

BREAKFAST

SIMPLE BREAKFAST* 12

2 Eggs Any Style, Served With Your Choice Of Bacon Or Sausage. Served With Hash Browns & Toast.

TRADITIONAL EGGS BENEDICT* 13

2 Poached Eggs, Canadian Bacon & Hollandaise Sauce On A Toasted English Muffin. Served With Hash Browns.

SOUTHWEST EGGS BENEDICT* 14

2 Poached Eggs On A Corn Muffin Topped With Chorizo Sausage, Avocado & Jalapeno Hollandaise Sauce. Served With Hashbrowns.

BUILD YOUR OWN OMELET 13

3 Egg Omelet (or egg whites) With Your Choice of Any 2 Items: Ham, Bacon, Sausage, Onion, Tomato, Mushroom, Green Chile, Red Bell Pepper, Spinach, Jalapenos, Swiss, Cheddar, Or Pepper Jack Cheese. Served With Hash Browns & Toast.

Additional Items 1.00

BREAKFAST COMBO* 12

2 Pancakes Or French Toast, 2 Sausage Patties Or Bacon & 2 Eggs Any Style.

1ST TEE SANDWICH* 11

Breakfast Sandwich With Fried Egg, American Cheese & Choice Of Ham, Bacon Or Sausage On Grilled Sourdough. Served With A Side Of Seasonal Fruit.

BREAKFAST BLT 13

Spinach, Tomato, Caramelized Bacon, Avocado, Chipotle Aioli & A Fried Egg. Served On Toasted Sourdough With A Side Of Seasonal Fruit.

BERRY YOGURT BOWL 11

Vanilla Greek Yogurt Topped With Seasonal Berries & Granola. Served With Choice Of Toast Or Muffin.

MONTE CRISTO 17

Black Forest Ham, Swiss Cheese & Wild Berry Compote Between 2 Pieces Of Grilled French Toast. Served With Hash Browns.

BREAKFAST BURRITO 14

Rolled Flour Tortilla Filled With Scrambled Eggs, Pork Chorizo, Green Chiles, Tomato, Sautéed Onion, Shredded Cheese & Topped With Salsa Verde.

MEAT LOVERS SKILLET 11

2 Eggs Any Style, Over Potatoes O'Brien, Sausage, Bacon, Pork Chorizo. & Topped With Cheddar Cheese. Served With Choice Of Toast.

BEVERAGES

SMALL JUICE/MILK 3

LARGE JUICE/MILK 4

COFFEE/ICED TEA 3

HOT TEA 4

MIMOSA 8

BLOODY MARY 10

BREAKFAST SIDES

BACON 4

SAUSAGE 4

TOAST/BAGEL 2

HASH BROWNS 4

FRENCH TOAST/PANCAKES 8

2 EGGS ANY STYLE* 5

CUP OF FRUIT 4

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.* These items may contain raw or Under-cooked ingredients. Items may be cooked to order.

\$2 Split Plate Fee, 22% Gratuity On Parties Of Six Or More. Additional charges may apply for substitutions.

SIGNATURE COCKTAILS	WHITE WINE
BLACK JAVELINA Whistle Pig 6yr Rye, Bittersweet Amaro, Brandy & Luxardo Cherries.	MER SOLEIL RES. CHARDONNAY 10 38 Monterey, CA
WESTERN FASHION High West Bourbon, Mandarine Napoleon, Raw Demerara, Orange Peel & Luxardo Cherry.	KIM CRAWFORD SAUV BLANC 10 38 Marlbourgh, NZ
	DAOU ROSE Paso Robles, CA
BLOODSHOT PALOMA 12 Lobos Joven Tequila, Blood Orange Syrup, Fresh Grapefruit & Soda.	BENVOLIO PINOT GRIGIO 9 34 Italy
SCRATCH MARGARITA Casa Noble Blanco Tequila, Fresh Lime Juice, Agave Syrup & A	SEAGLASS RIESLING Central Coast, CA 8 30
Mandarine Napoleon Float. TEE THYME 12 Tito's Vodka Infused With Fresh Thyme, Fresh Lemon Juice & Topped With Cava.	POEMA BRUT CAVA 8 30 Spain
MONSOON SEASON 12	RED WINE
Malfy Rosa Gin, Fresh Aromatics, Cranberry Bitters & Tonic. MOUNTAIN MAI TAI 12	DAOU CABERNET 12 46 Paso Robles, CA
Bacardi Rum, Gosling's Dark Rum, Fresh Lime Juice, Almond Orgeat, Curacao & Fresh Mint.	FOUR GRACES PINOT NOIR Willamette Valley, OR
	IL POGGIONE SANGIOVESE 12 46 Italy
DOMESTIC BEER 16OZ BUDWEISER 6 MILLER LIGHT 6 BUDLIGHT 6 MICH ULTRA 6 COORS LIGHT 6 COORS 6	CONUNDRUM RED BLEND 9 34 CA
IMPORT & CRAFT BEER 12OZ CORONA 6 CORONA PREMIER 6 DOS XX LAGER 6 MODELO ESP 6 STELLA ARTOIS 6 GUINNESS 16oz 6.50 BLUE MOON 6 HEINEKEN 6 TOWER STN. IPA 6 SAN TAN JUICY IPA 6 KILT LIFTER 6 HUSS BLONDE 6	HOUSE WINE BY THE GLASS CK MONDAVI CHARDONNAY & CABERNET CA 7
BEER ON TAP 140Z & 200Z COORS LIGHT 5 6 STELLA ARTOIS 7 8 HUSS SCOTTSDALE BLONDE 7 8 AZ LOC-ALE TOASTY AMBER 7 8 CHURCH MUSIC HAZY IPA 7 8 SEASONAL 7 8	SELTZER TRULY 6 Ask Your Server For Current Selection. WHITE CLAW 6 Ask Your Server For Current Selection.



