OPEN DAILY
7AM - 2PM

**BREAKFAST**

- **OATMEAL**
  Steel cut oats, brown sugar, raisins

- **SOUTHERN GRITS**
  Creamy grits, over easy egg, shredded Monterrey jack & cheddar cheeses

- **YOGURT**
  Vanilla yogurt, fresh strawberries, blueberries

- **FRUIT BOWL**
  Fresh seasonal fruit

- **BAGEL & LOX**
  Toasted bagel, smoked salmon, fried capers, red onions, dill pickle, fries

- **SINGLE EGG** or **TWO EGGS**
  Served with choice of bacon, country sausage links or ham, home fries, toast

- **DENVER OMELET**
  Ham, bell peppers, onions, cheddar cheese, three farm fresh eggs, home fries, toast

- **BACON AVOCADO OMELET**
  Bacon, avocado, Monterrey jack cheese, roasted tomato salsa, three farm fresh eggs, home fries, toast

- **VEGETABLE OMELET**
  Spinach, mushrooms, onions, bell peppers, feta cheese, three farm fresh eggs, home fries, toast

- **CHORIZO CON QUESO OMELET**
  Chorizo, sharp cheddar cheese, three farm fresh eggs, refried beans, tortillas

- **EGGS BENEDICT**
  Canadian bacon, hollandaise, two farm fresh eggs, English muffin

- **HAWAIAN BENEDICT**
  Spam, hollandaise, caramelized pineapple chutney, two farm fresh eggs, English muffin

- **CORNED BEEF HASH**
  House-made corned beef hash, two farm fresh eggs, toast

- **STEAK & EGGS**
  10oz rib eye, two farm fresh eggs, home fries, toast

- **COUNTRY FRIED STEAK**
  Sausage gravy, toast, two farm fresh eggs, home fries, toast

- **SONORAN ENCHILADA CON HUEVOS**
  Savory sopapilla, cotija cheese, salsa roja, two farm fresh eggs, refried beans

- **MACHACA CON HUEVOS**
  Machaca beef, two farm fresh eggs, pico de gallo, refried beans, tortillas

- **CHILAQUILES CON HUEVOS**
  Fried tortillas, salsa verde, cotija cheese, pico de gallo, two farm fresh eggs

- **BISCUITS & SAUSAGE GRAVY GRAVY**
  Freshly baked biscuits, house-made sausage gravy, two farm fresh eggs

- **FRENCH TOAST**
  Whipped butter, powdered sugar, maple syrup

- **PANCAKES**
  Three buttermilk pancakes, maple syrup

- **BELGIAN WAFFLE**
  Seasonal berries, fresh whipped cream

**SIDES**

- **FARM FRESH EGG**

- **TOAST**

- **FRUIT CUP**

- **BUTTERMILK PANCAKE**

- **HOME FRIES OR HASH BROWNS**

- **CHOICE OF HAM, BACON, CANADIAN BACON, SAUSAGE, SPAM**

- **FRIES**

- **SIDE HOUSE SALAD**

- **CUP OF SOUP**
  Please ask server for chef’s choice soup of the day

**DINNER**

- **REUBEN**
  House-made corned beef, sauerkraut, Swiss cheese, thousand island dressing, rye bread, dill pickle, fries

- **CHICKEN WINGS**
  Choice of mild, medium or hot, honey Sriracha BBQ, dry rubbed Cajun, with ranch or bleu cheese dressing, carrots, celery, fries

- **SOUP OR SALAD & HALF SANDWICH**
  Half B.L.T. or prime rib french dip, with soup of the day or house salad

- **ARIZONA COBB SALAD**
  Grilled chicken, romaine lettuce, roasted corn, black beans, tomatoes, red onions, queso fresco, bacon, tortilla chips, fried avocado, chipotle ranch dressing

- **CAESAR SALAD**
  Romaine lettuce, parmesan cheese, croutons, Caesar dressing

- **BAGEL & LOX**
  Romaine lettuce, cherry tomatoes, silvered red onions, black olives, english cucumbers, croutons, Choice of dressing

**DESSERT**

- **TRES LECHE CAKE**
  Sponge cake, evaporated milk, condensed milk, heavy cream, strawberries

- **SOPAPILLA**
  Fried dough, powdered sugar, honey

- **NY STYLE CHEESECAKE**
  Graham cracker crust, cream cheese, macerated strawberries

**BUI LUNCH**

- **1/2 LB BURGER**
  Lettuce, tomato, red onions, served with dill pickle, fries

- **BUFFALO CHICKEN SANDWICH**
  Crispy or grilled chicken breast, buffalo hot sauce, lettuce, tomato, bleu cheese dressing, French roll, dill pickle, fries

- **B.L.T.**
  1/2 pound of bacon, lettuce, tomato, house aioli, sourdough bread, dill pickle, fries

- **PRIME RIB FRENCH DIP**
  Shaved prime rib, provolone cheese, creamy horseradish, au jus, french roll, dill pickle, fries

**BUILD YOUR OWN TACOS**

- **CHOICE OF 3 CORN OR FLOUR TORTILLAS**

- **OR BUILD YOUR OWN BURRITO**
  12 INCH TORTILLA

- **MILK**

**COCKTAILS**

- **BLOODY MARY**
  Sauza Gold tequila, grand marnier, sour, orange juice

- **GOLDEN MARGARITA**
  Dos Equis Lager, our house blend of tomato juice, lime, salted rim

- **MEXICAN MICHADA**
  Clam juice, spices, salted rim, fresh limes

- **AMERICAN MICHADA**
  Dos Equis Lager

- **NEWCASTLE BLOODY MARY**
  J. Roget brut

**WINE & BUBBLES**

- **ROSE**
  White zinfandel, Chardonnay, Merlot, Cabernet

- **WHITE WINE**
  Apple, grapefruit, orange, cranberry, tomato

- **RED WINE**
  Coors Light

- **BEER**
  Miller Lite

**18% gratuity will be added to parties of 8 or more. For guests wishing to share, a split plate charge of $7 will be applied. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.**