

Served with your choice of Hash Brown or Country Potatoes and choice of Toast or 3 Charred Tortillas or Biscuits & Gravy or Fruit. Substitute with Egg Whites 1.49. Add Avocado 2.99

GRILLED VEGGIE 15.95

Sauteed fresh mushrooms, onions, bell peppers, tomatoes, spinach and shredded jack & cheddar blend

GREEK 15.95

Farm fresh cherry tomatoes, spinach, avocado, olives and feta cheese

MEAT LOVERS 15.95

Applewood Bacon, jumbo breakfast sausage, sweet ham and shredded jack & cheddar cheese

EL DIABLO 15.95

Spicy chorizo, fresh jalapenos, tomatoes, onions. Topped with crema and house diablo sauce

CHILANGO 15.95

Stuffed with red or green chilaquiles layered over slow cooked beans. Topped with sour cream, queso fresco, pickled onion and cilantro

. Add Chicken 2.99 Steak 3.49 Chorizo 3.49 Birria. 4.99 Add Avocado 2.99

BIRRIA 16.95

Stuffed with our signature slow cooked birria and shredded jack & cheddar blend. Topped with cilantro and pickled onions. Served with consommé on the side

POPEYE 15.95

Stuffed with farm fresh spinach and sauteed mushrooms. Bathed in homemade salsa verde and topped with queso fresco

Served with your choice of Hash Brown or Country Potatoes

CLASSIC BACON AVOCADO 15.95

Two poached eggs, spinach, tomato, avocado, and applewood bacon on toasted english muffin topped with homemade creamy hollandaise sauce.

BIRRIA 15.95

Two poached eggs, our signature slow cooked birria meat on toasted english muffin topped with crunchy coleslaw, served with a small side of savory birria consommé topped with diced onions and cilantro.

COUNTRY 15.95

Two poached eggs, jumbo sausage patties on top of a fluffy homemade biscuit cut in half topped with homemade savory country gravy.

FIERY CHORIZO 15.95

Two poached eggs, chunky chorizo con papas topped on mexican blend cheese crusted english muffin with a drizzle of house spicy chipotle sauce



All skillets are made with Eggs on a bed of Hash Brown or Country Potatoes with choice of Toast or 3 Charred Tortillas or Biscuits

Substitute with Egg Whites 1.49. Add Avocado 2.99

THE COWBOY 15.95

Hickory smoked ham, applewood bacon, pork sausage, bell peppers, onions, tomatoes and shredded jack & cheddar blend

HUNGRY GOYOTE 15.95

Chorizo & eggs scrambled together topped with pico de gallo, sour cream and mexican blend cheese.

HOMESTYLE CHICKEN FRIED STEAK 16.95

Homemade chicken fried steak topped with country gravy and fresh parsley.

BIRRIA 16.95

Our signature slow cooked birria, onions, bell peppers, tomatoes and mexican blend cheese. Topped with pickled onions. Served with consommé on the side

NUTELLA PANGAKES 11.95 3 fluffy house-made pancakes topped with nutella and fresh bananas. Topped with powdered sugar and whipping cream

BANANA & BERRIES 11.95

3 fluffy house-made pancakes topped with fresh bananas and fresh berries. Topped with powdered sugar and whipping cream

CHOCOLATE CHIP 11.95

3 fluffy house-made pancakes topped with chocolate chips with a drizzle of chocolate sauce. Topped with powdered sugar and

BUILD YOUR OWN

OMELETTE 11.95

Ready to become a pro omelette artist?

CHOICES OF PROTEIN: Each 1.50 Bacon; Sausage; Ham; Chorizo

CHOICES OF VEGGIE: Each 0.50

Onions; Tomatoes; Bell Peppers; Mushrooms; Spinach; Olives; Jalapenos

CHOIGE OF GHEESE: Each 0.50 Blended; Queso Fresco; Feta

Served with side of Butter and Maple Syrup

OREO FRENCH TOAST 12.95 2 thick hand-cut brioche french toast topped with crumbled oreos. Topped with powdered sugar and whipping cream

BERRIES & GREAM FRENCH TOAST 12.95 2 thick hand-cut brioche french toast topped with berries. Topped with powdered sugar and whipping cream

CHURRO FRENCH TOAST 12.95

2 thick hand-cut brioche french toast topped with scoop of churro butter and a drizzle of caramel sauce. Topped with powdered sugar and whipping cream

MAKE IT COMBO 5

BANANA WALNUT 11.95

sugar and whipping cream

BISCOFF 12.95

3 fluffy house-made pancakes topped with fresh bananas and walnuts. Topped with powdered sugar and whipping cream

3 fluffy house-made pancakes topped with scoop of biscoff butter, fresh bananas and biscoff cookie. Topped with powdered

Add eggs(2) of your choice & bacon(2) or sausages(2) to your Pancakes, Waffle or French Toast

Served with side of Butter and Maple Syrup

FRESH FRUIT WAFFLE 11.95

A homemade belgian style waffle topped with blueberries, strawberries, and bananas. Topped with powdered sugar and whipping cream.

CHOCOLATE WAFFLE 11.95

A homemade belgian style waffle topped with chocolate chips and drizzle of chocolate sauce. Topped with powdered sugar and whipping cream.

B-N-W WAFFLE 11.95

A homemade belgian style waffle topped with bananas, nutella and walnuts. Topped with powdered sugar and whipping cream.

PISTACHIO WAFFLE 12.95

A homemade belgian style waffle topped with pistachio butter sauce and pistachios. Topped with powdered sugar and whipping cream.

The Classic ALL AMERICAN BREAKFA

2 EGG GOMBO 14.95 2 eggs with your choice of applewood crispy bacon(2) or hickory smoked ham(half slice) or savory pork sausages(2). Served with your choice of Hash Brown or Country Potatoes and choice of Toast or 3 Charred Tortillas or Biscuits & Gravy or Fruit Substitute with Egg Whites 1.49. Add Avocado 2.99

STEAK AND EGGS 21.95

Certified angus ribeye 10 oz steak with 2 eggs of your choice, and garlic butter. Served with your choice of Hash Brown or Country Potatoes and choice of Toast or 3 Charred Tortillas or Biscuits & Gravy or Fruit.
Substitute with Egg Whites 1.49. Add Avocado 2.99

CHICKEN FRIED STEAK AND EGGS 16.95

Hand bounded and battered chicken fried certified angus steak with 2 eggs of your choice. Served with your choice of Hash Brown or Country Potatoes and choice of Toast or 3 Charred Tortillas or Biscuits & Gravy or Fruit. Substitute with Egg Whites 1.49. Add Avocado 2.99

AVOGADO TOAST 12.95

Freshly smashed avocado on toasted sourdough. Topped with cherry tomatoes, thin sliced red onions, queso fresco, flaky sea salt & a light drizzle of savory balsamic glaze. Add One(1) Egg 2.25. Two(2) Eggs 3.45

HOT MESS 21.95

A fluffy pancake, crispy belgian waffle, and thick cut french toast stacked high and topped with 2 eggs, z appiewood bacon strips, and fried chicken. Served with butter and mapie syrup

CHICKEN & WAFFLES 15.95

Fried seasoned chicken sandwiched in thick hickory smoked bacon and cheese battered belgian style waffles. Topped with powdered sugar and maple syrup with a side of butter

CALIFORNIA SCRAMBLE 15.95

Scrambled egg whites with fresh spinach and tomatoes. Topped with shredded jack & cheddar blend cheese and sliced avocado.

Served with choice of Hash Browns or Country Potatoes

SOUTH OF BORDER WITH

CHILAQUILES 15.95

Fried tortillas bathed in choice of red (rojos) or green (verdes) salsa. Topped with sour cream, queso fresco, and pickled red onions, layered over beans and 2 eggs of your choice Add Chicken 2.99 Steak 3.49 Chorizo 3.49 Birria. 4.99. Add Avocado 2.99

BRUNCHILADAS 13.95

Three cheese enchiladas over a bed of melted cheese, topped with homemade special salsa, choice of egg, house made pickled onion, queso fresco and sour cream Add Chicken 2.99 Steak 3.49 Chorizo 3.49 Birria. 4.99. Add Avocado 2.99 **HUEVOS RANCHEROS** 14.95

Crispy corn tortilla topped with beans, cilantro, queso fresco, homemade special salsa with onions and choice of eggs Add Chicken 2.99 Steak 3.49 Chorizo 3.49 Birria. 4.99. Add Avocado 2.99

HUEVOS DIVORGIADOS 16.95 Choice of eggs served with tortillas and separate red and green salsa with a partition of thin cut avocado slices and topped with queso fresco and fresh cilantro. Served with a side of green salad. Add Chicken 2.99 Steak 3.49 Chorizo 3.49 Birria. 4.99







BLUEBERRY GRILLED CHICKEN 14.95

Spinach, spring mix, Fresh blueberry, grilled chicken, greek feta, candied walnuts, drizzle of honey with balsamic dressing

TWISTED GOBB 14.95

Romaine lettuce, avocado, cherry tomatoes, with marinated grilled chicken on the side. Topped with an egg, crispy applewood bacon, blue cheese Served with choice of blue cheese or ranch dressing

HUEVO HOUSE FLAGO TAGO 15.95

Fresh spring mix greens, pico de gallo, sour cream, sliced avocado, cheese, slow cooked beans, with your choice of protein in taco shell Served with creamy cilantro dressing

ACAI BOWL 12.95

Acai topped with granola, sliced strawberries, banana, blueberries, chia seeds and a drizzle of coconut nectar and creamy peanut butter

HUEVO HOUSE EMPANADAS 9.95

Handmade fluffy empanadas, stuffed with beef and cilantro topped with queso fresco. Served with a fresh creamy cilantro dipping sauce

SMALL BITES

Hand battered Elote bites, stuffed with fire roasted corn, jalapeño cream cheese, queso fresco and fried to perfection. Served with

AVOCADO FRIES 7.95

ELOTE BITES 7.95

chipotle mayo dipping sauce.

Lightly battered avocado slices fried to perfection. Served with creamy cilantro dipping sauce



OLD FASHIONED 13.95

Certified angus beef patty with melted american cheese, lettuce, tomatoes, red onions, pickles and mayonnaise between toasted brioche buns

CHORIZO GRILLED CHEESE 15.95

Grilled sourdough bread stuffed with shredded jack & cheddar cheese, chorizo, grilled onions with certified angus beef patty and chipotle mayo.

BAKO'S FRIED AVOGADO 15.95

Certified angus beef patty topped with battered fried avocados, applewood bacon, american cheese, lettuce, tomatoes mayonnaise between toasted brioche buns

HUEVO HOUSE BRUNCH 15.95

Certified angus beef patty topped with bacon, hash brown, and fried egg with melted american cheese between toasted brioche buns

OG' BREAKFAST BURRITO \$13.95 Choice of applewood bacon, sausage, ham or chorizo cooked with eggs, shredded jack & cheddar cheese, and choice of hash brown or country potatoes. Served with side of salsa verde and pico de gallo

WET 'SUNRISE' BURRITO \$14.95

Choice of chicken, steak, birria or chorizo, beans, sour cream, pico de gallo, guacamole and mexican blend cheese in warm tortilla topped with choice of salsa roja or salsa verde and sunny side up egg

QUESABIRRIA Y GONSOMMÉ 14.95 Two crunchy corn tortillas filled with shredded overnight slow cooked beef birria and mexican blend cheese. Topped with red pickled onion, cilantro. Served with a side of house salsa verde, consommé and lime wedges

SWEET AND CREAMY PANGAKE TAGOS 12.95

3 mini pancakes, filled with sweet home made cream and fresh berries. Served with a side maple syrup and churned butter

BAJA FISH TAGOS 13.95

3 soft tortillas with cerveza battered fish, pico de gallo, queso fresco, coleslaw with drizzle of creamy cilantro sauce Served with beans, salsa verde, sour cream and lime wedges on the side

JUNIOR PANGAKE(1), BAGON(2) **OR SAUSAGE(2)** 6.95 EGGS(2) AND JUNIOR PANCAKE(1) 6.95

CHICKEN TENDERS AND FRIES 7.95

TOAST **COLESLAW** BEANS **CUP OF FRUIT** SIDE SALAD **BISCUITS & GRAVY**

FRENCH FRIES

Served with choice of French Fries or Cup of Soup or Side Salad Substitute with Avocado Fries 2.5 Substitute with Impossible Patty 1

BREAKFAST SANDWICH 12.95

Egg of your choice, smashed avocado, american cheese, applewood bacon, and sausage patty in toasted all seasoning bagel.

BLTA 12.95

Applewood bacon, american cheese, crispy lettuce, tomato, avocado, mayonnaise on toasted sourdough

HUEVO HOUSE PROTEIN WRAP 14.95

Grilled chicken, fresh greens, diced tomatoes, shredded jack & cheddar cheese, applewood bacon and creamy cilantro dressing wrapped in a warm flour tortilla Add Avocado 2.99

JALAPEÑO MESQUITE 15.95 **SMOKED PASTRAMI**

Slow Mesquite smoked pastrami, thin sliced and charred to perfection topped with sautéed onions, jalapeños, chipotle mayo, pepper jack cheese on toasted ciabatta bun

FAJITA PHILLY STEAK 15.95

Steak, onions and green bell peppers cooked with flavorful marinade, combined with gooey pepper jack cheese, and served on a toasted ciabatta bun

NASHVILLE HOT CHICKEN 14.95

Crispy Chicken tossed in Nashville hot sauce topped with pickles, coleslaw, pepper jack cheese and mayonnaise on ciabatta bun

CHIPOTLE CHICKEN MELT 14.95

Smoked grilled chicken, bacon, pepper jack cheese and chipotle mayo sauce on toasted sourdough

HOUSE COFFEE 3.50

DECAF 3.50

HOT TEA 3.50

Earl Grey, Peach Lemonade, Acai Berry, Raspberry Hibiscus, Jasmine, Orange Cinnamon

HOT CHOCOLATE 5

ICED TEA 4

LEMONADE 3.50

SOFT DRINKS 3.50

JUICE 4

Apple, Cranberry, Orange, Mango

MILK OR CHOCOLATE MILK 4

MILKSHAKES 6

Vanilla, Strawberry, Chocolate Oreo, Peanut Butter Banana, Biscoff Caramel









