

BREAKFAST 7AM - 3 PM

classics

- *YOKEL BREAKFAST** – 3 eggs cooked however you'd like, shredded hash browns, CHOOSE: bacon, house-made sausage patties, sausage links, ham or sub avocado for \$2 more CHOOSE: white or wheat. SUB: House english muffin, homemade biscuit, Northside sourdough, rye or ciabatta +\$1 19.95
- *FILET 'N' EGGS** – 6 oz. USDA CHOICE ANGUS FILET MIGNON, 3 eggs cooked however you'd like, hashbrowns, white or wheat 25.95
- *BISCUIT 'N' GRAVY** – homemade biscuit drenched in sausage and chorizo "river bottom" gravy. Served with three eggs cooked however you'd like. 19.95
- *EGGS BENEDICT** – toasted english muffin, with poached soft eggs, and lemon chive hollandaise. Served with hash browns. CHOOSE: - ham - bacon - sausage - veggie - 21.95
- BREAKFAST SANDWICH** – homemade sausage, scrambled eggs, cheddar cheese, lemon-chive hollandaise sauce, ciabatta bun. 14.95
- CROISSANT SANDWICH** – ham, swiss cheese, and scrambled eggs inside a toasty croissant. 15.95
- *LAMB HASH** – Braised lamb shoulder and shank, onions, peppers, and hash browns served with 3 eggs however you'd like, and white or wheat. 23.95

healthy-ish

- MUSHROOM TOAST** – Sourdough toast smeared with roasted red pepper ricotta and topped with brandy sautéed mushrooms and *2 eggs any style. 16.95
- CHIA PUDDING PARFAIT** – Overnight chia almond milk pudding, strawberry puree, blueberries, strawberries, bananas 17.95
- SUNDRIED TOMATO SANDWICH** – egg whites scrambled with, sun-dried tomatoes and asparagus, topped with swiss cheese and basil pesto on wheat bread 16.95
- AVOCA-DOUGH TOAST** – northside sourdough toast topped with a whole avocado and pico de gallo. Try it with *2 eggs or bacon for \$2! 16.95
- OLD SCHOOL OATMEAL** – oats cooked with cream, water, or oat milk, your choice served with sides of dried cranberries, brown sugar, and candied walnuts 14.95

south of the border

- *CHILAQUILES** – Corn chips sautéed with red and green chili and topped with 3 eggs however you like em', feta cheese, and avocado. Served with pico de gallo, and sour cream. Add bacon or sausage for \$4 19.95
- *HUEVOS RANCHEROS** – two eggs cooked however you'd like, layered inside corn tortillas, beans, cheddar-jack cheese and secret recipe chilis. Topped with lettuce, pico, sour cream and fresh avocado. try it with bacon on top for just \$2 CHOOSE: veggie green chili -or- pork red chili 20.95
- SMOTHERED BREAKFAST BURRITO** – Chorizo, onions, peppers, hash browns, american cheese, and scrambled eggs inside a flour tortilla. SMOTHERED IN GREEN CHILI +GO GRANDE FOR \$2 18.95
- FILET BREAKFAST BURRITO** – tender chunks of USDA CHOICE ANGUS FILET MIGNON, onions, peppers, hash browns, american cheese, scrambled eggs, flour tortilla. +SMOTHER IT IN GREEN CHILI FOR \$1 +GO GRANDE FOR \$2 *20.95
- GRINGO BURRITO** – bacon, hash browns, american cheese, and scrambled eggs inside a flour tortilla GO GRANDE FOR \$2 or +SMOTHER IT IN GREEN CHILI FOR \$1 17.95

skillets

- SHORT RIB SKILLET** – Fried potatoes, tossed with onions and peppers, then topped with our world famous braised short rib and sausage gravy. finished with 3 eggs your style 24.95
- THE LILLY SKILL-EY** – Fried potatoes tossed with chorizo. then topped with eggs any style, homemade salsa roja, pico de gallo and cheese. . . 20.95
- *VEGGIE SKILLET** – Fried Potatoes tossed with roasted and sautéed veggies including zucchini, onions, mushrooms, and cherry tomatoes topped with avocado, 3 eggs your style, and hollandaise. Add feta cheese for a dollar extra! 19.95

sweets

- PANCAKES** – three fluffy hot-cakes served with real maple syrup. CHOOSE: Chocolate Chip, or Blueberry for \$1 extra! . . . 14.95
+ add eggs and bacon to make it a meal
- O.G. FRENCH TOAST** – day-old challah bread soaked in our signature custard batter fried on the griddle. served with berries, powdered sugar, and real maple syrup. P.S. this was the first plate of food we ever sold at northside! . . . 15.95
+ add eggs and bacon to make it a meal

kids

KIDS MEALS COME WITH MILK OR JUICE, AND FRUIT

- BACON EGG & CHEESE BURRITO** 14
- 2 SMALL PANCAKES** – add blueberries, or chocolate chips for \$1 14
- 1 SCRAMBLED EGG, TOAST & BACON** 14

LUNCH 11 AM - 3 PM

- *NORTHSIDE 9OZ. CHEESE BURGER** – 9oz., grilled-to-order, ground angus beef patty, cheese, lettuce, tomato, red onion, 2,000 island dressing, with fries . . 18.95
+ ADD toppings for \$1.25 each
- TURKEY BLT** – mesquite smoked turkey, bacon, lettuce, tomato, avocado, toasted wheat 18.95
- CAPRESE SANDWICH** – Sourdough bread grilled with mozzarella, fresh tomatoes, arugula, basil pesto aioli and balsamic. . . 17.95
- FRENCH DIP** – slow roasted prime rib, swiss cheese, grilled onions, hoagie, au jus \$19.95
- REUBEN** – choose turkey or pastrami on grilled rye with 2000 island dressing, bavarian sauerkraut, and Swiss cheese 19.95
- LOADED HAM & GRILLED CHEESE** – Sourdough Bread Grilled with Ham, American, cheddar, and Swiss cheeses. Then Topped with a sunny side up egg 18.95
- 2 SHORT RIB TACOS** – asian braised short rib in corn tortillas with coleslaw, pico, and cilantro sour cream NO SIDE INCLUDED 16.95
- CAESAR SALAD** – Romaine lettuce, parmesan cheese, roasted cherry tomatoes, croutons, & house made caesar dressing. ADD: Grilled Chicken +7 Salmon +12 . . . \$15
- PEAR SALAD** – Spinach, Bacon, Red Onion, Pear, Bleu Cheese, Cherry Tomato, tossed with balsamic dressing and topped with crunchy pine nuts. ADD: Grilled Chicken +7 Salmon +12 . . . 17
- COBB SALAD** – Grilled chicken, romaine, tomatoes, red onions, avocado, bacon, bleu cheese, & hard-boiled eggs. CHOOSE: Balsamic, Honey Mustard, or Ranch Dressing . . . \$22
- SOUP OF THE DAY** – Ask your server for the daily soup special! 8/10

EVERY NIGHT DINNER MENU STARTING AT 5 PM

BURRATA – breaded fried burrata cheese, grilled zucchini, pesto, cherry tomato puree, balsamic glaze, basil	20
CHICKEN AND WAFFLES – (2) nashville hot chicken bites, waffle toasted garlic knots, sweet gherkin pickles, creamy broccoli poppy slaw	19
*TUNA POKÉ SUNDAE – yellow-fin ahi tuna, tahini sweet soy ice cream, sesame, wonton and plantain chips	24
PRIME CUT EGGROLLS – (2) egg rolls stuffed with PRIME filet mignon, PRIME prime rib, southwest corn and beans, served with sweet thai chili, chipotle ranch	19
FRENCH ONION SOUP – caramelized onions, beef stock, house made croutons, swiss cheese, chives	14
CAESAR SALAD – romaine lettuce, homemade caesar dressing, croutons, sun-dried tomato olive tapenade roasted cherry tomatoes, parmesan cheese crisp + ADD Grilled Chicken \$8, *Salmon \$12, Shrimp \$12, or *Filet Mignon \$14	16
QUINOA AND COUSCOUS – quinoa, couscous, spinach, mint, cucumber, sweetie drop peppers, citrus mint vinaigrette. + ADD Grilled Chicken \$8, *Salmon \$12, Shrimp \$12, or *Filet Mignon \$14	18
*NIÇOISE – rare seared yellow-fin ahi tuna, herbed fingerling potatoes, grilled asparagus, cherry tomato, jammy egg, olives with a mediterranean vinaigrette	24
*STEAK FRITTE SALAD – romaine, 8 oz. PRIME CCR steak, french fries, bleu cheese, tomato, red onion, grilled asparagus, chimichurri dressing	36
*PRIME PRIME RIB – 10 oz. Slow-roasted fresh Prime angus beef, garlic mashed potatoes, sautéed carrots and snow peas, au jus ~14 oz. +\$6 - 18 oz. +\$12	42
*SALMON – everything bagel seasoned atlantic salmon, caper sauce, roasted gnocchi, carrots, peas, crème fraîche.	42
TROUT – fresh trout, crusted with shredded potatoes and almonds, pomegranate reduction, roasted cherry tomato salad, bok choy sauté	42
*BLACK COD – 8 oz. Black Cod filet, farro, snow peas, spinach, tomato, carrots, honey-soy reduction	48
LOBSTER SHRIMP RISOTTO – Lobster claws and tiger shrimp, served with a creamy parmesan risotto and béarnaise sauce.	56
*11 OZ. PRIME FILET MIGNON - BEST STEAK YOU'LL EVER HAVE! – 11 oz. PRIME Angus Filet Mignon, chai creme, pureed potato au gratin, asparagus.	68
*PRIME NY STRIP – 14 oz. USDA Choice NY Strip, pureed au gratin potatoes, spring vegetable sauté	52
*LOBSTER COLORADO – 11 oz.-choice angus beef tenderloin, bacon, chunks of Maine lobster & tiger shrimp, béarnaise sauce, mashed potatoes, sautéed veggie	74
PORCHETTA – pork tenderloin stuffed with ham, cranberries, cherry tomato, arugula, sweet potato puree, sautéed spinach, dijon cream sauce,	43
*COLORADO RIBEYE – 14 oz. Angus Ribeye steak, pureed potato au gratin, green beans, chimichurri, compound butter	56
SHORT RIB – braised short rib, pickled red onions, sweet gherkin tapenade, on top of roasted gnocchi and brussels sprouts	44
PAPPARDELLE BOLOGNESE – homemade pappardelle pasta from Fattoria, in a veal, beef, and pork bolognese sauce with a touch of cream. + add burrata for \$5 for pappardelle perfection	34
JIM'S SHORT RIB GNOCCHI – braised short rib, gnocchi, spinach, cherry tomatoes, house made creamy pesto sauce +SUB Chicken, or ADD: Filet Mignon \$14	44
VEGAN FEAST – grilled green apple, roasted yam, asparagus tips, candied cranberry, pomegranate reduction, shredded romaine, candied walnuts, chimichurri +ADD grilled chicken for \$8, short rib for \$8, shrimp for \$12 or *filet mignon \$14	32

* These items may be served raw or undercooked, or contain raw or undercooked ingredients; the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illness

**many of our recipes contain common allergen ingredients, please speak with your server for more information. **