

Cattle Ranch Cafe



Brunch Menu

Waffles, French Toast & Pancakes

Pancake Stacks (3) \$12.95, (2) \$10.95
Add Berries \$3.50

Chicken and Waffle w/ Eggs \$25.95
Plain Waffle \$18.95
Add Berries \$3.50

Stuffed Cinnamon Brioche French Toast \$18.95
Cinnamon brioche stuffed with a mascarpone cheese filling.
Plain French Toast \$15.95
Add Berries \$3.50

Light Breakfast

Two & Two + Two more \$19.95
2 eggs, 2 bacon or 2 Kielbasa sausages, and 2 buttermilk pancakes.

Smoked Salmon Mascarpone Toast \$18.95
Multigrain toast with a mascarpone spread smoked salmon, capers, red onion, and micro-cilantro. Served with choice of house potatoes or fruit.

Multigrain Avocado Toast \$17.95
Multigrain toast with a mascarpone spread, oven-roasted dried tomatoes, avocado, and toasted sunflower seeds. Served with fresh fruit.

Salmon Potato Hash with Poached Eggs \$21.95
House potatoes topped w/ baked salmon hash, 2 poached eggs & pico de gallo.

“Chef’s Special” Crab Cakes Eggs Benedict \$22.95
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 Ranchero beans.

Eggs Benedict \$20.95
Canadian bacon on a toasted English muffin, 2 poached eggs and hollandaise sauce. Served with house potatoes or Ranchero beans.

Bagel and Cream Cheese \$8.95

Omelettes

Comes with choice of toast, and a side of House Potatoes or Ranchero Beans, except the Healthy Omelette.

Meat Lovers \$28.95
Stuffed with smoked bacon, kielbasa sausage, shredded short ribs, and avocado. Choice of cheddar cheese or five-cheese.

Chicken Fajitas Veggie Omelette \$24.95
Stuffed with oven roasted onions and bell peppers, chicken, and avocado. Choice of cheddar cheese or five- cheese.

Healthy Omelette \$20.95
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 \$26.95
Choice of 4 ingredients: (Mushrooms, Onions, Bell peppers, Jalapenos, Tomatoes, Spinach, Chorizo, Bacon, Sausage, Short Rib, Pico de Gallo, or Tomatillo Salsa)

Hearty Breakfast

Comes with choice of toast, House Potatoes or Ranchero Beans.

The Triple \$23.95
3 eggs, 3 bacon & 3 Kielbasa sausages.

Short Rib Potato Hash \$21.95
House potatoes with roasted bell peppers and onions, shredded beef short rib, 2 poached eggs, feta cheese, & pico de gallo.

Flat Iron Steak and Eggs \$34.95

New York Steak and Eggs \$39.95

South of the Border

Ranchero Eggs \$22.95
2 grilled tortillas with cheese served over ranchero beans, 2 fried eggs, tomatillo salsa and pico de gallo.

Cowboy Burrito \$25.95
Eggs, Short ribs, house potatoes, ranchero beans, chili beans, salsa, pico de gallo, and cheddar cheese.

Farmers Chorizo Burrito \$25.95
Chorizo, scrambled eggs, ranchero beans, house potatoes, cheddar cheese, and pico de gallo.

Chorizo Con Huevos \$20.95
Chorizo, scrambled eggs, bell peppers, onions, choice of cheddar cheese or five-cheese, house potatoes & tortillas.

Short Rib Chilaquiles \$23.95
Tortilla chips drenched in tomatillo or red habanero sauce, Shredded short ribs, 2 fried eggs, cotija cheese and pico de gallo.

Carne Asada Plate \$29.95
Add Eggs \$3.50

Salads

All salads will be topped with lightly breaded crispy onions

Chicken Caesar Salad \$18.95
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

Soups

Cup: \$10.95, Bowl: \$13.95

All soups are served with garlic toast. Ask the server for Chef’s soup.

Chili Beans (1989 Temecula Award Winner)

Ranchero Bean Soup

Chef’s Soup

Add Ceaser or spring mix salad \$7.95

Cattle Ranch Cafe

Brunch Menu

Lunch Entrees

All entrees 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. 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.

Cattle Ranch Burger **\$25.95**
10 oz. 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 **\$20.95**
10 oz. 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 **\$22.95**
Grilled tenderloin steak on a grilled rustic garlic baguette. Served with butter lettuce, tomatoes, onions, and bearnaise sauce.

Avocado Veggie Sandwich **\$17.95**
Grilled multigrain bread with a mascarpone cheese-mix spread, alfalfa sprouts, and oven dried tomatoes. Loaded with fresh local avocados and pico de gallo.

Chicken Sandwich **\$18.95**
Grilled chicken with chipotle sauce and served with tomatoes, butter lettuce, and bacon, between a brioche bun.

CRC Breakfast Sandwich **\$19.95**
Sandwich served with eggs, Canadian bacon, butter lettuce, and diced tomatoes between French toast.

Sides

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

Beverages

Fountain Drinks **\$6.00**
(Coke, Diet Coke, Sprite, Lemonade, Iced Tea)

Fruit Iced Teas **\$6.50**
Refill **\$6.00**
(Strawberry, Pomegranate, Mango, Watermelon, Mixed Berry, Passion Peach, Paradise, Sunset Skies)

Milk / Juice: (Milk, Orange Juice, Apple juice) **\$7.00**

Café

Signature Latte	\$7.50	Latte	\$6.50
Brown Sugar Latte	\$7.50	Iced Latte	\$6.50
Hot Chocolate	\$5.50	Americano	\$5.50
Mocha	\$6.50	Cattle Frap	\$8.50
Hot Tea	\$4.50	Matcha	\$6.50
Upgrades:			
Syrups: Vanilla, Caramel, Hazel, & Peppermint			\$1.00
Milks: Almond, Coconut, Oat			\$.75

Smoothies

Regular \$7.00.	Large \$9.00	Custom \$8.00
Additional Fruit \$1.00		
Strawberry Banana	Wild Berry	Tropical Wave
Flavors:		
Strawberry, Banana, Raspberry, Blueberry, Blackberry, Pineapple, and Mango		

Beer

Coors Light	\$4.00
805	\$5.00
Blue Moon	\$5.00
Michelob Ultra	\$5.00
Modelo	\$6.00
Dos XX	\$6.00
Corona	\$6.00
Sapporo	\$6.00
Pacifico	\$6.00
Michelada	\$10.00

Draft Beer
Ask one of our servers for current selections!
Pint: \$9.00 **Mug: \$12.00**

Mimosas

Ask one of our servers for current flavors!	
Single Flavor Mimosa	\$7.00
Mixed Flavor Mimosa	\$8.00
Mimosa Flight	\$25.95
Champagne Bottle	\$30.00

Cocktails

Pina Colada	\$15.00
Moscow Mule	\$12.00
Paloma	\$10.00
Margarita	\$12.00
Strawberry Margarita	\$12.00
Margarita Flight	\$30.00
Mojito	\$12.00
Old Fashioned	\$12.00
Bloody Mary	\$12.00
Sangria	\$11.00
Blue Hawaiian	\$13.00
Espresso Martini	\$13.00
Lemon Drop Martini	\$12.00
Strawberry Martini	\$12.00
Pomegranate Martini	\$12.00
Passion Fruit Martini	\$13.00