

BRUNCH

7am – 2pm Tuesday – Sunday

SOUL CLASSICS

Crazy Cowboy 21
Crispy country fried steak, green pork chili, pork sausage gravy, two eggs your way*; potatoes

Eggs Jared 18
(Our version of eggs Benedict)
English muffin, tomato, crisp bacon, basted eggs*, jalapeño cheese sauce; potatoes



Heavenly Hash {gf} 21
Medium-rare steak*, jalapeño bacon, spinach, roasted potatoes, mixed grilled vegetables; two eggs your way* & jalapeño cheese sauce

Crazy Biscuits 18
Buttermilk biscuit, half pork sausage gravy, half green pork chili; two eggs your way*, & potatoes

Chicken Enchiladas {gf} 21
Two chicken and cheese enchiladas smothered in spicy red chili sauce; spicy pintos and two eggs your way*

Chilaquiles & Eggs {gf} 16
Fried corn tortilla chips, green pork chili & cheddar jack cheese, baked, two eggs your way*, feta, diced tomato & cilantro

Tres Locos {gf} 21
Three corn cups filled with scrambled eggs* & cheese topped with green pork chili, red beef chili & spicy pinto beans; potatoes

Jumbo Wet Burrito 18
Scrambled eggs*, chorizo sausage, potatoes, cheddar jack cheese, flour tortilla & green pork chili

Salmon & Eggs {gf} 24
Grilled 6 oz salmon fillet, two eggs your way*, grilled mixed veggies and potatoes

Steak & Eggs {gf} 32
Grilled to order flank steak, two eggs your way*, grilled mixed veggies and potatoes

GOOD FOR YOUR SOUL

Banana Bread {gf, vg} 14
Pecan maple butter

Zucchini Walnut Bread {vg} 14
Cranberry butter

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

Roasted Red Beet Hummus {gf, vg} 16
Grilled pita, feta cheese, red peppers, cucumbers, watermelon radish, carrots, toasted pumpkin seeds, urfa biber chili, fresh cilantro, lemon, olive oil

Avocado Toast {vg} 17
Rustic ciabatta, smashed avocado, pickled onion, fresno chilis, cherry tomatoes, watermelon radish, arugula; two eggs your way*

Salmon Avocado Toast 21
Rustic ciabatta, smashed avocado, grilled chilled salmon, capers, pickled onion, arugula, lemon; two eggs your way*

Açaí Bowl {gf, vg} 17
Frozen açai, fresh seasonal fruit, Greek yogurt, granola *(made with nuts)*, coconut & honey



OMELETS, FRITTATAS, & SCRAMBLES

Served with Roasted Potatoes & Choice of Toast, Unless Otherwise Noted
Sub egg whites add \$2. Sub gluten free toast \$1, Smother any omelet with green or red chili add \$5

The Wild Western* 19
Jalapeño bacon, chorizo, longaniza sausage, red pepper, red onion, cheddar cheese

The Mediterranean* 18
Italian sausage, spinach, red pepper, red onion, feta cheese

Grilled Veggie* {vg} 18
Egg whites, red pepper, eggplant, red onion, zucchini, asparagus, spinach, goat cheese *(sorry, no vegetable can be omitted)*

Full of B.S.* 18
Bacon, spinach, Swiss cheese, sliced tomato

Farmer's Market Scramble* 19
Grilled veggies, spinach, grilled chicken breast & cheddar jack cheese
(sorry, no vegetable can be omitted)

The Railroad * 16
Ham, red peppers, red onion, mushrooms and cheddar cheese

The Open Italian* 18
Frittata-style omelet, Italian sausage, tomato, fresh basil, mozzarella cheese

Sheila's Fitness Frittata* 21
Egg whites, basil, mozzarella & goat cheeses, bacon, tomato, avocado; served with a fruit cup

FROM THE GRIDDLE

Two Good Two Be True 19
Two specialty pancakes *(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)

Some Like It Hot 19
Two corn cakes *(with zucchini, red pepper, cilantro, jalapeño & onion)*, two eggs your way* & jalapeño-infused bacon

Chicken & Toast 21
Cinnamon French toast, buttermilk fried chicken strips, Arizona honey

Just want one pancake? We've got you covered!
Plain \$5 • Gluten Free Plain \$6 • Specialty \$7 • Gluten Free Specialty \$8
Pure Maple Syrup \$4



SALADS

Add a Protein: chopped grilled (cold) chicken breast +6, Hot grilled chicken breast +8, fried chicken strips +10, grilled salmon +12, grilled shrimp +12

Garden Salad {gf, vg} 10
Mixed greens, cherry tomatoes, cucumbers, red onion, red pepper, watermelon radish, choice of dressing

Green Goddess {gf, vg} 16
Mixed greens, rainbow carrots, green apple, avocado, broccolini, pistachios, watermelon radish, green goddess dressing

Apple Blue {gf, vg} 16
Mixed greens, tart apple, toasted walnuts, dried cranberries, bleu cheese crumbles, apple maple vinaigrette

Mediterranean Salad {gf, vg} 16
Mixed greens, feta cheese, cherry tomatoes, Kalamata olives, red pepper, red onion, cucumber, pepperoncini, lemon vinaigrette

BLT Salad {gf} 16
Iceberg & mixed greens, bacon, cherry tomatoes, avocado, bleu cheese crumbles, ranch dressing

Beet Salad {gf, vg} 16
Golden beets, arugula, orange slices, goat cheese, pistachios, blueberries, citrus vinaigrette

Arizona Chopped 28
Chilled grilled salmon, chopped greens, pearl couscous, dried corn, pumpkin seeds, avocado, tomatoes, feta cheese, dried cranberries; pesto buttermilk dressing

SANDWICHES

Add: Fries, coleslaw, or potato salad +\$3

Veggie Wrap {vg} 18
Spinach tortilla, beet hummus, rainbow carrots, red peppers, cucumbers, tomatoes, feta cheese, pepperoncini, watermelon radish, toasted pumpkin seeds

Tuna Salad 17
Albacore tuna, mayo, red onion, celery, dill, lettuce, tomato; 9 grain

Turkey BLT 18
Oven roasted Boars Head Turkey, applewood bacon, lettuce, tomato, provolone cheese, mayo; sourdough

Chicken Salad 17
Tender chicken breast, mayo, celery, chopped apple, toasted pecans; tomato, lettuce, sourdough

BLT Wrap 21
Buttermilk fried chicken strips, apple wood bacon, cheddar cheese, avocado, green leaf lettuce, sweet tomatoes, ranch dressing, wrapped in a flour tortilla

Hot Pastrami 18
Boars Head lean pastrami, melted swiss, horseradish mayo, coleslaw; grilled rye

The Italian Dip 17
Thin lean roast beef, sautéed peppers and onions, hot giardiniera; melted provolone; crusty roll

Patty Melt* 18
8oz ground beef patty, Swiss cheese, grilled onions, ground mustard; on toasted rye



SIDES

Two Eggs Your Way* **5**
Grilled Veggies **6**
Tomato Slices **3**
Buttermilk Biscuit **3**
Roasted Potatoes **5**
Toast (2 slices) **3**
English Muffin **3**

Applewood Bacon **6**
Jalapeño Bacon **7**
Sausage (2 links) **6**
Vegan Sausage (2 patties) **7**
Chicken Sausage **7**
Longaniza Sausage **8**
Fruit Cup **7**

Spicy Pinto Beans **6**
Cup Green Pork Chili **8**
Cup Red Beef Chili **8**
Skinny Fries **5**
Sweet Potato Fries **6**
Waffle Fries **5**
Coleslaw **5**
Potato Salad **5**

*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



FROM THE BAR

MORNING WAKE-ME-UPS

Jalapeño-Bacon Bloody Mary 16

House-made jalapeño bacon vodka; blue cheese olive, cherry tomato, pepperoncini, celery; jalapeño bacon slice

Duck, Duck, Booze 16

The Botanist Gin, Blue Curacao, orgeat, lemon, pineapple, egg whites, mini rubber duckie

Coffee-tini 16

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

Breakfast-tini 16

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

Cafe Fav!

BEER

Domestic 5

Bud Light
Coors Light
Michelob Ultra
Miller Lite

Craft Beer 8

Church Music IPA
Tower Station IPA
Holidaily Favorite Blonde {gf}
North Coast; Scrimshaw Pilsner
Guinness

Specialty 6

Blue Moon
Dos Equis Lager
Dos Equis Amber
Four Peaks Kiltlifter
Heineken
Lagunitas IPA
Modelo Especial
Negra Modelo
Stella Artois

Non-Alcoholic 5

Heineken 0.0 N/A
Lagunitas IPNA



WHITE WINE

SPARKLING & CHAMPAGNE

Bottle

Freixenet Brut Cava, Spain {187ml}	13
La Marca Prosecco, Italy {187ml}	14
Chavin Pierre Zero Sparkling Chardonnay, France {200ml} (Non-alcoholic)	14
Les Allies Sparkling Brut Rosé, France {187ml}	15
Laurent-Perrier, Brut Champagne, France {375ml}	48
Chandon Brut, CA {750 ml}	58
Taittinger, Brut La Française Champagne, France {750ml}	105
Veuve Clicquot Yellow Label Brut Champagne, France {750ml}	139

CHARDONNAY

Glass / Bottle

Canyon Road	12
Chalk Hill, Russian River Valley	13 / 48
Sonoma Cutrer, Sonoma	16 / 60
ZD, Coastal California	82
Flowers, Sonoma Coast.	88

SAUVIGNON BLANC

Glass / Bottle

Canyon Road	12
Jacques Dumont, Loire Valley, FR	13 / 48
LYLO, Marlborough, NZ	14 / 52

OTHER WHITES

Glass / Bottle

Pinot Grigio, Banfi ‘Le Rime’, IT	13 / 48
Rosé, Louis Jadot, Coteaux Bourguignons, FR	42
Riesling, Zind Humbrecht, Alsace, FR	62
Pinot Grigio, Elena Walch, Alto Adige, IT	64

RED WINE

CABERNET SAUVIGNON

Glass / Bottle

Canyon Road	12
Juggernaut, California	14 / 52
Beringer, Knights Valley	16 / 60
Quilt, Napa Valley	78
Caymus Vineyards, California	82
Stag’s Leap, Napa Valley	88
Faust, Napa Valley	98

PINOT NOIR

Glass / Bottle

Canyon Road.	12
Evolution, Oregon	13 / 48
Belle Glos ‘Clark & Telephone’ Santa Maria Valley, Santa Barbara	82

OTHER REDS

Glass / Bottle

Red Blend, Troublemaker, CA	13 / 48
Red Blend, DAOU Bodyguard, Paso Robles	76
Zinfandel, Frank Family Vineyards, Napa Valley	82



CRAFT COCKTAILS

Buffalo Smash 16

Buffalo Trace Bourbon, ginseng honey, lemon

Blackberry Rye 17

Bulleit Rye, homemade honey syrup, blackberry syrup; fresh blackberries

Trophy Wife 16

Altos Blanco Tequila, Ancho Reyes Chili Liqueur, strawberry, fresh lime & basil

Sol Rising 17

Flecha blanco tequila, jalapeño honey, fresh lime, passion fruit puree

Salt & Peppa-loma 16

Altos Blanco Tequila, Creme de Pamplemousse, lemon juice, black pepper simple, grapefruit soda; Hawaiian black salt

‘A’ is for Apricot 18

Flecha Reposado, Giffard Apricot Liqueur, honey syrup, lime; burnt rosemary

Soul Sangria 15

Strawberry, pineapple, fresh citrus, white wine

Citrus Spritz 15

Aperol, fresh orange juice, grapefruit soda, & bubbles

Sexy Mother Pepper 17

Effen cucumber vodka, hot honey, fresh lime juice

Guava Spa-tini 17

Effen cucumber vodka, lemon juice, guava puree, orgeat syrup; orange

Ginger Drop 18

Ketel One Citron Vodka, fresh lemon juice, ginger syrup, sugar in the raw rim

Blueberry Mule 16

Tito’s Vodka, fresh lemon juice, blueberry syrup, Fever Tree ginger beer

Fig-Tini 18

Figenza Fig Vodka, lemon juice; sugar in the raw rim

Empress of the Garden 16

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

Mango Mojito Fizz 16

White rum, mango purée, muddled mint, lime, club soda

MOCKTAILS

The Virgin Hugo 13

Non-alcoholic sparkling wine, elderflower, mint, club soda

The Soul-oma 13

Ritual Zer-Proof tequila, fresh grapefruit, fresh lime, Q grapefruit soda; half salt rim

Guava Gin-jito 13

Ritual Zero-Proof gin, Guava, mint, lime, club soda