

EAT. DRINK. SOCIALIZE.

NIGHTS & WEEKENDS WEEK OF APRIL 20TH

BREAKFAST MENU

COUNTRY BENEDICT

2 Eggs your way and 2 Biscuits with Sausage
Gravy

GRIDDLE

Breakfast Sandwich: with choice of
pork sausage, bacon or ham
on toasted english muffin, egg and
cheddar cheese

Breakfast Burrito: with choice of pork
sausage or bacon wrapped in flour tortilla
with eggs, peppers, onions and
cheddar cheese

Pancakes: 2 buttermilk pancakes with
breakfast syrup

OMELET

Build Your Own: choice of up to 5 ingredients
pork sausage, bacon, ham or chorizo
tomato, onion bell pepper, spinach or
mushroom
cheddar, american or swiss

LUNCH MENU

KITCHEN COMFORT

Quesadilla

choice: cheese, chicken breast or roasted
vegetable

Smoked Pulled Pork

smoked pulled pork, tangy bbq sauce, brioche
bun

BOWLS

Taco Cantina Bowl

have it as a burrito

cilantro brown rice, spicy black beans, roasted
vegetables, pico de gallo, shredded cheese,
salsa verde, cream, tortilla strips

Teriyaki Bowl

choice: chicken, pork or tofu
served with choice of brown rice or white rice
choice of sauteed vegetables or none
choice of teriyaki sauce or no sauce

OCOTILLO PUBLIC HOUSE

HAMBURGER

lettuce, tomato, onion, pickle brioche bun

CHICKEN TENDER BASKET

chicken tenders and fries

GRILLED CHICKEN BREAST OR CRISPY CHICKEN BREAST

lettuce, tomato, onion, pickle brioche bun

CHIPOTLE BLACK BEAN PATTY

lettuce, tomato, onion, pickle brioche bun

GRILLED THREE CHEESE

cheddar, swiss, provolone on texas toast

additions: cheese: cheddar, American, swiss, provolone

Grill Sides: french fries, tater tots, onion rings

GRAB & GO

Yogurt Parfait

vanilla yogurt, mixed berries
and granola

Fresh Fruit

Cantaloupe, honeydew,
pineapple, watermelon

SQUARE ROOT

Caesar Salad

romaine lettuce, shredded parmesan, croutons

House Salad

seasonal greens, shaved onion, grape tomato, cucumbers

add a protein: chicken breast, salmon, tofu

dressing: ranch, blue cheese, caesar,
balsamic vinaigrette