

Breakfast

Weekend Brunch

Breakfast served: Tuesday - Sunday 7 - 11am

Bagels & Toppings

select bagel assortment 3.50

Cream cheese:

plain, chive, honey walnut or fruit 1
butter/house-made Jam 1
cream cheese, lox, capers, onion 5
Avocado 3

Breakfast Burritos 7

Choice of:

bacon, ham, sausage or chorizo,
potatoes, cheese, eggs

Breakfast Sandwiches 7

Choice of:

- bacon, ham or sausage
- white american, cheddar, provolone,
pepper jack
- sourdough, multi-grain, bagel, biscuit

Staff Meal - 2 eggs fried or scrambled, breakfast potatoes, choice of bacon or sausage, sourdough, wheat toast or biscuit 8

House-made Pastries Mkt

daily selections

Cakes

short stack (1) 6
double stack (2) 8
add fresh fruit 2

Beverages

fountain/ice tea /juice 3
coffee 3
milk shake 6
(vanilla, chocolate, strawberry, caramel, daily flavors)

Brunch served: Saturday - Sunday 8am - 1pm

Egg Plates

Staff Meal - 2 eggs fried or scrambled, breakfast potatoes, choice of bacon or sausage, sourdough, wheat toast or biscuit 8

The Bama - country fried steak topped with house made sausage gravy and green onions, fried or scrambled eggs, breakfast potatoes and seasonal fruit 13

Yours Truly - 8 oz grilled sirloin steak and two eggs, fried or scrambled, served with breakfast potatoes and grilled asparagus with side hollandaise 14

The Stack - buttered grits topped with braised short rib, red eye gravy, fried eggs and green onion 11

Chilaquiles - tortilla chips topped with chicken Chile Colorado, queso fresco, salsa verde, avocado, chipotle crema, summer corn and black bean relish, fried eggs 10

The Yaya - two biscuits with sausage gravy, eggs, country ham and breakfast potatoes 11

Omelets 9

Build your own - comes with breakfast potatoes and choice of sourdough or whole grain toast, English muffin, or biscuit

Meats (pick 1 - \$1 for each additional)
bacon, ham, sausage, pork belly, chorizo,
short rib

Vegetables - (pick 2 - \$1 for each additional)
mushrooms, avocado, onions, zucchini, pico de Gallo, tomato, green chilis, bell pepper

Cheeses (pick 1 - \$1 for each additional)
cheddar, provolone, white american, queso fresco, pepper jack

Potato Hashes

The Handlebar - seasonal farmers vegetables, fresh farmers cheese, egg up, fresh herb chimichurri 9

Mojave - chorizo, queso fresco, green chilis, prickly pear jam, chipotle crema, pico de gallo, cilantro, egg up 10

The Kingston - corned beef, onions, bell peppers, cheddar, The Shop beer mustard, egg up 10

Far East - pork belly, black vinegar, gochujang aioli, bell peppers, onions, furikake, egg up 9

Sweets

Served with side of bacon or sausage

Cakes -

short stack (1) 6
double stack (2) 8
add fresh fruit 2

French Toast - house made brioche, cinnamon, powdered sugar 7

"the french way" - house made brioche topped with vanilla pastry creme, then bruleed and topped with berries +3

Others and Sides

Yogurt parfait - greek yogurt bowl topped with house made granola, seasonal fruit, chia seeds 7

Avocado toast - house made brioche topped with avocado and seasonal ingredients 7

On the Side

bacon 3
sausage 3
egg 1
toast 1
biscuit or english muffin 2

Lunch & Dinner

Lunch Served Tuesday - Sunday 11am - close

Appetizers

Loaded House-made Tater Tots 8

East - pork belly, gochujang aioli, black vinegar, farm greens, egg up, furikake

West - green chile queso fundido, summer corn and black bean relish, chicken chile colorado, guacamole, fresh cream

Chicken Wings (6 or 12) brined and double fried
Choice of: house buffalo (hot or mild), alabama bbq, garlic parmesan or vietnamese with farm veggies and buttermilk dressing 6 / 11

Farmer Veggies - served roasted and raw with various dips mkt

Lobster Roll Sliders (3) - house baked, split top, butter toasted brioche rolls, maine lobster salad 18

Soft Pretzels - served with The Shop Beer Co mustard and queso 8

Onion Rings - beer battered served with comeback sauce 7

Nachos - queso fundido & cotija cheeses, pico de gallo, black bean and corn relish, avocado crema 8

Add chicken, pork belly or steak 3/3/4

Salads

Garden - farm mixed greens, tomato, red onion, avocado, carrot, cucumber, cilantro pesto vinaigrette 9

Soba - mixed greens and cabbage, soba noodle, broccoli, peppers, fresno chile, grilled chicken, sesame ginger dressing 11

Arizona - grilled sirloin, mixed greens, pico de gallo, avocado, queso fresco, tortilla strips, buttermilk chipotle dressing 13

Sandwiches

Served with house made chips, fries or seasonal fruit
Extra side of fries +3

The Cruiser - corned beef, sauerkraut, swiss cheese, comeback sauce, on marble rye 11

Kahuna Tuna - albacore tuna, dijon aioli, pineapple and hot pepper relish, farm greens, tomato, on multi-grain bread 8

The Frenchie - roast beef, caramelized onion, provolone on a baguette served with au jus 12

Beverages

fountain/ice tea /juice 3

coffee 3

milk shake 6

(vanilla, chocolate, strawberry, caramel, daily flavors)

Burgers and Chicken

Served with house made chips, fries or seasonal fruit
Extra side of fries +3

Handlebar Burger - 1/2 pound angus ground patty, white american cheese, grilled onions, farm greens, tomato, comeback sauce 10

Backyard Burger - 1/2 pound angus ground patty, cheddar cheese, bacon, coleslaw, tomato, onion ring, jack daniels bbq sauce 11

The OC - 1/2 pound angus ground patty, pepper jack, avocado, roasted anaheim green chilis, pico de gallo, chipotle aioli 11

The Melt - 1/2 pound angus ground patty, Swiss cheese, mushrooms, grilled onions, comeback sauce, on marble rye 10

The GCS - grilled chicken breast, swiss, grilled onions, pickles, tomato, greens, dijon aioli 10

Crispy Clucker - crispy fried chicken breast, agave mayo, farm greens, tomato, pickle, onions 10

Boy I Love Losing Super Bowls - crispy fried chicken sandwich tossed in house buffalo sauce, pepper jack cheese, buttermilk dressing, pickles, farm greens, tomato 11

Favorites

The Tricky Ricky - bacon wrapped all beef hot dog, pinto beans, tomato, pickled red onion and tomatillo relish, agave mayo, yellow mustard 8

The Ballpark - all beef hot dog with choice of onions, yellow mustard, pickles, tomatoes or all beef chili, cheese and onions 7

Lunch Lady Sloppy Joe - ground beef, fried jalapeños, bacon, cheddar cheese, shredded cabbage 8

Chicken Tender Basket - house brined buttermilk fried chicken tenders served with comeback sauce 9

Dinner (served after 4pm only)

Buttermilk Fried Chicken - bone in leg and breast buttermilk fried chicken served with roasted shallot mash, drippings gravy and elote 14

Fish N Chips - beer battered alaskan cod served with coleslaw and tarter 13

Adams Mac N Cheese - cavatappi pasta, béchamel three cheese sauce, crispy pork belly, chimichurri, bread crumbs 13

Veggie Stir Fry - ponzu sautéed seasonal vegetables with rice, soba noodles, sesame oil and garlic 12
Add chicken or steak 3/4

Beer

Domestics 3.50

Bud light / Coors Light
Miller lite / Michelob Ultra

Arizona Cans & Bottles

Big blue Van 7
College street brew house & pub, Lake havasu city, big blue van, fruit beer, 5.8%

Huss koffee Kolsch 7
Huss, Tempe, koffee Kolsch, kolsch, 4.75%

Huss Scottsdale blonde 7
Huss, Tempe, Scottsdale blonde, Kolsch, 4.75%

Papago Orange Blossom 7
Papago, Scottsdale, orange blossom, fruit wheat beer, 5%

Santan Hefe 7
Santan, Chandler, Hefeweizen, Hefeweizin, 5.0%

Sonoran Different IPA 7
Sonoran brewing co.,Phoenix, dfrnt IPA, English India pale ale, 6.2%

That Brew Strawberry Blonde Session 7
That Brewery, Pine, strawberry blonde, blonde ale, 5.2%

Sun Up White Russian Stout 5
Sun Up Brewing Co, Phoenix, White Russian imperial Stout, American double/imperial stout, 9.2%

Dragoon IPA 5
Dragoon, Tucson, IPA, India pale ale, 7.3%

Imports 5
Stella / Fat Tire / Bohemia / Dos xx

\$3 All day everyday

PBR

Liquor & Wine

Calls 7

Titos
Deep Eddy Ruby Red grapefruit
Smirnoff Vodka
Smirnoff Cherry
Smirnoff Raspberry
Smirnoff Grape
Jack Daniels
Meyers white rum
Captain Morgans
Evan williams
Jameson
Seagrams gin

Premiums 8

Grey Goose
Crown Royal
Hendricks

Wines

Sycamore Lane Chardonnay 5/17
Clean Slate Riesling 7/24
Joel Gott Sauvignon Blanc 7/26
Charles & Charles Rose 7/27
The White Doe White Blend 9/34
Coastal Vines Cabernet 5/15
Angeline Cabernet 7/25
Leese-fitch Meot 7/25
Hopes End Red blend 7/25

Sparkling

Opera Prima Brut 4/14

HAPPY HOUR

\$1.00 off of all crafts and imports
\$1.00 off of call liquor

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Meyers white rum
Captain Morgans
Evan williams
Jameson
Seagrams gin

Premiums 8

Grey Goose
Crown Royal
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