

## BRUNCH MENU

SATURDAY & SUNDAY 10 AM - 2 PM

### PRIME RIB BENEDICT

16

SHAVED PRIME RIB SERVED ON AN ENGLISH MUFFIN, TOPPED WITH EGGS AND GREEN CHILI QUESO SERVED WITH SKILLET POTATOES

### FRIED CHICKEN BISCUIT STACK

14

BUTTERMILK BISCUIT TOPPED WITH A HAND BATTERED CHICKEN BREAST, SAUSAGE GRAVY, EGGS, AND CHEDDAR CHEESE

### STACKED SKILLET <sup>GF</sup>

10

SKILLET POTATOES STACKED WITH JALAPENOS, ROASTED PEPPERS AND ONIONS, BACON, EGGS, AND CHEDDAR CHEESE TOPPED WITH SMOKEY AIOLI

### CONDUCTOR PLATE <sup>GF</sup>

12

TWO EGGS, SAUSAGE OR BACON, SKILLET POTATOES, AND A SLICE OF TOAST WITH BUTTER AND JELLY

### BREAKFAST CHILI

8

HOMEMADE TENDERLOIN CHILI TOPPED WITH CHEDDAR CHEESE, EGGS, AND SCALLIONS, SERVED WITH SWEET CORNBREAD

### CHORIZO EMPANADAS

8

FLAKY PASTRY STUFFED WITH CHORIZO, EGGS, AND OAXACA CHEESE SERVED WITH FIRE-ROASTED SALSA

### CHURRO BREAD PUDDING

8

HOMEMADE BREAD PUDDING TOPPED WITH WHIPPED CREAM AND CHURRO STICKS

### CHICKEN & WAFFLES

12

BELGIAN WAFFLE TOPPED WITH HAND BATTERED CHICKEN TENDERS, HONEY BUTTER, SERVED WITH JALAPENO JAM AND MAPLE SYRUP

### HUEVOS RANCHEROS <sup>GF</sup>

12

CRISPY CORN TORTILLAS LAYERED WITH CHARRO BEANS, SLOW ROASTED CARNITAS, EGGS, AND CHEDDAR CHEESE SERVED ON A BED OF ROASTED VEGETABLE SAUCE TOPPED WITH SMOKEY AIOLI

### BREAKFAST TACOS <sup>GF</sup>

12

FLOUR TORTILLAS TOPPED WITH MANGO JALAPENO SLAW, CHORIZO, EGGS, AND OAXACA CHEESE SERVED WITH CHARRO BEANS, FIRE-ROASTED SALSA, AND AVOCADO PICO - GLUTEN FREE OPTION UPON REQUEST

### AVOCADO TOAST <sup>GF</sup>

10

MULTI-GRAIN BREAD TOASTED AND TOPPED WITH AVOCADO, PICO DE GALLO, SPRING MIX, AND GRAPEFRUIT VINAIGRETTE SERVED WITH SEASONAL FRUIT - GLUTEN FREE OPTION UPON REQUEST

### VERY BERRY WAFFLE

8

BELGIAN WAFFLE TOPPED WITH SEASONAL BERRIES, CREAM CHEESE ICING, WHIPPED CREAM, SERVED WITH BERRY COMPOTE

### BACON PECAN WAFFLE

8

BELGIAN WAFFLE TOPPED WITH HONEY BACON, FROSTED PECANS, WHIPPED BUTTER, AND MAPLE SYRUP

## SIDE CAR

### HOMEMADE CINNAMON ROLL

6

SWEET BAKED DOUGH FILLED WITH A CINNAMON AND PECAN FILLING TOPPED WITH HOMEMADE CREAM CHEESE ICING

### SEASONAL FRUIT CUP <sup>GF</sup>

3

BOWL OF SEASONAL FRESH FRUIT

### BISCUITS AND GRAVY

4

BUTTERMILK BISCUIT SMOTHERED WITH SAUSAGE GRAVY

### RAIL POTATOES <sup>GF</sup>

3

POTATOES COOKED WITH CARAMELIZED ONIONS AND ROASTED RED PEPPERS

## BRUNCH DRINKS

### BLOODY MARY

6

CHIPOTLE INFUSED VODKA, TOMATO JUICE, SPICE BLEND, GARNISHED WITH HOUSE MADE PICKLES AND OLIVES

### MIMOSA

5

SERVED WITH ORANGE JUICE, CRANBERRY JUICE, OR POMEGRANATE JUICE

### MIMOSA FLIGHT

29

ORANGE JUICE, CRANBERRY JUICE, POMEGRANATE JUICE SERVED WITH A 750ML BOTTLE OF POEMA CAVA SERVES 2-4 PEOPLE

### APEROL SPRITZ

6

APEROL, WESTERN SON PEACH, CHAMPAGNE

### SANGRIA (RED & WHITE)

6

HOUSE MADE BLEND OF SWEET WINE, RASPBERRY LIQUEUR, FRESH FRUIT, AND A SPLASH OF SPRITE