

WEEKEND BRUNCH



Menu

Classics



FRENCH TOAST

\$8.79

Indulge in your choice of white, wheatberry, or sourdough bread dipped in our signature batter. Includes your choice of bacon, sausage, or ham.

PANCAKES

\$8.79

One monster pancake! Choose from classic, banana pecan, pecan, green chile, bacon or chocolate chip. Served with your choice of bacon, sausage or ham.

BELGIAN WAFFLES

\$7.39

Choose from classic, banana pecan, pecan, green chile, bacon or chocolate chip. Includes your choice of bacon, sausage, or ham.



ALL AMERICAN BREAKFAST

\$6.99

Two eggs any style, bacon, hash browns and toast.

STEEL CUT OATMEAL

\$4.50

Two serving options. Made with pecans, almonds and dried cranberries or butter heavy cream and brown sugar.



Hearty Breakfasts



CHICKEN FRIED STEAK AND EGGS

\$11.59

Chicken fried steak smothered in our country style gravy with two eggs, your way. Includes hash browns and toast.

STEAK AND EGGS

\$15.00

8 oz grilled sirloin served with two eggs, hash browns and toast or tortilla.



CHORIZO BURGER

\$12.00

A classic 8 oz. fresh ground beef burger topped with an egg, chorizo and sriracha mayo. Your choice of fries or hash browns.

BISCUITS AND GRAVY

\$7.99

Two biscuits smothered in country style sausage gravy served with sausage patties on the side.



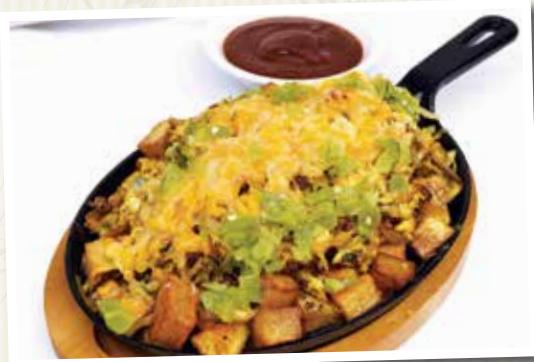
GREEN CHILE POSOLE

Homemade with our special seasonings and our slow cooked pork.

Small Bowl \$4.00
Large Bowl \$8.00

Scramblers

Served with a side of toast. Choose from regular eggs or egg whites.



FIESTA SCRAMBLE

\$9.79

Scrambled eggs with green chile, onions, tomatoes and chorizo on a bed of breakfast potatoes. Topped with melted cheddar jack cheese and smothered in your choice of red chile, green chile or salsa.

VEGGIE SCRAMBLE

\$9.79

Scrambled eggs with tomatoes, onions, mushrooms, spinach and Swiss cheese. Choose a side of green chile, red chile or salsa.

COUNTRY SCRAMBLE

\$10.59

Chicken fried steak bites and scrambled eggs a top breakfast potatoes, smothered in your choice of country or brown gravy.

PHILLY SCRAMBLE

\$10.59

Scrambled eggs, sliced sirloin, grilled onions, mushrooms, tomatoes, green chile and Swiss cheese served on a bed of breakfast potatoes.

STEAK AND EGG SCRAMBLE \$10.59

Grilled sirloin steak bites, scrambled eggs, onions, tomatoes and breakfast potatoes. Includes your choice of salsa, green or red chile on the side.

HANGOVER SCRAMBLE

\$10.59

Scrambled eggs, caramelized onions, bacon, green chile and brisket topped with melted cheddar jack cheese. All piled high on a bed of fries.

MEAT LOVERS SCRAMBLE

\$10.59

Bacon, sausage, ham, eggs and cheese. Includes your choice of salsa, green or red chile on the side.

Hand Held \$7.99 Breakfasts

Mix and match three ingredients as a sandwich or burrito. Additional items 75¢.

CHOOSE YOUR BREAD:

Wheatberry, sourdough, texas toast, hamburger bun, spinach or flour tortilla. Gluten free options available.

MIX AND MATCH:

Protein: Egg, ham, turkey, bacon, chorizo, sausage or brisket.

Veggies: Spinach, tomatoes, mushrooms, onions, hash browns or breakfast potatoes.

Cheese: American, Swiss, provolone, cheddar or cheddar jack.

Optional: Smother your creation with queso, salsa, red or green chile.



Drinks



MIMOSA TRAY \$18.50

(available for parties of 2 or more)

A bottle of champagne with orange juice, cranberry juice, apple juice, Chambord and fruit accents.



CLASSIC MIMOSA \$3.50



STRAWBERRY MIMOSA \$4.00



CRANBERRY MIMOSA \$4.00



TEQUILA SUNRISE MIMOSA \$4.50

Tequila, orange juice, grenadine and champagne.

HAWAIIAN MIMOSA \$4.50

Coconut Rum, pineapple juice and champagne.

Orange Juice, Apple Juice, Tomato Juice,
Cranberry Juice, Grapefruit Juice,
Pineapple Juice, Coffee, Decaf, Iced Tea,
Hot Tea, Milk, Chocolate Milk, Hot Chocolate

\$2.49

BUILD YOUR OWN BLOODY MARY TRAY \$25.50

(available for parties of 4 or more)

Four of our signature Bloody Mary's with a buffet of options included on the tray.



LOADED BLOODY \$6.50

The ULTIMATE bloody mary! Our handmade bloody mary topped with a buffet of goodies: bacon, celery, olive, and a pickle.



MESILLA BLOODY \$6.50

Our salsa adds a kick to this one!!!



GREEN BLOODY \$6.50

Green chile gives this a great local flavor.



COOL BLOODY \$6.50

Cucumber vodka gives this one a twist. Served with sliced cucumber, limes, olives and a Tajín rim.



HOUSE BLOODY \$5.50

The true ORIGINAL.