

# Cattle Ranch Cafe ☕

## Brunch Menu

### Waffles and Pancakes

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

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

**Add Berries** \$3.50

**Chicken and Waffle** \$20.95

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** \$16.95

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** \$3.50

### Light Breakfast

**Two & Two + Two more** \$16.95

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** \$18.95

Multigrain toast 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** \$19.95

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 Ranchero beans.

**Eggs Benedict** \$19.95

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

**Bagel and Cream Cheese** \$8.95

Toasted plain 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 Ranchero Beans

**Meat Lovers** \$21.95

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** \$19.95

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** \$22.95

3-egg omelette with your choice of 4 ingredients: (Mushrooms, Onions, Bell peppers, Jalapenos, Tomatoes, Spinach, Chorizo, Bacon, Sausage, Short Rib, Pico de Gallo, or Tomatillo Salsa)

### Hearty Breakfast

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

**The Triple** \$19.95

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

**Short Rib Potato Hash** \$20.95

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** \$29.95

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

**New York Steak and Eggs** \$35.95

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

### 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

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### South of the Border

**Ranchero Eggs** **\$19.95**  
2 mulitas (grilled tortillas with cheese) served over ranchero beans. Topped with 2 fried eggs, tomatillo salsa and pico de gallo.

**Cowboy Burrito** **\$18.95**  
Eggs, Short ribs, house potatoes, ranchero beans, chili beans, salsa, pico de gallo, and cheddar cheese.

**Farmers Chorizo Burrito** **\$17.95**  
Chorizo scrambled eggs, ranchero beans, house potatoes, cheddar cheese, and pico de gallo.

**Chorizo Con Huevos** **\$17.95**  
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** **\$20.95**  
Corn tortilla chips drenched in tomatillo or red habanero sauce. Topped with shredded short ribs and 2 fried eggs. Finished with Cotija cheese and pico de gallo.

### Main 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** **\$27.95**  
Grilled oregano-herb marinated chicken breast on a grilled rustic garlic baguette. Topped with forest mushroom sauce.

### 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** **\$5.00**  
(Coke, Diet Coke, Sprite, Lemonade, Iced Tea, Powerade)

**Milk / Juice:** (Milk, Orange Juice, Apple juice) **\$6.00**

### 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. 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. 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 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** **\$16.95**  
Grilled chicken with chipotle sauce and served with tomatoes, butter lettuce, and bacon, between a brioche bun.

**CRC Breakfast Sandwich** **\$18.95**  
Sandwich served with eggs, Canadian bacon, butter lettuce, and diced tomatoes between French toast.

### 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

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