



## BRUNCH MENU

HOMEMADE PANCAKES		BREAKFAST TACOS	8
ORIGINAL	7	3 SOFT TACOS FILLED WITH	
STRAWBERRY	8	EGGS, ONIONS, POTATOES,	
BLUEBERRY	8	PEPPERS AND CHOICE OF MEAT	
FRENCH TOAST	8	STEAK AND EGG QUESADILLAS	9
OUR VERSION OF THE		RIBEYE STEAK GRILLED WITH	
TRADITIONAL FAVORITE		ONIONS IN A FLOUR TORTILLA	
EGGS BENEDICT	9	WITH SCRAMBLED EGGS,	
2 POACHED EGGS ON ENGLISH		PEPPERJACK CHEESE AND	
MUFFIN WITH CANADIAN BACON		TOPPED WITH A SOUR CREAM	
AND HOLLANDAISE SAUCE		TOMATILLO SAUCE	
BUILD YOUR OWN OMELETTE	8	STEAK AND EGGS	10
CHOICE OF 3 TOPPINGS AND 1 MEAT		POUNDED RIBEYE GRILLED AND	
CHEDDAR CHEESE, ONIONS,		SERVED WITH 2 EGGS ANY STYLE	
BELL PEPPERS, TOMATOES,		ASSORTED FRESH SEASONAL FRUIT	7
MUSHROOMS, ARTICHOKE			
HEARTS		SIDES	
EGG SANDWICH ON SOURDOUGH	8	BREAKFAST POTATOES	2
2 FRIED OR SCRAMBLED EGGS		BROWN SUGAR OATMEAL	2
WITH CHEDDAR CHEESE		BISCUIT AND SAUSAGE GRAVY (2)	3
AND BACON		SOURDOUGH TOAST	2
HUEVOS RANCHEROS:	8	MULTIGRAIN TOAST	2
2 EGGS COOKED OVER MEDIUM		REFRIED BLACK BEANS	2
ON A TORTILLA CRISP WITH		MEATS	
REFRIED BLACK BEANS		BACON (3)	2
AND RANCHERO SAUCE		SAUSAGE PATTY (2)	2
		CANADIAN BACON	2
		CHORIZO	2

\$3 BLOODY MARYS AND \$8 BOTTOMLESS MIMOSAS