

# Brunch Menu

Saturday & Sunday  
10am-2pm



## The Nebraskan

Three Eggs, Scrambled with Bacon, Monterey Jack and Cheddar Cheese, Asiago Potato Pancakes with Chorizo Country Gravy. Fresh Fruit and a Sopapilla. 10

## Breakfast Burrito

Warm Flour Tortilla filled with Scrambled Eggs, Bacon, Jack & Cheddar Cheese, Breakfast Potatoes and Hatch Green Chile. Topped with Chorizo Country Gravy. Fresh Fruit 9

## Huevos Rancheros\*

Over Easy Eggs on Blue Corn Tortillas with Red & Green Hatch Chile, Jack & Cheddar Cheese. Red Chile Rice, Bean Con Queso and a Sopapilla. 9

## Hatched & Stuffed Sopapilla

Eggs Scrambled with Hatch Green Chile, Jack & Cheddar Cheese, then stuffed in a Sopapilla with Bacon. Drizzled with Honey and Sprinkled with Powdered Sugar and Cinnamon. Breakfast Potatoes and Fruit. 9

## Breakfast Nachos

Tri-Colored Corn Tortilla Chips, Bean Con Queso, Jack & Cheddar Cheese, Red & Green Hatch Chile with Scrambled Eggs and Chorizo. 10

## Sweet Cream Sopapilla

Sweet Cream Custard with Bananas, Strawberries and Blackberries nestled in a Sopapilla. Drizzled with Honey and Sprinkled with Powdered Sugar. 8

## Iced Coffee

Orange and Agave Nectar Infused Coffee, Patron XO, Frangelico Hazelnut Liqueur, Cream. 7

## Tequila Sunrise

Patron Silver, gently squeezed Orange Juice, House Made Grenadine 8

## Hatch Chile Bloody Mary

Absolut Peppar, Red & Green Chile, Skewers of Pickled Asparagus, Anaheim Pepper, Red Onion and Cheddar Cheese. Salt & Bacon Rim. 9

## Bottomless Strawberry Mimosa

Prosecco Sparkling Wine blended with Agave Nectar Infused Strawberries 6/15

*Lunch menu also available...*

Items on our menu cooked to order. \*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

### Iced Coffee

Orange and Agave Nectar Infused Coffee, Patron XO, Frangelico Hazelnut Liqueur, Cream. 7

### Tequila Sunrise

Patron Silver, gently squeezed Orange Juice, House Made Grenadine 8

### Hatch Chile Bloody Mary

Absolut Peppar, Red & Green Chile, Skewers of Pickled Asparagus, Anaheim Pepper, Red Onion and Cheddar Cheese. Salt & Bacon Rim. 9

### Bottomless Strawberry Mimosa

Prosecco Sparkling Wine blended with Agave Nectar Infused Strawberries 6/15

### Iced Coffee

Brew coffee—two bags of coffee for one pot

While coffee is warm, add orange peels \_\_\_\_\_ (no membrane) and agave nectar \_\_\_\_\_

Allow to cool completely and strain.

For Serving:

Glass \_\_\_\_\_ Coffee \_\_\_\_\_ Frangelico \_\_\_\_\_ Patron XO \_\_\_\_\_

Directions:

### Tequila Sunrise

House Made Grenadine

1 C Pomegranate juice

1 C Agave Nectar

1 C Water

Simmer until reduced to 3/4 and is a syrup texture

Allow to cool completely .

For Serving:

Glass \_\_\_\_\_ Coffee \_\_\_\_\_ Frangelico \_\_\_\_\_ Patron XO \_\_\_\_\_

Directions:

### Hatch Bloody Mary

Prepare skewers and marinate

Asparagus, red onion, Anaheim pepper

Marinade: Rice wine vinegar, agave nectar, water, garlic, jalapeno, ancho seasoning—bring to a boil , simmer to dissolve seasoning pour over skewers and chill

Salt Rim: blend together crisp chopped bacon and salt

For Serving:

Glass \_\_\_\_\_ Coffee \_\_\_\_\_ Frangelico \_\_\_\_\_ Patron XO \_\_\_\_\_

Directions:

### Strawberry Mimosa

Chop strawberries and macerate in agave nectar min. 2 hours, puree until smooth

Garnish with a whole straberry

For Serving:

Glass \_\_\_\_\_ Prosecco \_\_\_\_\_ Agave infused strawberries \_\_\_\_\_

Directions: