



Brunch

***Classic Eggs Benedict \$17.00**

Two poached eggs served on a toasted English muffin with Canadian bacon and fresh hollandaise sauce
Served with hash browns

***Hassayampa Huevos Rancheros \$16.00**

A crisp flour tortilla topped with two poached eggs, spiced sausage, chopped tomatoes, red or green chili sauce and a blend of asadero and cheddar cheeses

****"Preskitt" Breakfast \$14.00**

Two eggs prepared any style with your choice of applewood bacon, ham steak or sausage, hashbrowns and toast

***All American Breakfast \$17.00**

Two buttermilk pancakes with two eggs and your choice of ham steak, applewood bacon or sausage links

Southwest Burrito \$14.00

Chipotle flour tortilla filled with scrambled eggs and chorizo sausage
Covered with red or green chile sauce, topped with asadero cheese and served with a side of hash browns

Omelet \$17.00

Fluffy made to order omelet with your choice of three items - chorizo, ham, bacon, smoked salmon, avocado, green chile, mushrooms, tomatoes, spinach, diced onions, asadero cheese or cheddar cheese. Includes toast
Additional items \$1.00

***Trucha Con Huevos \$21.00**

Cast-iron fried rainbow trout breaded in blue corn flour served with two eggs, hash browns and toast

***Corned Beef Hash & Eggs \$19.00**

Savory corned beef hash served with two eggs any style, hash browns and toast

***Steak & Eggs Florentine \$25.00**

Grilled beef sirloin topped with a Florentine sauce of asadero cheese, spinach, tomatoes and mushrooms
Served with two eggs any style, hashbrowns and toast

Lemon Soufflé Pancakes \$13.00

Light and fluffy melt in your mouth pancakes with lemon zest and ricotta cheese
Served with butter, house made raspberry sauce and maple syrup

Homestyle Pancakes \$12.00

Two large fluffy pancakes made with your choice of batter: buttermilk, blueberry or chocolate chip.
Served with butter, maple syrup and fresh berries on the side."

Hassayampa French Toast \$13.00

Thick cut Texas bread, dipped in a rich egg batter, griddled golden brown and lightly dusted with powdered sugar
Served with butter and warm syrup

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:Add sausage, ham or bacon side to pancakes or French toast \$5.00:
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Oatmeal or Cream of Wheat \$9.00

Served with milk, brown sugar, and berries

Biscuits & Gravy \$16.00

Two buttermilk biscuits with all natural sausage gravy
Served with two eggs and hash browns

Parfait \$10.00

Seasonal fresh fruit, yogurt and granola

Pecan Coffee Cake \$9.00

This sour cream style coffee cake is an old traditional recipe unchanged for decades and is a must try

\$1.00 substitute charge for avocado

(gf) indicates Menu items that are Gluten Free

*Consuming raw or undercooked meats or eggs may increase the risk of food born illness

No personal checks accepted

House French Onion or Soup du jour

Homemade with quality seasonal ingredients

Ask us about today's selection

Bowl \$10.00

Side Salad \$9.00

Iceberg wedge with red beet curls, fresh Roma tomatoes & toasted pumpkin seeds

Served with our house blue cheese vinaigrette (gf)

Caesar Salad \$14.00

Crisp romaine hearts tossed with creamy Caesar dressing, red onions, house made croutons and Parmesan cheese

Add grilled chicken breast \$8.00 or salmon \$10.00

Peacock Salad \$20.00

Tender grilled chicken breast on a bed of organic field greens accompanied by sliced apples, sundried cranberries, toasted walnuts and raspberry vinaigrette (gf)

Cobb Salad \$16.00

Crisp romaine garnished with all natural turkey breast, Danish blue cheese, avocado, baby heirloom tomatoes, applewood bacon and apple cider vinaigrette (gf)

Salmon & Avocado Salad \$24.00

Pan seared salmon on a bed of organic spring greens with avocado, boiled egg, roma tomatoes, Cotija cheese, multi-colored beets and mango citrus dressing (gf)

BBQ Brisket Quesadilla \$16.00

Tender beef brisket with aged cheddar and fried onion straws

Served with BBQ vinaigrette

Shrimp Cocktail \$19.00

A refreshing cocktail of five succulent white shrimp served with a classic cocktail sauce, fresh avocado slices and assorted crackers

French Dip \$18.00

Sliced prime rib, Swiss cheese on hoagie roll and au jus sauce

***Hometown Burger \$19.00**

Our 8oz house burger made to order drive-in style with American cheese, chopped lettuce, tomato and pickle slices

Mile High Club \$15.00

Deli style all natural turkey and ham with applewood bacon, roasted garlic aioli and sliced asadero cheese

Served on a buttery croissant

Croissant Sandwich \$14.00

Your choice of tuna salad or egg salad, served on a croissant with Bibb lettuce and sliced tomatoes

Chicken Salad \$16.00

Deli Reuben \$16.00

Eye of round corned beef, sauerkraut, Swiss cheese and house-made Russian dressing

Served on toasted pumpernickel

Monte Cristo \$17.00

A classic French toast style sandwich with sliced ham, turkey, Swiss cheese and raspberry jalapeño preserves

Crispy Shrimp & Avocado Caesar Wrap \$19.00

Crispy fried shrimp and fresh avocado, red onion, Parmesan cheese, Caesar dressing wrapped in a chipotle flour tortilla

Roasted Chili Poblano \$22.00

Grande chile poblano filled with a sauté of leeks, corn and spaghetti squash. served over roasted tomato coulis, braised kale, roasted fingerling potatoes and a drizzle of balsamic reduction (gf)

Fish & Chips \$20.00

Hand battered cod fried to golden perfection

Served with waffle fries and coleslaw

*All sandwiches are served with your choice of house fries, sweet potato fries, coleslaw, pasta salad or fruit
Fresh multi-grain baquette and our signature dipping sauce available upon request*