished with cheddar and jack cheese, pico, 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.

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| <b>CLASSIC *</b>   | \$13.25 | <b>THE LONGHORN *</b>  | \$18.00 |
| <i>Toasted English Muffin topped with seared ham, two poached eggs and house-made hollandaise sauce.</i>   |         | <i>Toasted English muffin topped with adobo cream cheese, fire roasted green chile, BBQ pulled pork, chipotle jalapeno bacon and poached eggs. Finished with smoked gouda cheese sauce and onion straws.</i>   |         |
| <b>WOLVERINE *</b>   | \$17.25 | <b>BRISKET CARAMELO</b>  | \$19.50 |
| <i>Toasted English Muffin topped with a smoked chile cream cheese, fire roasted poblano chilies, chipotle 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.</i>  |         | <i>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.</i> |         |
| <b>COYOTE *</b>  | \$16.25 | <b>SOUTHWEST SMOKED BRISKET TOTS*</b>  | \$19.50 |
| <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>We start with our smoked gouda cheese sauce and top it with crisp tater tots, pulled smoked brisket, two strips chipotle 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>                                 |         |
| <b>MONSOON *</b>   | \$18.00 | <b>THE MAC DADDY *</b>   | \$19.50 |
| <i>Toasted English muffin layered with fresh avocado, corn husk smoked bacon, grilled tomatoes and poached eggs. Finished with house-made basil pesto hollandaise, arugula and balsamic reduction.</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>   |         |
| <b>BLACK WIDOW *</b>   | \$18.50 | <b>WYATT EARP *</b>  | \$18.50 |
| <i>Toasted English muffin smothered with 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.</i>   |         | <i>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.</i>                              |         |
| <b>THE ALIBI *</b>   | \$19.50 | <b>RED CHILE SHORT RIB BIRRIA *</b>  | \$19.50 |
| <i>Grilled green chile tamale pie placed over a black bean sauce and topped with our short rib birria. Layered with corn, green chile and onion. Finished with poached eggs, New Mexico red sauce, pico de gallo, cotija and a slice of jalapeno chipotle bacon.</i>   |         | <i>Slow roasted short rib birria folded inside corn tortillas dipped in birria au jus and flat grilled with melted Oaxacan cheese. Topped with over medium eggs, New Mexico red sauce, pico de gallo, cotija and fresh avocado. Accompanied with black bean sauce topped with cheddar jack and hash browns.</i>                                      |         |
| <b>ROADRUNNER *</b>  | \$16.00 |  |         |
| <i>Grilled green chile &amp; 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.</i> |         |  |         |

# LUNCH

## DON'S ALL AMERICAN BURGER \*

\$15.00

*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 or pureed black beans.*

## LUIS'S BURGER \*

\$16.00

*A toasted brioche bun layered with one seasoned flat grilled ground chuck burger patty, fresh avocado, chipotle jalapeno bacon, grilled jalapenos, chipotle aioli and Pepper Jack cheese. Served with French fries, hash browns or pureed black beans.*

## WESTERN BURGER \*

\$16.00

*A toasted brioche bun layered with two seasoned flat grilled ground chuck burger patties, BBQ sauce, applewood smoked bacon, American cheese and onion straws. Served with French fries, hash browns or pureed black beans.*

# TACOS

**Served with chips and pureed black beans**

## BRISKET MACHACA

\$17.00

*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.*

## FISH TACOS

\$16.50

*Cilantro marinated and flat grilled tilapia placed in flour tortillas with cilantro slaw, pico de gallo, cotija and pickled onions. Finished with salsa verde cruda and chipotle aioli.*

## SOUTHWEST SHORTRIBS

\$18.50

*Flat grilled pulled southwestern style short rib placed in flour tortillas with cilantro slaw, pico de gallo, cotija and pickled onions. Finished with salsa verde cruda and chipotle aioli.*

## GREEN CHILE CHICKEN

\$16.50

*Green chile pulled chicken, 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.*

## BEER BATTERED POLLOCK

\$16.50

*Crispy wild caught beer battered pollock placed in flour tortillas with cilantro slaw, pico de gallo, cotija and pickled onions. Finished with salsa verde cruda and chipotle aioli*

## PULLED PORK

\$16.50

*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.*



## SIDES

EGG *	\$1.75
SAUSAGE, SOYRIZO or CHORIZO	\$4.00
JALAPENO BACON, THICK CORN SMOKED	
BACON or THICK CHIPOTLE JALAPENO BACON	\$6.00
HAM, TURKEY SAUSAGE or BACON	\$5.25
HASHBROWNS	\$4.00
TOAST, ENGLISH MUFFIN or TORTILLAS	\$3.50
SMALL FRUIT BOWL \$4.00	ALL BERRIES \$4.50
SLICED TOMATOES	\$2.00
FRENCH FRIES	\$4.25
TATER TOTS	\$4.50
HOUSE MADE HOT SAUCE	
HOT, MILD or GREEN	\$6.00

## BEVERAGES

COFFEE OR HOT TEA	\$2.75
APPLE JUICE SMALL 12oz	\$2.75
APPLE JUICE LARGE 16oz	\$3.50
FRESH SQUEEZED ORANGE JUICE 16oz	\$4.75
MILK 12oz	\$2.75
CHOCOLATE MILK 12oz	\$3.00
HOT CHOCOLATE & WHIPPED CREAM	\$3.25
ICED TEA	\$2.75
12 OZ CAN SODA	\$1.75

# SPECIALTY COCKTAILS

## BLOODY MARYS

### BLOODY MARY \$9.50

We start with tomato juice blended with hot sauce, seasonings, New Mexican red chile sauce, horseradish, Worcestershire sauce and vodka. It is garnished with a cube of Jack cheese, stuffed olive, Chilitos peppers, pickle, cucumber, a strip of bacon and a lime. Served in a pint glass rimmed with celery salt.

### YOSEMITE SAM BLOODY MARY \$12.00

We start with our house-made Bloody Mary and chile infused vodka; garnished with jalapeno bacon, corn husk smoked bacon, a cube of Jack cheese, stuffed olive, Chilitos peppers, pickle and cucumber. Served in a pint glass and rimmed with smoked red chile salt and a lime.

### SOTB BLOODY MARY \$10.00

We start with our house-made Bloody Mary and Hornitos Reposado tequila. It is garnished with a cube of Jack cheese, stuffed olive, Chilitos peppers, pickle, cucumber, a strip of bacon and a lime. Served in a pint glass rimmed with red chile salt.

## MIMOSA COCKTAILS

Classic \$9.00 Flavored \$10.00

### Classic

Champagne and OJ

### Prickly Pear

Prickly pear, champagne and a splash of OJ

### Wild Berry

Wild berry, champagne and a splash of OJ

### Mango

Mango, champagne and a splash of OJ

### Peach

Peach, champagne and a splash of OJ

## MARGARITAS

### House \$9.00

Hornitos Reposado tequila, Fresh house-made sour mix, triple sec

### Mango \$10.50

Mango, house-made sour mix, Hornitos Reposado tequila and triple sec

### Prickly Pear \$10.50

Hornitos Reposado tequila, prickly pear, house-made fresh sour mix, triple sec

### Wild Berry \$10.50

Wild Berry, house-made sour mix, Hornitos Reposado tequila and triple sec

### Peach \$10.50

Peach, house-made sour mix, Hornitos Reposado tequila and peach schnapps

## Cocktails & Coffee

**Screwdriver:** Vodka and Orange Juice \$7.00

**Tequila Sunrise:** Tequila, orange juice and grenadine \$8.00

**Carolan's & Coffee:** Irish cream & whipped cream \$8.50

**Mexican Coffee:** Tequila, Kahlua & whipped cream \$8.50

**Grumpy Coffee:** Makers, Carolan's & whipped cream \$9.00

**Kahlua & Coffee:** Kahlua & whipped cream \$8.50