

20% gratuity charge will be added to parties of 8 or more.

Split plate charge \$4.

SUNDAYS ONLY
10:00am - 2:00pm

The Grill

Brunch

AVOCADO TOAST

9.00

Toasted artisan sourdough, topped with bacon bits and scrambled eggs. Sprinkled with everything seasoning.

RANCHO EGGS BENNIE

16.00

California style eggs benedict, toasted English muffin, Canadian bacon, tomato slices, poached eggs topped with avocado, smothered in a classic hollandaise sauce. Served with hashbrowns or country potatoes.

CHORIZO EGGS BENNIE

17.00

Toasted English muffin, chorizo sausage, poached eggs smothered in chipotle hollandaise sauce with cilantro crema. Served with hashbrowns or country potatoes.

GREEN CHILAQUILES

14.00

Light crispy tortillas, simmered in green salsa, topped with 2 eggs cooked any style. Finished with a cilantro crema, cotija cheese and cilantro.

Add: Chicken | \$6.00, Fajita Veggie Mix | \$4.00

STEAK AND EGGS

22.99

8oz. New York steak cooked to your liking, served with 2 eggs any style, hashbrowns or country potatoes and a side of toast.

BISCUITS AND GRAVY

16.00

Two biscuits smothered in homemade sausage gravy with two eggs any style and your choice of hashbrowns or country potatoes.

HUEVOS A LA MEXICANA

14.00

Three eggs any style smothered in a homemade tomato salas, served with rice and beans. Topped with cilantro and cotija cheese.

PEACH COBBLER WAFFLE

14.00

Giant waffle with warm peach cobbler topping and whipped cream. Served with your choice of sausage or bacon.

HAM & EGG CROISSANT

13.00

Toasted butter croissant, with two eggs any style, melted Swiss or provolone cheese and grilled ham.

