

# Cattle Ranch Cafe

## Brunch Menu

### Waffles and Pancakes

**Pancake Stacks** (3) \$12.95, (2) \$10.95

House-recipe buttermilk pancakes topped with honey-cinnamon spread and maple syrup.

**Add berries** \$3.50

**Chicken and Waffle** \$19.95

Belgium waffle topped with fried chicken, poached eggs, and bacon-maple glaze.

**Plain Waffle** with cinnamon spread and syrup \$15.95

**Add berries** \$3.50

### French Toast

**Stuffed Cinnamon Brioche French Toast** \$15.95

Cinnamon brioche stuffed with a mascarpone cheese filling, drenched in egg-cinnamon batter, pan fried, topped with honey-cinnamon spread, powdered sugar, and maple syrup.

**Plain French Toast** with cinnamon spread and syrup \$14.95

**Add berries** \$2.95

### Light Breakfast

**Two & Two + Two more** \$15.95

Unique taste on a classic. 2 extra-large eggs, any style. Served with 2 strips of applewood-smoked bacon or 2 Kielbasa sausages, and 2 house-recipe buttermilk pancakes.

**Smoked Salmon Mascarpone Toast or Bagel** \$18.95

Multigrain toast or bagel topped with a mascarpone cheese-mix spread, smoked salmon, capers, red onion, and micro-cilantro. Served with a choice house potatoes or mixed fruit.

**Multigrain Avocado Toast** \$16.95

Multigrain toast topped with a mascarpone cheese-mix spread, oven-roasted dried tomatoes, avocado, and toasted sunflower seeds. Served with fresh fruit.

**Salmon Potato Hash with Poached Eggs** \$18.95

Sautéed house potatoes topped with baked salmon hash and finished with 2 poached eggs and pico de gallo.

**"Chef's Special" Crab Cakes Eggs Benedict** \$21.95

Baked colossal crab cake on toasted English muffin. Topped with 2 poached eggs and a hollandaise sauce. Served with a choice of house potatoes or Rancho beans.

**Eggs Benedict** \$18.95

Grilled Canadian bacon on toasted English muffin. Topped with 2 poached eggs and a hollandaise sauce. Served with a choice of house potatoes or Rancho beans.

**Bagel and Cream Cheese** \$8.95

Toasted everything bagel and cream cheese. Served with fruit

### Omelettes

*All plates, except the Healthy Omelette, come with your choice of toast, and a side of House Potatoes or Rancho Beans*

**Meat Lovers** \$20.95

3-egg omelette stuffed with smoked bacon, kielbasa sausage, shredded short ribs, and avocado. Your choice of cheddar cheese or five-cheese blend.

**Chicken Fajitas Veggie Omelette** \$20.95

3-egg omelette stuffed with oven roasted onions and bell peppers, chicken, and avocado. Your choice of cheddar cheese or five-cheese blend.

**Healthy Omelette** \$18.95

Egg white omelette stuffed with sautéed fresh spinach, mushrooms, avocado, and oven-roasted dried tomatoes. Topped with feta cheese. Served with fresh fruit and multigrain toast.

**Build Your Own Omelette** \$20.95

3-egg omelette with your choice of 4 ingredients.

- Mushrooms
- Onions
- Bell peppers
- Jalapenos
- Tomatoes
- Spinach
- Avocado
- Chorizo
- Bacon
- Sausage
- Short Rib
- Pico de Gallo
- Tomatillo Salsa

### Hearty Breakfast

*All plates come with your choice of toast, and a side of House Potatoes or Rancho Beans*

**The Triple** \$18.95

3 eggs cooked any style. 3 applewood-smoked bacon strips and 3 Kielbasa sausages.

**Short Rib Potato Hash** \$19.95

House potatoes sautéed with roasted bell peppers and onions. Topped with shredded beef short rib, 2 poached eggs, feta cheese, and pico de gallo.

**Flat Iron Steak and Eggs** \$26.95

8 oz. flat iron steak cooked to your desired temperature. Served with 3 eggs any style.

**New York Steak and Eggs** \$34.95

12 oz. New York Steak cooked to your desired temperature. Served with 3 eggs any style and your choice of whiskey peppercorn sauce or Béarnaise.

## South of the Border

### **Ranchero Eggs** **\$18.95**

2 mulitas (grilled tortillas with cheese) served over ranchero beans. Topped with 2 fried eggs, tomatillo salsa and pico de gallo.

### **Cowboy Burrito** **\$17.95**

Short ribs, house potatoes, ranchero beans, chili beans, salsa, pico de gallo, and cheddar cheese.

### **Farmers Chorizo Burrito** **\$16.95**

Chorizo scrambled eggs, ranchero beans, house potatoes, cheddar cheese, and pico de gallo.

### **Chorizo Con Huevos** **\$16.95**

Sautéed chorizo with scrambled eggs, oven roasted bell peppers, and onions. Topped with your choice of cheddar cheese or five-cheese blend. Served with 2 tortillas, house potatoes, or ranchero beans.

### **Short Rib Chilaquiles** **\$19.95**

Corn tortilla chips drenched in tomatillo or habanero red sauce. Topped with shredded short ribs and 2 fried eggs. Finished with Cotija cheese and pico de gallo.

## Soups

**Cup: \$10.95, Bowl: \$13.95**

*All soups are served with garlic toast. Ask server for Chef's soup*

Chili Beans (1989 Temecula Award Winner)

Ranchero Bean Soup

Chef's Soup

Add caesar or spring mix salad **\$7.95**

## Salads

*All salads will be topped with lightly breaded crispy onions*

### **Chicken Caesar Salad** **\$18.95**

Romaine hearts tossed with homemade Caesar dressing, romano cheese, and garlic croutons. Topped with grilled oregano-herb marinated chicken breast and shaved parmesan cheese.

### **Steak House Salad** **\$20.95**

Spring mix salad tossed with homemade tomato-basil vinaigrette, red onions, and garlic croutons. Topped with grilled tenderloin steak and feta cheese.

### **Seafood Salad** **\$24.50**

Spring mix salad tossed with homemade tomato-basil vinaigrette, red onions, and garlic croutons. Topped with grilled salmon, boiled shrimp, lobster meat and grilled lemon.

## Sides

House Potatoes	\$4.00	Kielbasa Sausage (2)	
Fresh Fruit	\$4.00		\$3.00
Chili Beans	\$8.00	Toast (white, wheat)	
Ranchero Beans	\$6.00		\$3.00
Avocado	\$3.00	Egg (1)	\$3.50
Applewood Bacon		Chorizo	\$5.00
(2)	\$3.00	Short Rib (2 oz.)	\$8.00

## Burgers and Sandwiches

*All burgers and sandwiches come with your choice of a side: House Fries, Ranchero Beans, or House Potatoes.*

### **Cattle Ranch Burger** **\$20.95**

10 oz. USDA PRIME patty, cooked to perfection, between a brioche bun. Served with bacon, fried egg, avocado, butter lettuce, red onions, and tomatoes. With your choice of cheese (cheddar, five-cheese blend, or bleu cheese).

### **Prime Burger** **\$18.95**

10 oz. USDA PRIME patty, cooked to perfection, between a brioche bun. Served with your choice of cheese (cheddar, five-cheese blend, or bleu cheese), butter lettuce, red onions, and tomatoes.

### **Steak tenderloin Sandwich** **\$21.95**

Grilled tenderloin steak on a grilled rustic garlic baguette. Served with butter lettuce, tomatoes, onions, and béarnaise sauce.

### **Avocado Veggie Sandwich** **\$18.95**

Grilled multigrain bread with a mascarpone cheese-mix spread, alfalfa sprouts, and oven dried tomatoes. Loaded with fresh local avocados and pico de gallo.

## Main Entrées

*All entrées are served with your choice of a side: House Potatoes, Ranchero Beans, House Fries, or roasted Brussels Sprouts*

### **Whiskey Peppercorn Tenderloins** **\$32.95**

Beef tenderloins, grilled to perfection. Topped with a homemade whiskey peppercorn mushroom sauce.

### **Prime Ribeye** **\$39.95**

12 oz. USDA Prime center cut ribeye, seasoned and grilled to perfection

### **Forest Mushroom Chicken** **\$24.95**

Grilled oregano-herb marinated chicken breast on a grilled rustic garlic baguette. Topped with forest mushroom sauce.

## Beverages

**(\$5)**

Coke  
Diet Coke  
Sprite  
Lemonade  
Iced Tea

## Milk/Juice

**(\$6)**

Orange Juice  
Apple Juice  
Milk