

## FROM THE GRIDDLE

**Chicken & Toast**

Cinnamon French toast topped with buttermilk fried chicken, drizzled in AZ honey; served with 2 pieces of applewood bacon

21

**Two Good Two Be True**

Any 2 (Lemon Ricotta, Bacon Blueberry, Apple Cinnamon, Granola Raspberry or French toast), two eggs your way, & applewood bacon or sausage (sub: chicken sausage, vegan sausage or jalapeño bacon +\$1)

18

**Some Like It Hot**

Two small corn cakes made with zucchini, red pepper, cilantro, jalapeño & onion, with two eggs-your-way\* & jalapeño-infused bacon

18

**Just want one pancake? We've got you covered!**

Plain \$4 • Gluten Free Plain \$5 • Specialty \$6 • Gluten Free Specialty \$7 • Pure Maple Syrup \$3

## SOUL CLASSICS

**Chilaquiles & Eggs {gf}**

Fried corn tortillas topped with green pork chili & cheddar jack cheese, baked, topped with two eggs-your-way\*, crumbled feta, diced tomato & cilantro

15

**Crazy Cowboy**

Crispy country fried steak, green pork chili, pork sausage gravy, 2 eggs-your-way; roasted potatoes

19

**Tres Locos {gf}**

Three corn cups filled with scrambled eggs & cheese topped with green pork chili, red beef chili & spicy pinto beans; roasted potatoes

17

**Eggs Jared**

(Our version of eggs Benedict)

Two English muffin\* halves topped with tomato, crisp bacon, basted eggs\* & mild jalapeño cheese sauce; served with roasted potatoes

17

**Christmas Tamales {gf}**

2 homemade cheese tamales, one smothered in green pork chili, one smothered in red beef chili, served with 2 eggs-your-way\* & spicy pinto beans

21

**Heavenly Hash {gf}**

Medium-rare beef tenderloin\*, jalapeño bacon, roasted potatoes, mixed grilled vegetables, topped with two eggs\* & mild jalapeño cheese sauce

19

**Green and Red Chili Empanadas**

Flaky pie crust (2) one filled with green pork chili and one filled with red beef chili: Jalapeno cream, pintos and eggs your way

22

**Crazy Biscuits**

A buttermilk biscuit split, one smothered in pork sausage gravy, one smothered in green pork chili; topped with 2 eggs-your-way,\* & roasted potatoes

16

**Jumbo Wet Burrito**

Scrambled eggs\* with chorizo sausage, roasted potatoes & cheddar jack cheese, wrapped in a flour tortilla & smothered in green pork chili

16

**Chicken Ranchero {gf}**

Two fried corn tortillas topped with pinto beans, chicken in ranchero sauce, eggs your way

16

## SIDES

Roasted Potatoes **5**Sausage (2 links) **5**Grilled Veggies **6**Toast (2 slices) **3**Two-Eggs-Your-Way\* **4**Vegan Sausage (2 patties) **7**Tomato Slices **3**Spicy Pinto Beans **6**Applewood Bacon **5**Chicken Sausage **7**Cup Green Pork Chili **8**Buttermilk Biscuit **3**Jalapeño Bacon **6**Longaniza Sausage **8**Cup Red Beef Chili **8**English Muffin **3**

# OMELETS

Sub egg whites add \$2. Sub gluten free toast \$1, Smother any omelet with green or red chili add \$5

**The Wild Western\*** 17  
Jalapeño bacon, chorizo, longanisa sausage, red pepper, red onion, cheddar cheese; served with roasted potatoes & toast

**The Mediterranean\*** 16  
Italian sausage, spinach, red pepper, red onion, feta cheese; served with roasted potatoes & toast

**Mushroom Brie\* {vg}** 16  
Egg whites, mushrooms, brie cheese, arugula; served with roasted potatoes & toast

**El Chorizo\*** 16  
Chorizo sausage, cilantro, pepper jack, fresh avocado; served with pinto beans and flour tortilla

**Full of B.S.\*** 16  
Bacon, spinach, Swiss cheese, sliced tomato; served with roasted potatoes & toast

## GOOD FOR YOUR SOUL

**Zucchini Walnut Bread {vg}** 12  
Cranberry butter

**Banana Bread {gf, vg}** 12  
Pecan maple butter

**Açaí Bowl {gf, vg}** 16  
Frozen açai, fresh fruit (bananas, peaches, berries, seasonal), Greek yogurt, granola (made with nuts), coconut & honey

**Cinnamon Apple Oatmeal {gf, vg}** 14  
Homemade granola (made with nuts), cinnamon apple; brown sugar, almond milk

**Avocado Toast {vg}** 15  
Crusty Italian toast, smashed avocado, pickled onion, fresno chilis, cherry tomatoes; 2 eggs-your-way\*

**Churro Waffles** 16  
Cinnamon sugar fried waffles topped with fresh strawberries, bananas, chocolate ganache and toasted pecans

## DOGGIE MENU

*Not Available to-go*

Served in a disposable dish. For pups on our patio only, please. Per Health Dept, pups cannot sit on chairs or eat from tables. Thank you!

Scrambled Eggs\* 3

Bacon (2 strips) 4

Grilled Chicken (chilled) 6

Grilled Salmon\* & Rice 12

**The Open Italian\*** 16  
Frittata-style omelet, Italian sausage, tomato, fresh basil, mozzarella cheese; served with roasted potatoes & toast

**Farmer's Market Scramble\*** 18  
Grilled veggies, spinach, grilled chicken breast & cheddar jack; served with roasted potatoes & toast (sorry, no vegetable can be omitted)

**Grilled Veggie\* {vg}** 16  
Egg whites, red pepper, eggplant, red onion, zucchini, asparagus, spinach, goat cheese; served with roasted potatoes & toast; (sorry, no vegetable can be omitted)

**Sheila's Fitness Frittata\*** 19  
Egg whites, basil, mozzarella & goat cheeses, crisp bacon, tomato, avocado; served with a fruit cup

## BREAKFAST COCKTAILS

### Jalapeño-Bacon Bloody Mary 14

House-made jalapeno infused bacon vodka with Soul's Bloody Mary Mix. Garnished with blue cheese olive, cherry tomato, pepperoncini, celery, & jalapeño bacon

### Soul Sangria 13

Strawberry, Pineapple, Fresh Citrus, White Wine

### Coffeetini 14

Pinnacle Whipped Vodka, 360 Double Chocolate Vodka, Butterscotch Schnapps, Espresso Vodka, half & half; coffee beans

### Blueberry Mule 13

Tito's Vodka, fresh lemon juice, blueberry syrup, topped with Fever Tree ginger beer; fresh blueberries & lemon

### Salt & Peppaloma 14

Alto's Blanco Tequila, Creme de Pamplemousse, fresh lemon juice, homemade black pepper simple syrup, topped with Q Grapefruit Soda; Hawaiian black salt & fresh grapefruit

### Breakfastini 12

Pinnacle Whipped Vodka, fresh-squeezed orange juice, French vanilla cream, fresh orange

### Duck, Duck, Booze 14

Botanist Gin, Blue Curacao, orgeat syrup, fresh lemon juice, pineapple juice, egg whites; mini rubber duckie

### Empress of the Garden 15

Empress 1908 Elderflower & Rose Gin, St. Germain, rose water, tonic; mint

\*These dishes may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness.  
{gf} = Gluten Free - we are not a gluten free kitchen •{vg} = Vegetarian • {v} = Vegan