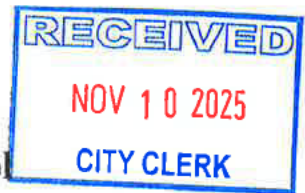


State of Arizona
Department of Liquor Licenses and Control



Created 11/10/2025 @ 11:22:46 AM

Local Governing Body Report

LICENSE

Number: Type: 012 RESTAURANT
Name: BROKEN YOLK CAFE
State: Pending
Issue Date: Expiration Date:
Original Issue Date:
Location: 440 EL CAMINO WAY
LAKE HAVASU CITY, AZ 86403
USA
Mailing Address:
Phone:
Alt. Phone:
Email:

AGENT

Name: JEFFREY CRAIG MILLER
Gender: Male
Correspondence Address:
Phone:
Alt. Phone:
Email:

OWNER

Name: BYC- LAKE HAVASU LLC
Contact Name: JEFFREY CRAIG MILLER
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23423726 State of Incorporation: AZ
Incorporation Date: 09/15/2022
Correspondence Address:

01-09-2026

Phone:
Alt. Phone:
Email:

Officers / Stockholders

Name:
NICHOLAS HARRIS

Title:
Manager-LLC

% Interest:
100.00

BYC- LAKE HAVASU LLC - Manager-LLC

Name: NICHOLAS HARRIS
Gender: Male
Correspondence Address:

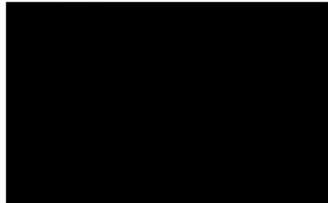
Phone:
Alt. Phone:
Email:



MANAGERS

Name: NICHOLAS HARRIS
Gender: Male
Correspondence Address:

Phone:
Alt. Phone:
Email:




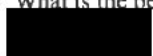
APPLICATION INFORMATION

Application Number: 362855
Application Type: New Application
Created Date: 10/01/2025

RN

QUESTIONS & ANSWERS

012 Restaurant

- 1) Are you applying for an Interim Permit (INP)?
No
- 2) Are you one of the following? Please indicate below.
Property Tenant
Subtenant
Property Owner
Property Purchaser
Property Management Company
Property Tenant
Bradley Properties

- 3) Is there a penalty if lease is not fulfilled?
Yes
What is the penalty?


- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
Yes
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
Zero
- 6) Are there walk-up or drive-through windows on the premises?
No
- 7) Does the establishment have a patio?
Yes
Is the patio contiguous or non-contiguous (within 30 feet)?
Patio contiguous
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
Yes
If yes, what is your estimated completion date?
January 2026
- 9) What type of business will this license be used for?
Restaurant

DOCUMENTS

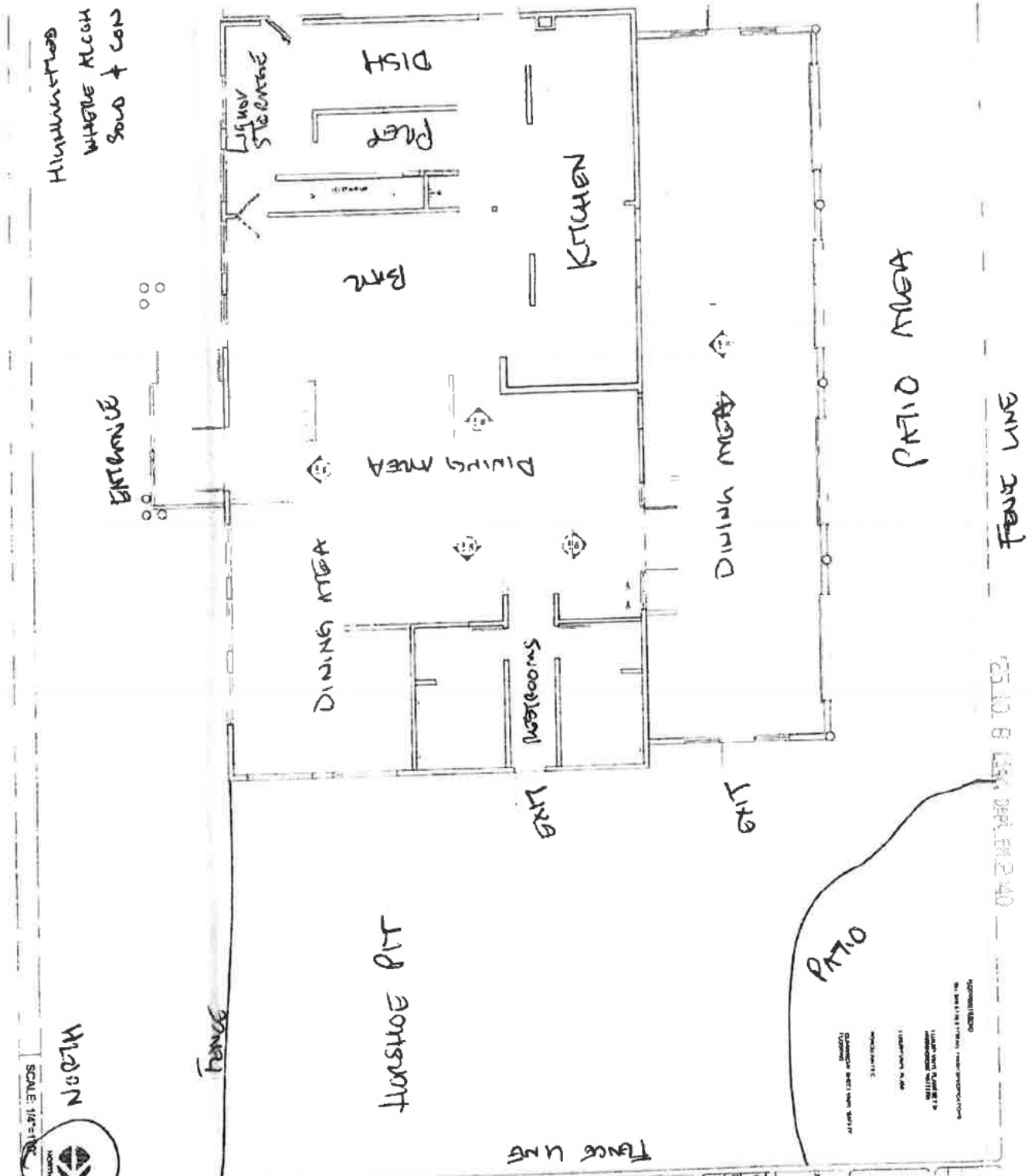
DOCUMENT TYPE	FILE NAME	UPLOADED DATE
MISCELLANEOUS	CraigAlienStatus25.pdf	10/01/2025
RECORDS REQUIRED FOR AUDIT	BYCAudit.pdf	10/01/2025
DIAGRAM/FLOOR PLAN	BYCDiagram.pdf	10/01/2025
MENU	BYCMenu.pdf	10/01/2025
QUESTIONNAIRE	BYCQuestionnaires.pdf	10/01/2025
RESTAURANT OPERATION PLAN	BYCRestOp.pdf	10/01/2025
	BYCMenu25.pdf	10/23/2025
	Nick25.pdf	10/23/2025

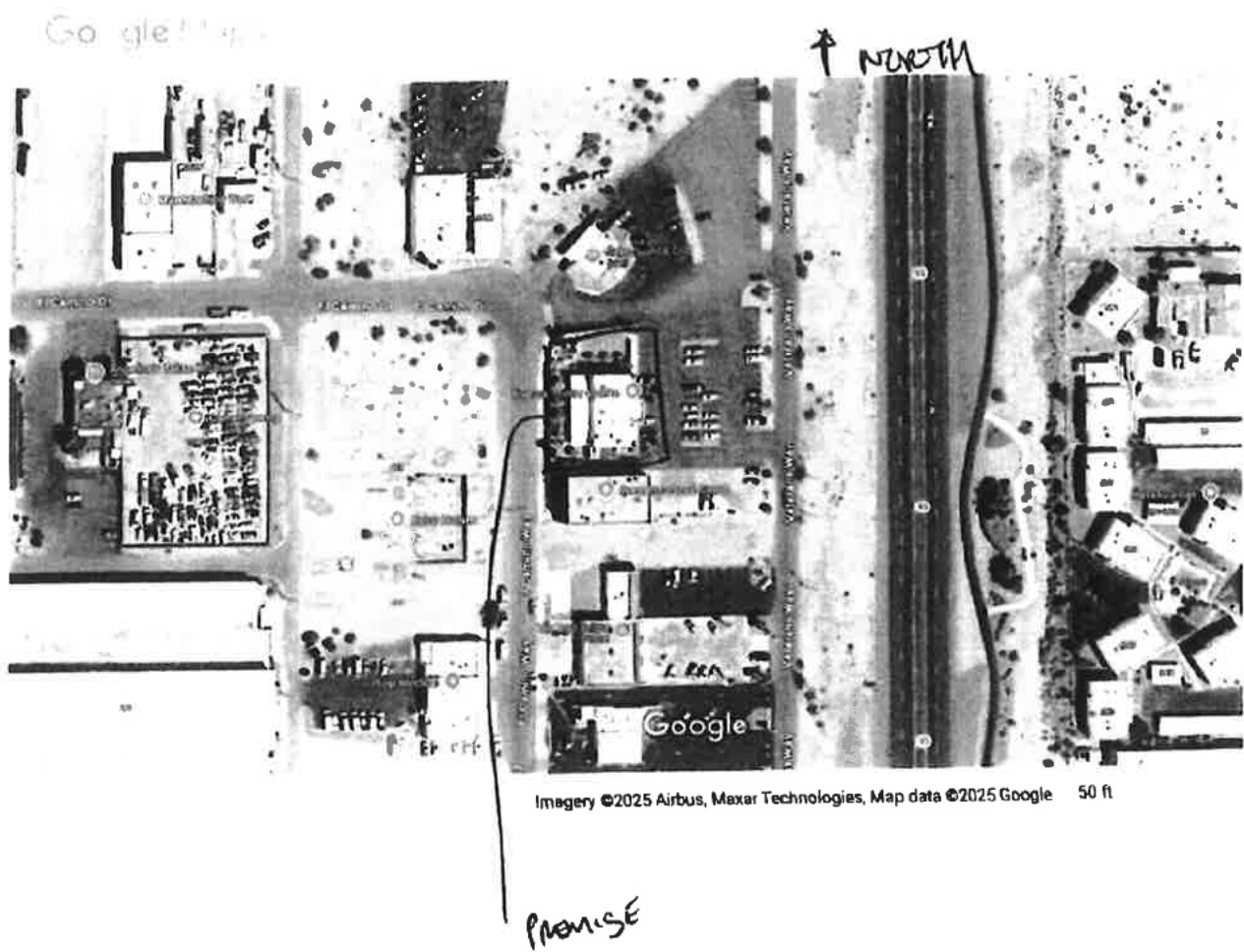
A5
 SCALE: 1/8" = 1'-0"
 NORTH
 11/20/11

BROKEN YOLK CAFE'
 440 EL CAMINO WAY
 LAKE HAVASU CITY, AZ 86403

PRATT CONSTRUCTION
 1000 W. WILSON AVE. SUITE 100
 LAS VEGAS, NV 89106
 (702) 735-1111
 www.prattconstruction.com

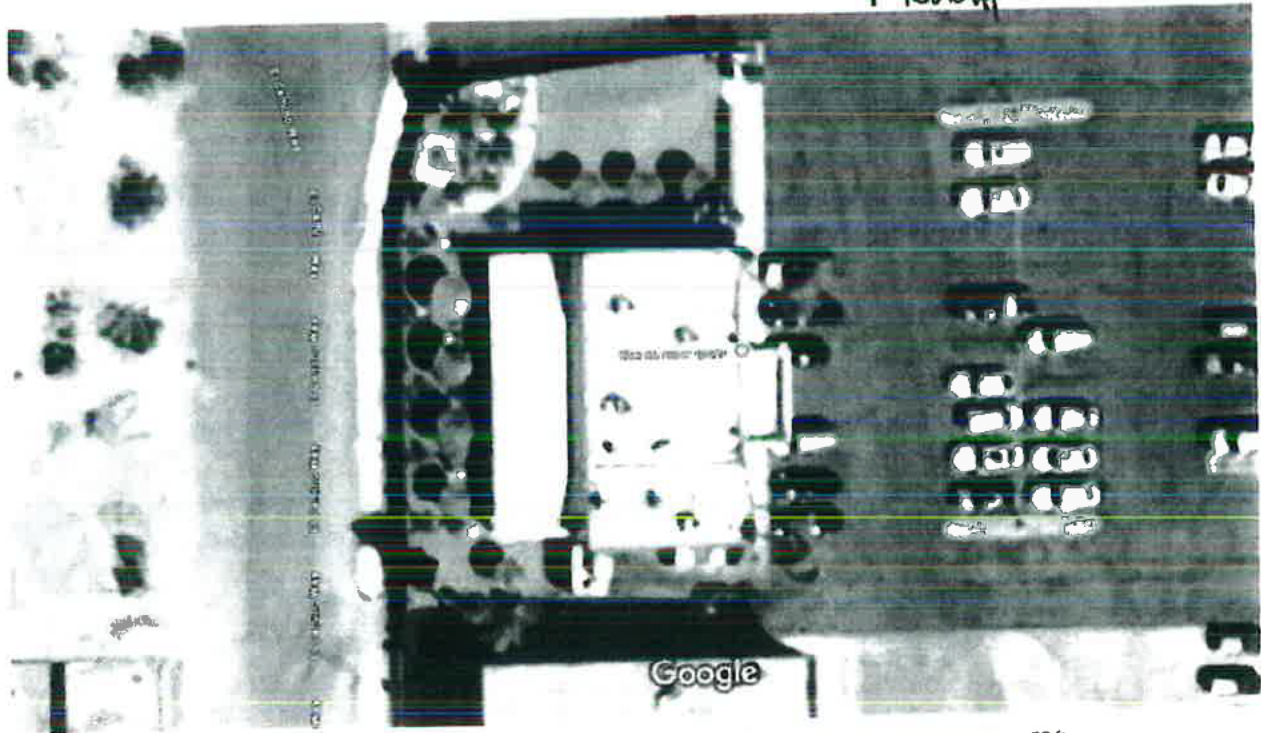
APPROVED FOR CONSTRUCTION
 BY THE CITY OF LAS VEGAS
 PROJECT NO. 11-001
 DATE: 11/20/11
 DRAWN BY: J. B. BROWN
 CHECKED BY: J. B. BROWN
 APPROVED BY: J. B. BROWN





Google Maps

4 North



Imagery ©2025 Airbus, Map data ©2025 Google 20 ft

25 10 8 4pm, Sept 9, 2025



RESTAURANT/HOTEL/MOTEL OPERATION PLAN

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with **Black Ink**

Broken Yolk Cafe

1. Name of restaurant (Please print):

2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	Vollrath Model No. CBGHD-18
Oven	Vulcan Model No. VC44GD
Freezer	Everest Refrigeration Model No. ETBSF2
Refrigerator	Everest Refrigeration Model No. EBF3
Sink	John Boos Model No. PB-DISINK101405-X
Dish Washing Facilities	John Boos Model No. 3B184-2D18-X
Food Preparation Counter (Dimensions)	18"W x 30"D x 24" (2x)
Other	

3. Attach a copy of your FULL menu with pricing **INCLUDING NON-ALCOHOLIC BEVERAGES**

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 60 %

5. Does your restaurant have a bar area that is distinct and separate from the dining area? ☒ YES ☐ No

(If yes, what percentage of the public floor space does this area cover?) 10 %

6. List the **seating capacity** for:

a) Restaurant dining area of your premises: [162]

(DO NOT INCLUDE PATIO SEATING)

b) Bar area [+8]

TOTAL [= 170]

7. What type of dinnerware is primarily used in your restaurant? ☒ Reusable ☐ Disposable ☐ Both

8. Does your restaurant contain any **games, televisions, or any other entertainment**? ☒ YES ☐ No

If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

Televisions - 6

9. Do you have live entertainment or dancing? ☐ YES ☒ No

If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. List number of employees for each position:

Position	How many
Cooks	10
Bartenders	2
Hostesses	4
Managers	1
Servers	10
Other (Busser)	6
Other (Food Runner)	3
Other ()	

I, (Print Full Name) Jeffrey Craig Miller, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: Jeffrey Miller



Arizona Department of Liquor Licenses and Control
<https://www.azliquor.gov>
(602) 542-5141

**RECORDS REQUIRED FOR AUDIT
RESTAURANT/HOTEL/MOTEL**

DLIC USE ONLY

Job #:
Date Accepted:
LC:
License #:

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

Broken Yolk Cafe

1. Name of restaurant (Please print):

2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.

3. A list of **all** food and liquor vendors

4. The restaurant menu used during the audit period

5. A price list for alcoholic beverages during the audit period

6. Mark-up figures on food and alcoholic products during the audit period

7. A recent, **accurate** inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)

8. Monthly Inventory Figures - beginning and ending figures for food and liquor

9. Chart of accounts (copy)

10. Financial Statements-Income Statements-Balance Sheets

11. General Ledger

A. Sales Journals/Monthly Sales Schedules

1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)

2) Daily Cash Register Tapes - Journal Tapes and Z-tapes

3) Dated Guest Checks

4) Coupons/Specials/Discounts

5) Any other evidence to support income from food and liquor sales

B. Cash Receipts/Disbursement Journals

1) Daily Bank Deposit Slips

2) Bank Statements and canceled checks

12. Tax Records

A. Transaction Privilege Sales, Use and Severance Tax Return (copies)

B. Income Tax Return - city, state and federal (copies)

C. Any supporting books, records, schedules or documents used in preparation of tax returns

2025 10 8 11:41 AM

13. Payroll Records

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each workday)
- D. Payroll records for all employees showing hours worked each week and hourly wages

14. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents that support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

A.R.S. §4-210(A) 7

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(M)

For the purpose of this section:

Restaurant: an establishment that derives **at least forty percent (40%)** of its gross revenue from the sale of food

Gross revenue: the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

Declaration:

I, (Print Name) Jeffrey Craig Miller, declare under penalty of perjury that I am authorized to submit this application. I have read the contents and to the best of my knowledge believe all statements made on this application to be true, correct, and complete.

Signature: _____



MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE

Pumpkin Spice Pancakes

\$14.90

Two Pumpkin Spice Pancakes topped with Whipped Cream and Pumpkin Pie Spice.

Autumn Spice Donut Holes

\$9.15

Warm, bite-sized cake donuts, lightly dusted in pumpkin pie spice and sugar, paired with a decadent caramel pumpkin cream cheese dipping sauce.

Pumpkin Spice Cold Brew

\$8.00

Chilled pumpkin spice cold brew crowned with sweet cream whipped soft top and a dash of pumpkin pie spice.

South of the Border

Breakfast Burrito

\$19.50

Scrambled eggs, bacon, cheddar cheese, homefries and avocado wrapped in a flour tortilla. Served with Mexican rice, refried beans, and salsa fresca.

Chilaquiles Bowl

\$19.50

Corn tortilla chips sauteed with red or green sauce. Topped with Jack cheese, two eggs, red onion, cilantro and sour cream.

Fiesta Burrito

\$20.65

2000

\$19.50

Huevos Con Chorizo

\$18.95

Baja Breakfast Tacos

\$19.50

Huevos Rancheros

\$18.95

Skillets

Ranchero Skillet

\$19.50

Homefried potatoes sauteed with spicy chorizo, fresh chopped serrano peppers and onions. Topped with Jack cheese, sunny side up eggs, avocado, red onion, cilantro and ranchero sauce.

Hash Skillet

\$19.50

Homefried potatoes sauteed with corned beef hash, onions and bell peppers. Topped with scrambled eggs, cheddar cheese, chopped bacon and green onion.

Country Skillet

\$19.50

Homefried potatoes sauteed with diced ham, bell peppers and onions. Topped with sunny side up eggs and our homemade country gravy.

Meat Lovers Skillet

\$20.10

Diced ham, bacon and sausage sauteed with bell peppers, onions and homefries. Topped with scrambled eggs, Jack cheese and green onions.

Benedicts

Classic Eggs Benedict

\$20.10

A toasted English muffin topped with Canadian bacon, poached eggs and hollandaise sauce.

Golden State Benedict

\$20.65

A toasted English muffin topped with grilled tomato, avocado, applewood bacon, poached eggs, hollandaise sauce and sriracha drizzle.

Sope Benedict

\$20.65

Two extra thick and crispy corn tortillas filled with shredded beef and topped with poached eggs, homemade ranchero sauce, sliced avocado, fresh salsa, cotija cheese and sour cream.

Chicken & Waffle Benedict

ES 11 3 13pm, Dept PM 3 24 1

\$20.65

Two Belgian waffle quarters topped with crispy chicken tenders, poached eggs and hollandaise sauce.

Caprese Benedict

\$20.65

A toasted English muffin topped with arugula, fresh mozzarella cheese, sliced tomato, poached eggs, hollandaise sauce and pesto basil drizzle.

Border Benedict

\$20.65

Poached eggs, seasoned carne asada and sweet corn cakes topped with our homemade poblano sauce and fresh sliced jalapeno.

2 Eggs

American Breakfast

\$16.65

Two eggs any style with your choice of bacon, sausage or corned beef hash.

Chicken Fried Steak & Eggs

\$19.50

Beef Patty, breaded and fried like chicken, smothered in Country Gravy and served with your choice of eggs, side and bread.

Two Eggs Plus

\$13.75

Two eggs any style plus your choice of side and bread.

New York Steak & Eggs

2023-11-13 11:11 AM

\$26.40

8oz New York Steak cooked to order and served with eggs, your choice of side and bread.

Coffee Bar

Coffee

\$4.55

Hot Cocoa

\$4.55

Cold Brew

\$5.70

Cappuccino

\$6.85

Cafe Latte

\$6.85

Iced Latte

\$6.85

Mocha Latte

\$7.50

Iced Mocha Latte

\$7.50

Messy Caramel Latte

\$8.95

Iced Messy Caramel Latte

\$8.95

Chai Latte

2011 3 13 PM 3:41

\$9.15

Iced Chai Latte

\$9.15

Matcha Green Tea Latte

\$9.15

Iced Matcha Green Tea Latte

\$9.15

Red Bull Raspberry Rush

\$8.00

Red Bull, blue raspberry syrup and fresh lime juice served over ice.

Sides

2 Eggs

\$5.70

2 Eggs any style

Applewood Bacon

\$6.85

3 pieces

Turkey Bacon

\$5.70

3 pieces

Link Sausage

\$5.70

2 pieces pork sausage links

Patty Sausage

\$5.70

25 11 3 14 PM 3 41

2 pieces pork sausage patties

Turkey Sausage Patties

\$5.70

2 pieces

Beyond Sausage - Plant Based (Vegan)

\$5.70

2 pieces

Homefries

\$5.70

Sliced breakfast potatoes

Hashbrowns

\$5.70

Shredded breakfast potatoes

Biscuit

\$4.55

Homemade buttermilk biscuit

Blueberry Muffin

\$4.55

Homemade blueberry muffin

Toast

\$4.55

Sourdough, Wheat, White or Rye

Pancake

\$6.05

*25 11 3 1397. Dep't #13 141

1 Buttermilk or flavored pancake

French Fries

\$5.70

Onion Rings

\$5.70

Sweet Potato Fries

\$5.70

Omelets

The Mom Omelet

\$19.50

Spinach, mushroom, onion, red and green bell pepper. Topped with avocado, salsa fresca and sour cream.

Greek Omelet

\$19.50

Egg white omelet filled with spinach, tomato, feta cheese and kalamata olives.

No Name Omelet

\$20.10

Bacon, tomato and mushroom. Topped with avocado and sour cream.

Californian Omelet

\$20.10

Bacon, homefries and American cheese. Topped with avocado and sour cream.

The Rancher Omelet

25 11 3 11 PM. Dept PM 3 11

\$20.10

Bacon, homefries, green bell pepper, tomato, green onion. topped with sour cream.

Mile High Omelet

\$20.10

Diced ham, green bell pepper, onion, American cheese.

El Fuego Omelet

\$20.10

Spicy chorizo, jalapeno, Jack cheese. Topped with salsa fresca and guacamole.

Meat Lovers Omelet

\$20.65

Pepper Jack cheese, bacon, ham, sausage, green onion.

Create Your Own Omelet

\$18.35

Create your own Omelet. First choose a cheese, then choose your filling and toppings.
Served with your choice of side and bread.

Beverages

Strawberry Banana Smoothie

\$9.15

A fruity blend of strawberries and bananas

Blueberry Banana Smoothie

\$9.15

A fruity blend of blueberries and bananas.

Orange Juice

25 11 3 119. Dept PM 3 141

\$6.30

A fresh glass of Orange Juice

Apple Juice

\$6.30

A fresh glass of Apple Juice

Lemonade

\$6.30

A fresh glass of Lemonade

Cranberry Juice

\$5.70

A glass of Cranberry juice

Iced Tea

\$4.55

Pepsi - Fountain

\$4.55

Pepsi - Fountain: The bold, refreshing, robust cola

Diet Pepsi - Fountain

\$4.55

Diet Pepsi - Fountain: A crisp tasting, refreshing pop of sweet, fizzy bubbles without calories.

Dr. Pepper - Fountain

\$4.55

Dr. Pepper - Fountain: A signature blend of 23 flavors makes every sip of Dr. Pepper truly unique

Mtn Dew - Fountain

\$4.55

25 11 3 119. Sept 11 3 41

Mtn Dew - Fountain: Mtn Dew exhilarates and quenches thirst with its one of a kind citrus taste.

Starry - Fountain

\$4.55

Starry - Fountain: A caffeine-free soda that provides a crisp, clear burst of lemon lime flavor

Red Bull Energy Drink

\$6.30

8.4oz can

Red Bull Sugar Free Energy Drink

\$6.30

8.4oz can

Red Bull Red Edition Watermelon

\$6.30

8.4oz can

Red Bull Yellow Edition Tropical

\$6.30

8.4oz can

Pancakes & Waffles

Short Stack Pancakes (2)

\$12.60

Choose from Buttermilk, Chocolate Chip, Banana, Blueberry, Cinna-Cakes or Gluten-Free. Syrup and butter served upon request. Please add condiments at checkout.

Full Stack Pancakes (3)

\$13.75

Choose from Buttermilk, Chocolate Chip, Banana, Blueberry, Cinna-Cakes or Gluten-Free. Syrup & butter served upon request. Please add condiments at check out.

ES 11 3 14pm Dept PM 3 141

Lemon Ricotta Pancakes

\$13.45

Short Stack (2) of our flavorful Lemon Ricotta Pancakes.

Cinna-Cakes

\$13.45

Short Stack (2) of our flavorful Cinnamon roll pancakes.

Belgian Waffle

\$13.75

A golden brown Belgian waffle sprinkled with powdered sugar and served with whipped butter.

Strawberry Or Banana Belgian Waffle

\$14.90

A golden brown Belgian waffle sprinkled with powdered sugar and served with your choice of strawberries or bananas and whipped cream.

Chicken & Waffles

\$19.50

Crispy chicken tenders served on a Belgian waffle with powdered sugar, syrup drizzle and whipped butter.

Waffle Sandwich

\$19.50

A Belgian waffle sandwich filled with scrambled eggs , cheddar cheese and applewood bacon.

French Toast & Crepes

25 11 3 14p, Dec 14 3 41

Tiki Toast

\$18.95

Three extra thick slices of sweet Hawaiian bread, grilled to a golden brown and topped with strawberries, blueberries, shredded coconut, caramel drizzle and powdered sugar.

Crunchy French Toast

\$18.35

Three extra thick slices of bread rolled in crunchy froasted flakes, sprinkled with almonds, raspberries and powdered sugar. Topped with whipped cream and raspberry drizzle.

Classic French Toast

\$17.20

Three extra thick slices of bread, griddled to a golden brown, sprinkled with powdered sugar and served with strawberry sauce.

Nutella Crepes

\$17.20

Three homemade crepes filled with Nutella and your choice of fresh sliced strawberries or bananas. Drizzled with more Nutella and topped with powdered sugar and whipped cream.

Churro French Toast

\$17.20

Our Classic French Toast with Cinnamon & sugar, cream cheese icing & whipped cream.

Healthy Side Up

Spicy Vegan Breakfast Bowl

\$19.50

Plant Based JUST Egg™ scrambled with spinach, mushroom, onion, green and red bell pepper over homefries and topped with plant based BEYOND SAUSAGE® hot Italian link, avocado and sriracha.

25 11 3 1:47, Sept 11 3:41

25 11 3 1347 Dep't PM 3 42

Vegan Acai Bowl

\$16.05

Acai berry sorbet topped with fresh strawberries, blueberries, bananas, sliced almonds, shredded coconut, and agave syrup.

Wellness Wrap

\$17.20

Scrambled egg whites, sauteed spinach, red bell pepper and feta cheese wrapped in a spinach tortilla.

Acai Bowl

\$16.05

Acai berry sorbet topped with fresh strawberries, blueberries, bananas, granola, shredded coconut, and honey.

Avocado Toast

\$16.05

Artisan grain bread lightly toasted and topped with fresh avocado, two poached eggs and "everything but the bagel" seasoning.

Feta Avocado Toast

\$16.65

Artisan grain bread lightly toasted and topped with fresh avocado, arugula, cherry tomatoes, feta cheese and balsamic drizzle.

Feta Avocado Toast W/Egg

\$20.40

Artisan grain bread lightly toasted and topped with fresh avocado, arugula, cherry tomatoes, feta cheese and balsamic drizzle.

Steel Cut Oats

\$10.30

A bowl of steel cut oatmeal served with strawberries, blueberries, sliced almonds and organic agave syrup.

Berry Yogurt Parfait

\$11.45

Low-fat vanilla yogurt layered with granola, strawberries and blueberries.

Breakfast Craves

Betty's Southern Biscuit & Gravy

\$16.70

Homemade buttermilk biscuit smothered with country gravy and topped with bacon or sausage.

Monte Cristo

\$18.35

Grilled ham and Swiss cheese sandwiched between two extra thick slices of French toast. Served with a side of raspberry sauce.

Croissant Breakfast Sandwich

\$17.20

Warm croissant with chipotle aioli, scrambled eggs, applewood bacon and cheddar cheese. Served with choice of side.

Kids

Kids Scrambled Egg

\$11.45

1 scrambled egg with choice of 2 sides and a drink.

Kids Pancake

\$11.45

1 buttermilk pancake with choice of 2 sides and a drink.

25 11 3 14 PM 3 42

Kids French Toast Sticks

\$11.45

French Toast sticks with choice of 2 sides and a drink.

Kids Cheeseburger

\$11.45

Cheeseburger with choice of 2 sides and a drink.

Kids Chicken Strips

\$11.45

Chicken Strips (2) with choice of 2 sides and a drink.

Kids Grilled Cheese

\$11.45

1/2 Grilled cheese sandwich with choice of 2 sides and a drink.

Extras

Utensils

Please indicate how many sets of utensils you would like. Packet includes salt & pepper.

Extra Ranch

\$0.90

Extra Sour Cream

\$0.90

Extra Guacamole

\$2.05

Extra Salsa

\$1.45

Extra Hollandaise

25 11 3 134. Def PM 3:42

\$1.45

Extra Country Gravy

\$1.45

Burgers

Old Reliable Burger

\$20.10

Ground beef patty, American cheese, lettuce, tomato and mayo.

Good Morning Burger

\$20.65

Ground beef patty, Two fried eggs, Applewood bacon, cheddar cheese, lettuce, tomato and mayo.

Wild West Burger

\$20.65

Ground beef patty, applewood bacon, onion rings, bbq sauce, cheddar cheese, lettuce, tomato and mayo.

Sandwiches & Wraps

Club Sandwich

\$18.35

Triple decker sandwich filled with sliced turkey, bacon, lettuce, tomato and mayo on your choice of toasted bread.

BLT

\$17.20

Bacon, lettuce, tomato and mayo on your choice of toasted bread.

Tuna Melt

\$17.20

Homemade white albacore tuna salad with Jack cheese on grilled sourdough bread.

2011 3 13 PM 3:42

Buffalo Chicken Wrap

\$17.20

Diced crispy chicken strips, lettuce, tomato, jack cheese, corn and ranch dressing wrapped in a spinach tortilla.

Crispy Chicken Sandwich

\$18.35

Crispy fried chicken strips, shredded lettuce, sliced dill pickles, mayo and Carolina Gold BBQ sauce on a buttered and grilled brioche bun.

Veggie Sandwich

\$16.05

Toasted wheat bread with pesto aioli, arugula, tomato, red onion, mozzarella, roasted red bell peppers and avocado. Served with your choice of side.

Fresh Salads

Grilled Chicken Caesar Salad

\$18.35

Grilled chicken breast atop Romaine lettuce tossed in Caesar dressing with tomato, parmesan cheese and croutons.

Very Berry Salad

\$18.35

Mixed greens, goat cheese, sliced strawberries, blueberries and sliced almonds with a fat free raspberry vinaigrette.

Greek Salad

\$18.35

Chopped Romaine lettuce, tomato, red onion, red and green bell pepper, feta cheese and kalamata olives in a balsamic vinaigrette.

House Salad

EST 11 3 14 PM 3 42

\$7.50

Mixed greens, shredded carrots, tomato and croutons. Served with your choice of dressing.

Soups

Homemade Chicken Veggie Soup Bowl

\$8.00

A cup of our homemade chicken veggie soup.

Tomato Basil Soup Bowl

\$8.00

A cup of our tasty tomato basil soup.

25 11 3 14 PM 3 42

South of the Border

Breakfast Burrito

\$19.50

Scrambled eggs, bacon, cheddar cheese, homefries and avocado wrapped in a flour tortilla. Served with Mexican rice, refried beans, and salsa fresca.

Chilaquiles Bowl

\$19.50

Corn tortilla chips sauteed with red or green sauce. Topped with Jack cheese, two eggs, red onion, cilantro and sour cream.

Fiesta Burrito

\$20.65

Scrambled eggs with onion, bell pepper, tomato, shredded beef and cheddar cheese wrapped in a flour tortilla and smothered in our homemade salsa verde. Topped with avocado, salsa fresca and sour cream.

Machaca

\$19.50

Two eggs scrambled with onion, bell pepper, tomato and shredded beef.

Huevos Con Chorizo

\$18.95

Two eggs scrambled with spicy chorizo.

Baja Breakfast Tacos

\$19.50

Two corn tortillas filled with scrambled eggs and spicy chorizo. Topped with avocado, salsa fresca and cotija cheese.

Huevos Rancheros

\$18.95

A grilled corn tortilla topped with two over medium eggs and homemade ranchero sauce.

Skillets

Ranchero Skillet

\$19.50

Homefried potatoes sauteed with spicy chorizo, fresh chopped serrano peppers and onions. Topped with Jack cheese, sunny side up eggs, avocado, red onion, cilantro and ranchero sauce.

Hash Skillet

\$19.50

Homefried potatoes sauteed with corned beef hash, onions and bell peppers. Topped with scrambled eggs, cheddar cheese, chopped bacon and green onion.

Country Skillet

\$19.50

Homefried potatoes sauteed with diced ham, bell peppers and onions. Topped with sunny side up eggs and our homemade country gravy.

Meat Lovers Skillet

\$20.10

Diced ham, bacon and sausage sauteed with bell peppers, onions and homefries. Topped with scrambled eggs, Jack cheese and green onions.

Benedicts

Classic Eggs Benedict

\$20.10

A toasted English muffin topped with Canadian bacon, poached eggs and hollandaise sauce.

Golden State Benedict

\$20.65

A toasted English muffin topped with grilled tomato, avocado, applewood bacon, poached eggs, hollandaise sauce and sriracha drizzle.

Sope Benedict

\$20.65

Two extra thick and crispy corn tortillas filled with shredded beef and topped with poached eggs, homemade ranchero sauce, sliced avocado, fresh salsa, cotija cheese and sour cream.

Chicken & Waffle Benedict

\$20.65

Two Belgian waffle quarters topped with crispy chicken tenders, poached eggs and hollandaise sauce.

Caprese Benedict

\$20.65

A toasted English muffin topped with arugula, fresh mozzarella cheese, sliced tomato, poached eggs, hollandaise sauce and pesto basil drizzle.

Border Benedict

\$20.65

Poached eggs, seasoned carne asada and sweet corn cakes topped with our homemade poblano sauce and fresh sliced jalapeno.

2 Eggs

American Breakfast

\$16.65

Two eggs any style with your choice of bacon, sausage or corned beef hash.

Chicken Fried Steak & Eggs

\$19.50

Beef Patty, breaded and fried like chicken, smothered in Country Gravy and served with your choice of eggs, side and bread.

Two Eggs Plus

\$13.75

Two eggs any style plus your choice of side and bread.

New York Steak & Eggs

\$26.40

8oz New York Steak cooked to order and served with eggs, your choice of side and bread.

Coffee Bar

Coffee

\$4.55

Hot Cocoa

\$4.55

Cold Brew

\$5.70

Cappuccino

\$6.85

Cafe Latte

\$6.85

Iced Latte

25 11 3 1347. 342 PM 3 42

\$6.85

Mocha Latte

\$7.50

Iced Mocha Latte

\$7.50

Messy Caramel Latte

\$8.95

Iced Messy Caramel Latte

\$8.95

Chai Latte

\$9.15

Iced Chai Latte

\$9.15

Matcha Green Tea Latte

\$9.15

Iced Matcha Green Tea Latte

\$9.15

Red Bull Raspberry Rush

\$8.00

Red Bull, blue raspberry syrup and fresh lime juice served over ice.

Sides

2 Eggs

\$5.70

25 11 3 13 PM 3:42

2 Eggs any style

Applewood Bacon

\$6.85

3 pieces

Turkey Bacon

\$5.70

3 pieces

Link Sausage

\$5.70

2 pieces pork sausage links

Patty Sausage

\$5.70

2 pieces pork sausage patties

Turkey Sausage Patties

\$5.70

2 pieces

Beyond Sausage - Plant Based (Vegan)

\$5.70

2 pieces

Homefries

\$5.70

Sliced breakfast potatoes

Hashbrowns

\$5.70

25 11 3 11:41 PM 3:42

Greek Omelet

\$19.50

Egg white omelet filled with spinach, tomato, feta cheese and kalamata olives.

No Name Omelet

\$20.10

Bacon, tomato and mushroom. Topped with avocado and sour cream.

Californian Omelet

\$20.10

Bacon, homefries and American cheese. Topped with avocado and sour cream.

The Rancher Omelet

\$20.10

Bacon, homefries, green bell pepper, tomato, green onion. topped with sour cream.

Mile High Omelet

\$20.10

Diced ham, green bell pepper, onion, American cheese.

El Fuego Omelet

\$20.10

Spicy chorizo, jalapeno, Jack cheese. Topped with salsa fresca and guacamole.

Meat Lovers Omelet

\$20.65

Pepper Jack cheese, bacon, ham, sausage, green onion.

25 11 3 11P, DEPT PM 3 42

Create Your Own Omelet

\$18.35

Create your own Omelet. First choose a cheese, then choose your filling and toppings.
Served with your choice of side and bread.

Beverages

Strawberry Banana Smoothie

\$9.15

A fruity blend of strawberries and bananas

Blueberry Banana Smoothie

\$9.15

A fruity blend of blueberries and bananas.

Orange Juice

\$6.30

A fresh glass of Orange Juice

Apple Juice

\$6.30

A fresh glass of Apple Juice

Lemonade

\$6.30

A fresh glass of Lemonade

Cranberry Juice

\$5.70

A glass of Cranberry juice

Iced Tea

\$4.55

25 11 3 11pm. Dept PM 3 42

Pepsi - Fountain

\$4.55

Pepsi - Fountain: The bold, refreshing, robust cola

Diet Pepsi - Fountain

\$4.55

Diet Pepsi - Fountain: A crisp tasting, refreshing pop of sweet, fizzy bubbles without calories.

Dr. Pepper - Fountain

\$4.55

Dr. Pepper - Fountain: A signature blend of 23 flavors makes every sip of Dr. Pepper truly unique

Mtn Dew - Fountain

\$4.55

Mtn Dew - Fountain: Mtn Dew exhilarates and quenches thirst with its one of a kind citrus taste.

Starry - Fountain

\$4.55

Starry - Fountain: A caffeine-free soda that provides a crisp, clear burst of lemon lime flavor

Red Bull Energy Drink

\$6.30

8.4oz can

Red Bull Sugar Free Energy Drink

\$6.30

8.4oz can

Red Bull Red Edition Watermelon

\$6.30

25 11 3 11:00 AM 3/12

8.4oz can

Red Bull Yellow Edition Tropical

\$6.30

8.4oz can

Pancakes & Waffles

Short Stack Pancakes (2)

\$12.60

Choose from Buttermilk, Chocolate Chip, Banana, Blueberry, Cinna-Cakes or Gluten-Free.
Syrup and butter served upon request. Please add condiments at checkout.

Full Stack Pancakes (3)

\$13.75

Choose from Buttermilk, Chocolate Chip, Banana, Blueberry, Cinna-Cakes or Gluten-Free.
Syrup & butter served upon request. Please add condiments at check out.

Lemon Ricotta Pancakes

\$13.45

Short Stack (2) of our flavorful Lemon Ricotta Pancakes.

Cinna-Cakes

\$13.45

Short Stack (2) of our flavorful Cinnamon roll pancakes.

Belgian Waffle

\$13.75

A golden brown Belgian waffle sprinkled with powdered sugar and served with whipped butter.

Strawberry Or Banana Belgian Waffle

\$14.90

2011 3 14 PM 3:42

A golden brown Belgian waffle sprinkled with powdered sugar and served with your choice of strawberries or bananas and whipped cream.

Chicken & Waffles

\$19.50

Crispy chicken tenders served on a Belgian waffle with powdered sugar, syrup drizzle and whipped butter.

Waffle Sandwich

\$19.50

A Belgian waffle sandwich filled with scrambled eggs , cheddar cheese and applewood bacon.

French Toast & Crepes

Tiki Toast

\$18.95

Three extra thick slices of sweet Hawaiian bread, grilled to a golden brown and topped with strawberries, blueberries, shredded coconut, caramel drizzle and powdered sugar.

Crunchy French Toast

\$18.35

Three extra thick slices of bread rolled in crunchy froasted flakes, spinkled with almonds, raspberries and powdered sugar. Topped with whipped cream and raspberry drizzle.

Classic French Toast

\$17.20

Three extra thick slices of bread, griddled to a golden brown, sprinkled with powdered sugar and served with strawberry sauce.

Nutella Crepes

\$17.20

25 11 3 14, Best PM 3 14C

Three homemade crepes filled with Nutella and your choice of fresh sliced strawberries or bananas. Drizzled with more Nutella and topped with powdered sugar and whipped cream.

Churro French Toast

\$17.20

Our Classic French Toast with Cinnamon & sugar, cream cheese icing & whipped cream.

Healthy Side Up

Spicy Vegan Breakfast Bowl

\$19.50

Plant Based JUST Egg™ scrambled with spinach, mushroom, onion, green and red bell pepper over homefries and topped with plant based BEYOND SAUSAGE® hot Italian link, avocado and sriracha.

Vegan Acai Bowl

\$16.05

Acai berry sorbet topped with fresh strawberries, blueberries, bananas, sliced almonds, shredded coconut, and agave syrup.

Wellness Wrap

\$17.20

Scrambled egg whites, sauteed spinach, red bell pepper and feta cheese wrapped in a spinach tortilla.

Acai Bowl

\$16.05

Acai berry sorbet topped with fresh strawberries, blueberries, bananas, granola, shredded coconut, and honey.

Avocado Toast

\$16.05

25 11 3 119. Dept PM 3:42

Artisan grain bread lightly toasted and topped with fresh avocado, two poached eggs and "everything but the bagel" seasoning.

Feta Avocado Toast

\$16.65

Artisan grain bread lightly toasted and topped with fresh avocado, arugula, cherry tomatoes, feta cheese and balsamic drizzle.

Feta Avocado Toast W/Egg

\$20.40

Artisan grain bread lightly toasted and topped with fresh avocado, arugula, cherry tomatoes, feta cheese and balsamic drizzle.

Steel Cut Oats

\$10.30

A bowl of steel cut oatmeal served with strawberries, blueberries, sliced almonds and organic agave syrup.

Berry Yogurt Parfait

\$11.45

Low-fat vanilla yogurt layered with granola, strawberries and blueberries.

Breakfast Craves

Betty's Southern Biscuit & Gravy

\$16.70

Homemade buttermilk biscuit smothered with country gravy and topped with bacon or sausage.

Monte Cristo

\$18.35

Grilled ham and Swiss cheese sandwiched between two extra thick slices of French toast. Served with a side of raspberry sauce.

25 11 3 134, Dept PM 3 412

Croissant Breakfast Sandwich

\$17.20

Warm croissant with chipotle aioli, scrambled eggs, applewood bacon and cheddar cheese. Served with choice of side.

Kids

Kids Scrambled Egg

\$11.45

1 scrambled egg with choice of 2 sides and a drink.

Kids Pancake

\$11.45

1 buttermilk pancake with choice of 2 sides and a drink.

Kids French Toast Sticks

\$11.45

French Toast sticks with choice of 2 sides and a drink.

Kids Cheeseburger

\$11.45

Cheeseburger with choice of 2 sides and a drink.

Kids Chicken Strips

\$11.45

Chicken Strips (2) with choice of 2 sides and a drink.

Kids Grilled Cheese

\$11.45

1/2 Grilled cheese sandwich with choice of 2 sides and a drink.

Extras

*25 11 3 11:45 PM 3 43

Utensils

Please indicate how many sets of utensils you would like. Packet includes salt & pepper.

Extra Ranch

\$0.90

Extra Sour Cream

\$0.90

Extra Guacamole

\$2.05

Extra Salsa

\$1.45

Extra Hollandaise

\$1.45

Extra Country Gravy

\$1.45

Burgers

Old Reliable Burger

\$20.10

Ground beef patty, American cheese, lettuce, tomato and mayo.

Good Morning Burger

\$20.65

Ground beef patty, Two fried eggs, Applewood bacon, cheddar cheese, lettuce, tomato and mayo.

Wild West Burger

\$20.65

25 11 3 11pm Dept PM 3 143

Ground beef patty, applewood bacon, onion rings, bbq sauce, cheddar cheese, lettuce, tomato and mayo.

Sandwiches & Wraps

Club Sandwich

\$18.35

Triple decker sandwich filled with sliced turkey, bacon, lettuce, tomato and mayo on your choice of toasted bread.

BLT

\$17.20

Bacon, lettuce, tomato and mayo on your choice of toasted bread.

Tuna Melt

\$17.20

Homemade white albacore tuna salad with Jack cheese on grilled sourdough bread.

Buffalo Chicken Wrap

\$17.20

Diced crispy chicken strips, lettuce, tomato, jack cheese, corn and ranch dressing wrapped in a spinach tortilla.

Crispy Chicken Sandwich

\$18.35

Crispy fried chicken strips, shredded lettuce, sliced dill pickles, mayo and Carolina Gold BBQ sauce on a buttered and grilled brioche bun.

Veggie Sandwich

\$16.05

Toasted wheat bread with pesto aioli, arugula, tomato, red onion, mozzarella, roasted red bell peppers and avocado. Served with your choice of side.

25 11 3 139. Dept PM 3 43

Fresh Salads

Grilled Chicken Caesar Salad

\$18.35

Grilled chicken breast atop Romaine lettuce tossed in Caesar dressing with tomato, parmesan cheese and croutons.

Very Berry Salad

\$18.35

Mixed greens, goat cheese, sliced strawberries, blueberries and sliced almonds with a fat free raspberry vinaigrette.

Greek Salad

\$18.35

Chopped Romaine lettuce, tomato, red onion, red and green bell pepper, feta cheese and kalamata olives in a balsamic vinaigrette.

House Salad

\$7.50

Mixed greens, shredded carrots, tomato and croutons. Served with your choice of dressing.

Soups

Homemade Chicken Veggie Soup Bowl

\$8.00

A cup of our homemade chicken veggie soup.

25.11.13 1:19 PM 3:43