



BRUNCH

7am - 2pm Tuesday - Sunday

SOUTHWEST CLASSICS

Eggs Jared 18

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

Heavenly Hash {gf} 23

Medium-rare steak*, jalapeño bacon, spinach, roasted potatoes, mixed grilled vegetables; two eggs your way* & jalapeño cheese sauce

Chicken Enchiladas {gf} 22

Two chicken and cheese enchiladas smothered in spicy red chili sauce; spicy pintos and two eggs your way*

Some Like It Hot 19

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

Crazy Biscuits 19

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

Chilaquiles & Eggs {gf} 17

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 19

Scrambled eggs*, chorizo, cheddar jack cheese, potatoes, flour tortilla & green pork chili

Crazy Cowboy 23

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

Cafe Fav!

Two Good Two Be True 21

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)*

(They're Huge!)

Just want one pancake? We've got you covered!

Plain \$6 • Gluten Free Plain \$7 • Specialty \$8 • Gluten Free Specialty \$9
Pure Maple Syrup \$4

Cafe Fav!

OMELETS, FRITTATAS, & SCRAMBLES

Served with Roasted Potatoes & Choice of Toast, Unless Otherwise Noted
Sub egg whites +\$2. Sub gluten free toast +\$1, Smother any omelet with green or red chili +\$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 * 18

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* 23

Egg whites, basil, mozzarella & goat cheeses, bacon, tomato, avocado; served with a fruit cup

SWEET TREATS

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

Açai Bowl {gf, vg} 18

Frozen açai, fresh seasonal fruit, Greek yogurt, granola *(made with nuts)*, coconut & honey

Chicken & Toast 23

Cinnamon French toast, buttermilk fried chicken strips, Arizona honey

Cafe Fav!

FROM THE GRILL

Served with two eggs your way*, and choice of two sides

Chicken Breast 22

Salmon 26

Flat Iron Steak 32

CHOOSE TWO SIDES

Roasted Potatoes

Toast

Spicy Pinto Beans

Grilled Veggies

Garden Salad

Cottage Cheese

Tomato Slices

Fruit Cup +\$3

SIDES

Two Eggs Your Way* 5

Grilled Veggies 7

Tomato Slices 4

Buttermilk Biscuit 4

Roasted Potatoes 6

Toast (2 slices) 3

English Muffin 3

Cottage Cheese 4

Applewood Bacon 6

Jalapeño Bacon 7

Sausage (2 links) 6

Vegan Sausage (2 patties) 7

Chicken Sausage 7

Longaniza Sausage 8

Fruit Cup 7

Coleslaw 5

Spicy Pinto Beans 6

Cup Green Pork Chili 8

Cup Red Beef Chili 8

Potato Salad 6

Skinny Fries 6

Sweet Potato Fries 7

Waffle Fries 6

Onion Rings 7

The Basic Breakfast 16

Two eggs your way*, roasted potatoes, bacon or sausage, choice of toast

SALADS

Add: chicken breast *(cold)* +6, chicken breast *(hot)* +8, fried chicken strips +10, salmon +12, 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

Pro Tip: Try it with our fried chicken strips!

Beet Salad {gf, vg} 16

Golden beets, arugula, orange slices, goat cheese, pistachios, blueberries, citrus vinaigrette

Scottsdale Chopped 28

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

Cafe Fav!

SANDWICHES

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

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

Hot Pastrami 18

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

The Italian Dip 17

Boars Head lean roast beef, sautéed peppers and onions, hot giardiniera; melted provolone; crusty roll

Double Cheeseburger* 18

Two 4oz angus beef patties, American cheese, pickles, shredded lettuce, Thousand Island dressing

TOASTIES

Served on rustic ciabatta.
Add two eggs your way* +5

Egg Salad Toast {vg} 14

Dill, sliced tomatoes, arugula, pickles

Avocado Toast {vg} 14

Smashed avocado, pickled onion, fresno chilis, cherry tomatoes, watermelon radish, arugula

Salmon Avocado Toast 18

Smashed avocado, grilled chilled salmon, capers, pickled onion, arugula, lemon

**These dishes may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness.*

{vg} = Vegetarian •

{gf} = Gluten Free - We are not a gluten free kitchen.

We do our best but cannot fully prevent cross-contamination.



FROM THE BAR

MORNING WAKE-ME-UPS 16

Jalapeño-Bacon Bloody Mary

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

Cafe Fav!

Coconut Limoncello Margarita

Blanco tequila, limoncello, coconut cream, lemon juice, agave

Duck, Duck, Booze

London Dry Gin, Blue Curacao, orgeat (almond), lemon, pineapple, mini rubber duckie

Coffee-tini

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

Breakfast-tini

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

Espresso Martini

Tito's Vodka, Kahlua, espresso

Double Mimosa

House bubbles, choice of fresh juice (orange, cranberry, pineapple, grapefruit)

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



SPARKLING & CHAMPAGNE

Small Bottles (187ml)

Freixenet, Brut Cava, Spain 13
La Marca, Prosecco, Italy 14
Les Allies, Sparkling Brut Rosé, France 15
Nicolas Feuillatte, Brut Champagne 25

Half Bottles (375ml)

Piper Heidsieck, Brut Cuvée Champagne 75
Nicolas Feuillatte, Brut Rosé Champagne 78
Tattinger, Brut La Française Champagne 78
Veuve Clicquot, Brut Yellow Label Champagne 90

Full Bottles (750ml)

Bisot Jeio, Brut Prosecco, Veneto, Italy 42
Chandon, Brut CA 58
Schramsberg Mirabelle, Blanc de Blanc, CA 65
Domaine Carneros, Brut Cuvée, CA 78

Zero Proof (200ml)

Pierre Chavin, Zero Sparkling Chardonnay,
France {200ml} (Non-alcoholic) 14
Pierre Chavin, Zero Sparkling Rosé,
France {200ml} (Non-alcoholic) 14

WHITE WINE

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 16

Buffalo Smash

Buffalo Trace Bourbon, ginseng, honey, lemon

Blackberry Rye

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

Trophy Wife

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

Sol Rising

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

Prickly Pear Paloma

Lalo Blanco Tequila, Creme de Pamplemousse, lime, prickly pear; salt & tajin rim

'A' is for Apricot

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

Soul Sangria

Strawberry, pineapple, fresh citrus, white wine

Citrus Spritz

Aperol, fresh orange juice, grapefruit soda, & bubbles

Sexy Mother Pepper

Effen Cucumber Vodka, hot honey, fresh lime juice

Guava Spa-tini

Effen Cucumber Vodka, lemon juice, guava purée, orgeat (almond); orange

Ginger Drop

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

Blueberry Mule

Tito's Vodka, fresh lemon juice, blueberry purée, Fever Tree ginger beer

Fig-Tini

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

Empress of the Garden

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

Mango Mojito Fizz

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

MOCKTAILS 13

The Virgin Hugo

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

Guava Gin-jito

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

The Soul-oma

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