

# MENU

## Breakfast.

All eggs are cage free

**Breakfast Sando** **\$10.00**

Bacon or sausage, over easy or scrambled egg, cheese, brioche bun

- Sub avocado for a vegetarian option

**Lumberjack Breakfast** **\$14.00**

Belgian Waffles, egg (scrambled or over easy), toast, bacon, sausage

- for Additional: Extra waffle (\$3.00) Extra egg (\$3.00), Extra Bacon( \$3.00), Extra Sausage(\$3.00)

**Breakfast Tacos** **\$11.00**

Scrambled eggs, Cheese, Cilantro and sour cream.

**Omelet (v)** **\$10.00**

Cheese, onion, mushrooms served with salsa and sour cream.

**Vegan Egg Bites (vg)** **\$10.00**

Cauliflower, potato, onions and veggie bacon made from pinto beans

**Avocado Toast (vg)** **\$8.00**

Smashed Avocado, tomato, balsamic drizzle on sourdough

Add fried egg +\$2.00\*\*

**Waffles (v)** **\$8.00**

Belgian Waffles with powdered sugar strawberries and whipped cream.

**Yogurt and Granola (v)** **\$6.00**

Vanilla greek yogurt, granola topped with berries and honey drizzle

**\*Food and Allergen Disclaimer:**

Our menu items are prepared in a kitchen that handles nuts, dairy, gluten, soy, eggs, shellfish, and other common allergens. While we take precautions to prevent cross-contact, we cannot guarantee that any dish is completely free to allergens. If you have specific dietary restrictions or allergies, please inform prior to ordering

**\*\*Raw and Uncooked Foods:**

Consuming raw and uncooked meats, seafood, shellfish, eggs, or other items may increase your risk of food borne illness, especially if you have certain medical conditions.

(v) Vegetarian

(vg) Vegan

## Sides.

**Danish** **\$3.00**

Apple, Cheese, Raspberry or Cinnamon

**Croissant** **\$4.00**

Toasted with butter

**Bagel with Cream Cheese** **\$4.00**

Plain, onion, cinnamon raisin

**Muffin** **\$4.00**

Blueberry, Banana, Cheese, Double Chocolate Chip

**Toast** **\$3.00**

White or sourdough

**Bacon, Sausage or Egg** **\$3.00**

Milk Substitutions:

Almond or Oat + \$1

Syrup Options:

Vanilla + SF , Carmel + SF & Hazelnut + SF add \$.79

## Drinks.

**Coffee** **\$4.00**

Regular or Decaf

**Tea (Hot or Cold) Chamomile, Earl Grey** **\$4.00**

Black | Lung ching | Ginger Lemon

**Latte | London Fog** **\$6.00**

**Cappuccino** **\$6.00**

**Coke, Diet Coke, Dr.Pepper** **\$4.00**

**Orange and AppleJuice** **\$4.00**

**Lemonade and pink Lemonade** **\$4.00**

**Mineral Water** **\$5.00**

**Hot Chocolate** **\$3.00**

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## Snacks.

<b>Fried Chicken Sando</b>	<b>\$12.00</b>
Fried Chicken, american cheese, lettuce, tomato, house sauce, brioche bun with fries	
<b>Cheese Quesadilla (v)</b>	<b>\$10.00</b>
Signature four cheese blend quesadilla, onion, mushroom, and ancho chipotle sauce with salsa Add avocado +\$2.00	
<b>BBQ Chicken Quesadilla</b>	<b>\$12.00</b>
Signature four cheese blend quesadilla, bbq chicken and jalapeno’s with salsa Add avocado +\$2.00	
<b>Club Sandwich</b>	<b>\$10.00</b>
Toasted bread layered with turkey or ham, bacon, ham, lettuce, cheese, jalapeños, and tomatoes	
	<b>\$12.00</b>
<b>Calabacita Blue Corn Tamales (vg)</b>	
Diced summer squash, tomato, diced hatch green chili with verde sauce	
	<b>\$10.00</b>
<b>Flatbread Pizza</b>	
Pepperoni or Cheese (v)	<b>\$12.00</b>
<b>Wings</b>	
Buffalo or Barbecue with ranch, carrots, celery sticks	
	<b>\$12.00</b>
<b>Empanada</b>	
Beef and al pastor chicken with salsa	

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## Sides.

<b>Pork Rinds</b>	<b>\$6.00</b>
Tossed with red chili Seasoning served with Salsa Verde and lime	
<b>Jalapeno Hushpuppies (v)</b>	<b>\$8.00</b>
Served with cheese sauce, chipotle sauce and salsa	
<b>Chips and Dip (v)</b>	<b>\$5.00</b>
Salsa or cheese dip	
<b>Truffle Fries (v)</b>	<b>\$5.00</b>
<b>Dessert.</b>	
<b>Churro Donuts</b>	<b>\$6.00</b>
Vanilla Ice Cream	
<b>Drinks.</b>	
<b>Coffee</b>	<b>\$4.00</b>
Tea (Hot or Ice)GingerLemon , lung Ching	<b>\$4.00</b>
Black   Earl Grey   Chamomile Latte   London Fog	<b>\$6.00</b>
Cappuccino	<b>\$6.00</b>
Coke, Diet Coke, Dr.Pepper	<b>\$4.00</b>
Orange and ApppleJuice	<b>\$4.00</b>
Lemonade /pink Lemonade	<b>\$4.00</b>
Mineral Water	<b>\$5.00</b>
Hot Chocolate	<b>\$3.00</b>

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## Cocktails.

<b>Grand Canyon</b>	<b>\$12.00</b>
Buffalo Trace Bourbon, simple syrup, orange bitters, maraschino cherry. orange twist.	
<b>In the Pines</b>	<b>\$14.00</b>
Aviation Gin, fresh lemon juice, simple syrup, La Marca Prosecco, lemon twist	
<b>Sedona</b>	<b>\$12.00</b>
Corozon Tequila, house margarita mix, grenadine	
<b>The Peaks</b>	<b>\$12.00</b>
New Amsterdam, espresso Coffee liquor with a hazelnut twist martini	

## Draft Beer.

<b>Historic Blue &amp; Gold IPA</b>	<b>\$8.00</b>
ABV 7.0%	
<b>Papago Orange Blossom</b>	<b>\$8.00</b>
ABV 5.0%	
<b>Sunset Amber Ale</b>	<b>\$8.00</b>
ABV 5.5%	
<b>Modelo Especial</b>	<b>\$8.00</b>
ABV 4.4%	

## Mocktails.

<b>Cucumber Gimlet</b>	<b>\$7.00</b>
Lyre’s Dry London Spirit, Fresh Lime Juice, Muddled Fresh Cucumber, Simple Syrup, Q Club Soda	
<b>Cranberry Refresher</b>	<b>\$7.00</b>
Lyre’s Agave, Cranberry Juice, Pomegranate, Fresh Lime Juice, Fresh Orange Juice, Q Ginger beer/tonic/ club	

## Bottle Beer.

<b>Corona</b>	<b>\$6.00</b>
ABV 4.8%	
<b>Lagunitas IPA</b>	<b>\$6.00</b>
ABV 6.2%	
<b>Coors Light</b>	<b>\$6.00</b>
ABV 4.2%	
<b>Heineken Zero</b>	<b>\$6.00</b>
ABV 0.0%	

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## Reds.

	GLASS
<b>Pinot Noir</b> Elouan Oregon	\$12
<b>Red Blend</b> Banfi Centine Super Tuscan Red Blend Tuscany, Italy	\$10
<b>Merlot</b> Decoy by Duckhorn California	\$13

## Beyond Beer.

<b>White Claw Hard Seltzer</b> Black Cherry ABV 5.0%	\$6.00
<b>High-Noon</b> Vodka & Soda Black Cherry ABV 4.5%	\$6.00
<b>Free Wave Hazy IPA</b> Non - Alcoholic	\$6.00

## Whites|Rosé.

	GLASS
<b>Pinot Grigio</b> Le Rime Tuscany, Italy	\$9
<b>Chardonnay</b> Bonterra California	\$10
<b>Sauvignon Blanc</b> Matua Sauvignon Blanc New Zealand	\$9
<b>Rosé</b> Bonterra California	\$10

## Bubbles.

<b>Wycliff Brut</b> California	\$5.00 Glass
<b>Lamarca Processo</b> California	\$9.00 Glass