



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

****EGG TEMPERATURES:** Over Easy: Runny Yolk Runny White, Over Medium: Runny Yolk Cooked White, Over Medium Well: Slightly Cooked Yolk Cooked White, Over Hard: Broken Cooked Yolk Cooked Whites

We are happy to split your plate for a \$1.50 or bring an extra plate at no charge

CLASSICS

BAJA BREAKFAST

\$15.25

*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

\$15.50

*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 for an additional \$3.00.

BUILD YOUR OWN OMELETTE

\$15.50

*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

\$15.50

*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 hash browns.*

SHAGGY SNAK

\$6.25

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

SKOOBY SNAK

\$5.50

*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.*

<i>Buttermilk</i>	\$16.25
<i>Chocolate Chip or Blueberry</i>	\$17.25
<i>Snickerdoodle</i>	\$17.25
<i>Cinnamon Roll</i>	\$17.75
<i>Pecan Roll or Strawberry</i>	\$19.50
<i>Pineapple Express</i>	\$19.00
<i>Lemon Blueberry</i>	\$19.50

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.*

<i>Brioche Cinnamon Roll</i>	\$18.50
<i>Liege Waffle</i>	\$16.50
<i>Berry and Danish Cheese Liege Waffle</i>	\$21.50

As a special thanks to our service women and men upon returning home from deployment, we would like to offer you one of our benefits on the house.

SIDES

*EGG	\$2.25
SAUSAGE, SOYRIZO or CHORIZO	\$4.00
JALAPENO BACON	\$6.50
HAM, TURKEY SAUSAGE or BACON	\$5.25
HASHBROWNS	\$4.50
TOAST, ENGLISH MUFFIN or TORTILLAS	\$4.00
SMALL FRUIT BOWL \$5.50	ALL BERRIES \$6.50
SLICED TOMATOES	\$3.00
TATER TOTS	\$5.50
WARM CINNAMON ROLL WITH VANILLA BEAN GLAZE	\$7.00

* 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	\$6.00
<i>A large light and fluffy Old Fashioned Buttermilk pancake made fresh every day.</i>	
ADD: Chocolate Chips \$3.25 or Blueberries \$2.75	
Snickerdoodle \$7.50	
<i>A classic cookie transformed into what may soon be a classic pancake. Topped with a light vanilla bean cream cheese glaze.</i>	
Cinnamon Roll	\$8.00
<i>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.</i>	
Make it a Pecan Roll	\$9.00
Pineapple Express	\$8.50
<i>One buttermilk pancake loaded with gooey pockets of an orange brown sugar butter and fresh pineapple chunks. Topped with a vanilla bean glaze and whipped cream.</i>	
Lemon Blueberry	\$9.25
<i>One buttermilk pancake 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.</i>	
Strawberry	\$9.25
<i>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.</i>	

LIEGE WAFFLES & FRENCH TOAST

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. Chunks of imported Belgium pearl sugar caramelizes and forms a crispy crunchy golden coating.

Classic Waffle	\$10.00
<i>Two waffles smothered in powdered sugar.</i>	
Fresh Berry & Danish Cheese Waffle	\$18.50
<i>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 whipped cream.</i>	
Brioche Cinnamon Roll French Toast	\$12.00
<i>House made brioche cinnamon roll dredged in a cinnamon and vanilla egg batter, grilled and dusted with powdered sugar.</i>	
Berry Danish French Toast	\$19.00
<i>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.</i>	

SPECIALTIES

AVOCADO TOAST	\$18.50
<i>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.</i>	
KING KONG	\$20.00
<i>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). Finished with our smoked gouda cheese sauce.</i>	
TRAIN WRECK	\$18.00
<i>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.</i>	
CORNED BEEF AND EGGS	\$20.00
<i>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.</i>	
SMOKED BRISKET ENCHILADAS	\$20.00
<i>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</i>	
CLASSIC RANCHEROS	\$15.50
<i>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.</i>	
<i>(Add your choice of beef chorizo or soy chorizo \$4.00)</i>	
SMOKED BRISKET RANCHEROS	\$23.00
<i>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.</i>	
PULLED PORK RANCHEROS	\$20.00
<i>A crisp tostada shell layered with a black bean sauce and house pulled pork... topped with another crisp tostada shell layered with creamy rajas, two *eggs cooked any style, cheddar, jack cheese smoked gouda cheese sauce and New Mexican red chile sauce. Finished with pico de gallo, fresh avocado and cotija.</i>	

BENEDICTS

All Benedicts come with 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

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

\$16.50

COYOTE

*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.*

\$18.50

WOLVERINE

*Toasted English Muffin topped with a smoked chile cream cheese, fire roasted green chiles, jalapeno bacon, two poached *eggs and smothered in our house-made avocado and tomatillo hollandaise sauce. Finished with pico de gallo, cotija and pickled onions.*

\$19.50

MONSOON

*Toasted English muffin layered with fresh avocado, applewood smoked bacon, grilled tomatoes and two poached *eggs. Finished with house-made basil pesto hollandaise, arugula and balsamic reduction.*

\$20.00

BLACK WIDOW *

*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.*

\$21.00

OOPS ALEXIS BURNT THE MEAT

*Burnt ends and pieces tossed in a honey adobo sauce and placed over tater tots and a smoked gouda cheese sauce. Topped with elote, spinach, green chile and caramelized onions. Finished with two poached *eggs, chipotle hollandaise, salsa verde cruda and pickled onions and jalapenos.*

\$23.50

BRISKET CARAMELO

\$23.50

*Grilled crisp caramelos stuffed with shredded brisket, tomatoes, chorizo, cheddar and Jack cheese. Topped with two strips of applewood 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.*

SOUTHWEST SMOKED BRISKET TOTS

\$23.50

*We start with our smoked gouda cheese sauce and top it with tater tots, pulled smoked brisket, two strips of 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.*

WYATT EARP

\$20.00

*Grilled green chile and cheese tamale pie placed over a green chile tomatillo sauce topped with seared pulled pork, two strips of applewood 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.*

ALCATRAZ

\$22.50

*Grilled green chile and cheese tamale pie placed over gouda cheese sauce. Topped with a triple smoked grilled New Mexican pork belly, fresh corn, Young Gun's fire roasted green chile, caramelized onions, spinach and Oaxaca cheese. Finished with two poached *eggs, chipotle hollandaise, salsa verde cruda, pico de gallo and cotija cheese.*

ROADRUNNER

\$19.00

*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 sauces, salsa verde cruda and pickled red onions.*



LUNCH

DON'S ALL AMERICAN BURGER

\$16.00

*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 your choice of tater tots, hash browns or pureed black beans.*

TACOS

Served with chips and pureed black beans

PULLED PORK

\$18.00

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 salsa verde cruda and chipotle aioli.

BRISKET MACHACA

\$18.50

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 salsa verde cruda and chipotle aioli.

MONDAY—FRIDAY SPECIAL

6am— 8:00am

(no other discounts or substitutions)

775 BREAKFAST

\$ 7.75

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

875 BREAKFAST OMELETTE COMBO *

\$ 8.75

*Two *egg omelette with your choice of 3 items, hash browns and one slice of toast.*

925 BREAKFAST TACO *

\$ 9.25

One Corn Tortilla filled with a scrambled egg, cheddar jack and chorizo. Topped with cotija, salsa verde cruda and pico de gallo. Served with black bean sauce and hash browns.

925 CLASSIC RANCHEROS *

\$ 9.25

One crisp tostada shell topped with a black bean sauce, an egg cooked any style, cheddar and jack cheese, green chile tomatillo sauce and New Mexican red chile sauce. Topped with pico de gallo, fresh avocado and cotija. Served with hash browns.

1025 WYATT EARP *

\$10.25

Grilled green chile & cheese tamale pie placed over a green chile tomatillo sauce topped with pulled pork, one strip of applewood smoked bacon, fire roasted green chilies, onion, tomatoes, melted cheddar and Jack cheese. Topped with a poached, avocado hollandaise, pico de gallo and cotija. Served with hash browns.

ADD A COFFEE OR TEA TO ANY OF THESE MEALS FOR \$2.00

BEVERAGES

COFFEE OR HOT TEA

\$2.75

APPLE JUICE SMALL 12oz

\$3.50

APPLE JUICE LARGE 16oz

\$4.50

FRESH SQUEEZED ORANGE JUICE 16oz

\$5.50

MILK 12oz

\$2.75

CHOCOLATE MILK 12oz

\$3.00

HOT CHOCOLATE & WHIPPED CREAM

\$3.75

ICED TEA

\$2.75

12 OZ CAN SODA

\$2.75

COLD BREW

\$4.00

CARAMEL OR MOCHA COLD BREW

\$6.50

SPECIALTY COCKTAILS

BLOODY MARYS

BLOODY MARY \$10.50

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 stuffed olive, Chilitos peppers, pickle, cucumber, a strip of bacon and a lemon. Served in a pint glass rimmed with celery salt.

YOSEMITE SAM BLOODY MARY \$13.00

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

SOTB BLOODY MARY \$11.00

We start with our house-made Bloody Mary and Hornitos Reposado tequila. It is garnished with a 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 \$11.00 Flavored \$12.00

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

Mexican Coffee: Tequila, Kahlua & whipped cream

\$8.50

Tequila Sunrise: Tequila, orange juice and grenadine

\$8.00

Grumpy Coffee: Makers, Carolan's & whipped cream

\$9.00

Carolan's & Coffee: Irish cream & whipped cream

\$8.50

Kahlua & Coffee: Kahlua & whipped cream

\$8.50