

Breakfast Menu

Breakfast Menu Served 8AM - 12PM

Lunch/Dinner Menu Served 11AM - Close

BURRITOS

All burritos are made with five scrambled eggs and wrapped in an extra large flour tortilla.

Build your own starting at \$14.

Make it "wet" with Hollandaise Sauce \$4, Salsa \$3 or Sausage Gravy \$3.

Substitute with a Gluten Free Tortilla for \$2. Substitute with Egg Whites for \$2.

#1 - The Peter Griffin *Traditional*

Tots and American Cheese with your choice of Bacon, Ground Sausage or Ground Chorizo \$17.5

#2 - The Charlie Murphy *Veggie*

Tots, Black Beans, Spinach, Tomato, Cream Cheese, Sautéed Mushrooms and Red Peppers \$17.5

#3 - The Sonora *Chilaquiles*

Corn Tortilla Strips tossed in Salsa with Ground Chorizo, Avocado, Pickled Jalapeños, Black Beans and Cojita Cheese \$17.5

#4 - Country Roads *Denver Omelette*

Grilled Diced Ham, Bacon, Green Onion, Red Peppers and Swiss Cheese \$17.5

#5 - The Stone Cold Stunner *Cowboy*

Tots, Ground Sausage, Red Peppers, and Grilled Onion served "wet" with Sausage Gravy and garnished with Green Onion \$17.5

#6 - The Tenaya *Veggie Fajita*

Fajita-Style Peppers & Onions with Monterey Jack Cheese, Salsa and Fresh Jalapeños \$17.5

#7 - The USMC *Steak & Eggs*

Sliced Ribeye, Tots, Sautéed Mushrooms, Grilled Onions, White Cheddar Cheese and A1 Sauce \$20

#8 - The People's Elbow *Eggs Benedict*

Grilled Diced Ham, Swiss Cheese, and Sweet Potato served "wet" with Hollandaise Sauce and garnished with Diced Tomatoes \$17.5

The Bozack *Tacos*

Scrambled Eggs, Taco Cheese, Avocado, Bacon, and a Hash Brown on Corn Tortillas.

Served with your choice of side. \$17.5

The Pedro *Quesadilla*

Scrambled Eggs, Grilled Diced Ham, Ortega Chiles, Fresh Jalapeños and Taco Cheese \$17.5

The Tina *Veggie Quesadilla*

Scrambled Eggs, Black Beans, Sweet Potato, Pickled Jalapeños and Taco Cheese \$17.5

CALL AN "AUDIBLE"

Change up any item on the menu with: Avocado **\$3**, Tomato **\$1**, Pickles **\$1**, Fresh or Pickled Jalapeños **\$1**, Red Peppers **\$2**, Grilled Onion **\$2**, Sautéed Mushrooms **\$3**, Ortega Chile **\$1.5**, Bacon **\$3**, a Bratwurst **\$8**, Pork Belly **\$10**, Feta Cheese **\$2**, Bleu Cheese Crumbles **\$2**, Any Sliced Cheese **\$1.5**, Hash Brown **\$2**, Ground Sausage **\$3**, Ground Chorizo **\$3**, Sliced Full 8oz Ribeye **\$18**, Spinach **\$2**, Black Beans **\$2**, Diced Ham **\$3**, Black Bean Patty **\$7**, Sweet Potato **\$2**, Tots **\$3**, Cream Cheese **\$3**, Country Gravy **\$2**, Salsa **\$2**, Green Onion **\$1**, Fajita Style Peppers & Onions **\$3**, Chilaquiles **\$3**, Cotija Cheese **\$1**, A1 Sauce **\$2**, Sour Cream **\$2**

COCKTAILS

The Red Mucker *Bloody Mary* Tahoe, NV

Tito's Vodka & Audible's Bloody Mary Mix served with a Guinness float, pickle spear, celery, and a bleu cheese stuffed olive \$10

The Flaming Moe *Michelada*

Modelo Especial w/ Clamato, Cayenne-Garlic Tabasco, fresh lime juice & a Tajin crusted rim \$10

The Purple Rain *Paloma*

Cazadores Reposado Tequila shaken with agave nectar, fresh lime juice, ruby red grapefruit juice finished with soda water & a Tajin crusted rim \$10.5

Health, Wealth & Happiness *Espresso Martini*

Ocean Vodka shaken w/ Ocean Espresso Vodka and garnished with three Espresso Beans \$8

Add a shot of Irish Cream \$3

The Dude *White Russian Espresso Martini*

Vanilla Vodka shaken with Ocean Espresso Vodka & Irish Cream Liqueur \$9

The 19th Hole *Chip Shot Espresso Martini*

Tuaca Italian Brandy shaken with Ocean Espresso Vodka & Irish Cream Liqueur \$10

The Andre the Giant *French Mimosa*

A split of champagne with orange juice & Chambord Raspberry Liqueur \$13

Milkshake

Vanilla Vodka shaken with Irish Cream, Kahlua & Cream \$10

The Fernando Valenzuela *Jalapeño Margarita*

House infused Jalapeño El Tequileno Tequila shaken w/ triple sec, agave nectar, fresh lime juice & o.j. \$11.5