

SAN LUIS OBISPO

F. McClinton's SALOONS

ARROYO GRANDE

BREAKFAST

ALL SERVED WITH HOME FRIES

COWBOY BENEDICT 20

Biscuit, ham, two eggs & Bruce's Famous Country Gravy

WILD WEST SKILLET 20

Ham, bacon, sausage, linguica, mushrooms, onions, bell peppers, home fries, cheddar cheese, topped with two eggs

JOE'S SPECIAL 16

Scrambled eggs, seasoned ground FMC beef, spinach, mushrooms & onions

HUEVOS RANCHEROS CON TOCINO 18

Two eggs, two slices of bacon, FMC Trail Camp Beans, cheddar cheese, salsa & corn tortilla

BREAKFAST BURRITO 18

Scrambled eggs, bacon, FMC Trail Camp Beans, potatoes, Ortega chilis, cheddar cheese, sour cream & green onion

GOOD THINGS COME IN TWO'S 18

Two pancakes, two pieces of bacon, two pieces of sausage & two eggs

FMC BREAKFAST SANDWICH 13

Egg, sausage & cheese on an English muffin

EGGS BENEDICT 20

Canadian bacon, two eggs, Hollandaise sauce

ROASTED VEGETABLE OMELETTE 16

Spinach, mushrooms, onions, bell peppers, broccoli & cauliflower

HAM & CHEESE OMELETTE 15

Simple & delicious with jack & cheddar cheese

CATTANEO BROS. LINGUICA OMELETTE 16

Local linguica since 1947 with jack & cheddar cheese

DENVER OMELETTE 16

Ham, bell peppers, onions, jack & cheddar cheese

FMC CHILI OMELETTE 17

FMC chili, jack & cheddar cheese, avocado, sour cream

CHEF VICTOR'S CHILI VERDE & EGGS 18

An old family recipe with two eggs

**BREAKFAST SERVED
WEDS-SUN 8AM TO HIGH NOON**

FMC COMBOS

8 OZ RIB EYE 25

10 OZ BONE-IN HAM STEAK 20

CHICKEN FRIED STEAK 20

3 PCS BACON OR SAUSAGE 15

ALL SERVED WITH TWO EGGS,
HOME FRIES & TOAST

SIDES

Bacon, Sausage or Linguica 6

One Egg 3 Two Eggs 5

Half Avocado 3

FMC Chili Bowl 5

Biscuit & Country Gravy 7

Two Pancakes 9

Make em blueberry or chocolate 11

French Toast 12

Waffle 11

Oatmeal Cup 4 Bowl 6

Toast 4 Cinnamon 6

Fresh Fruit 5

- BEVERAGES -

Coffee 3

Hot Tea 3

Iced Tea 3

Orange Juice 4

Fountain Drinks 3

Hot Cocoa 4

Taste the Great American West!®

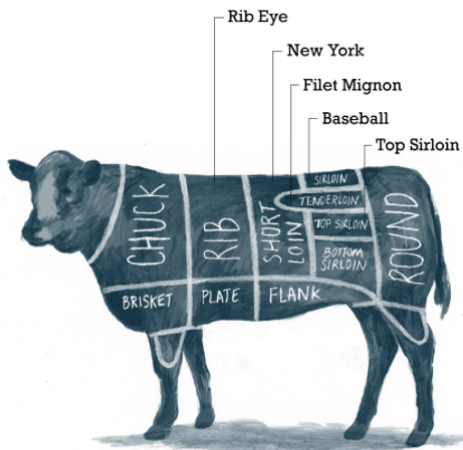
FOR ALMOST 50 YEARS, F.McLINTOCKS HAS SPECIALIZED IN VAQUERO-STYLE COOKING, SERVING RANCH-STYLE GOODNESS WITH GENUINE WESTERN HOSPITALITY.

THE VAQUEROS (CALIFORNIA COWBOYS OF MEXICAN ORIGIN) WHO ROUNDED UP CATTLE ALONG THE BORDER DURING THE LATE 19TH CENTURY, ADOPTED THE PRACTICE OF GRILLING MEATS AND COOKING FOOD OVER BURNING HARDWOODS, NAMELY COASTAL LIVE OAK (OR RED OAK AS IT'S LOCALLY KNOWN). AT F.McLINTOCKS, WE CONTINUE THE TRADITION AND SERVE STEAK, RIBS, SEAFOOD AND LOCAL VEGETABLES PREPARED OVER A HOT OAK PIT.

WE CUT AND AGE OUR STEAKS IN-HOUSE FOR A MINIMUM OF 60-DAYS AND OFFER A GREAT SELECTION OF LOCAL WINES FOR A TRUE CENTRAL COAST (OF CALIFORNIA) EXPERIENCE.

OUR 3 LOCATIONS ARE JUST MINUTES FROM WINE COUNTRY, IN SHELL BEACH, SAN LUIS OBISPO AND ARROYO GRANDE.

WE THANK YOU NOW MORE THAN EVER FOR YOUR PATRONAGE! IT IS WITH YOUR CONTINUED SUPPORT THAT WE WILL BE ABLE TO KEEP THE F.McLINTOCKS LEGACY ALIVE.



RARE

SEARED ON THE OUTSIDE SHOWING BRIGHT RED COLOR CENTER. CENTER IS SLIGHTLY COOL.

MEDIUM-RARE

SEARED ON THE OUTSIDE WITH THE CENTER SHOWING A RED COLOR, SLIGHTLY FIRMER THAN RARE.

MEDIUM

FIRM WITH PINK CENTER.

MEDIUM-WELL

SMALL AMOUNT OF PINK IN THE CENTER.

WELL-DONE

NO PINK, FIRMER MEAT.

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MCLINTOCKS.COM

F.McLINTOCKS

NOTICE

This business offers an immediate discount to all customers paying with cash.

All prices advertised or displayed are cash prices.

A 3.95% processing fee will be applied to all non-cash transactions.

Our steaks and burgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk foodborne illness.