

Wranglers Breakfast 12.50

Two farm eggs (scrambled Just Egg[©] also available) cooked to your preference, your choice of two strips of thick-cut applewood bacon, pork sausage patties or links, vegan sausage patties, and a choice of crispy breakfast potatoes or herbed hash browns.

Cowboy Steak & Eggs 22.50

Two farm eggs cooked to your preference, grilled New York strip steak, and your choice of crispy breakfast potatoes or herbed hash browns.

Ranch Breakfast Burrito 14.50

Local flour tortilla, scrambled farm eggs or vegan Just Egg[©] scramble, crispy flash-fried potatoes, cheddar jack blend, and choice of: chorizo, sausage, vegan refried bean or vegan soy chorizo. Served with your choice of crispy breakfast potatoes, herbed hash browns, tortilla chips, or fresh fruit.

Huevos Rancheros 16.50 **GF**

Two farm eggs, any style, or a vegan Just Egg® scramble, house-made ranchero sauce, black beans, crispy corn tortilla strips, cheddar jack blend, avocado cream, fresh cilantro.

Vegan Violife® cheese available on request.

Avocado Toast 15.50 V

Smashed avocado, thick-cut vegan brioche, two poached farm eggs, olive oil & maldon salt finish. Served with your choice of fresh fruit, crispy breakfast potatoes, or herbed hash browns.

Scrambled vegan Just Egg® also available.

Brioche French Toast 12.50

Thick-cut vegan brioche, served with a choice of two strips of thick-cut applewood bacon, pork sausage patties or links, or two vegan sausage patties

Ask for it to be vegan with our Just Egg® batter!

TVR Breakfast Ride Classic Pancake Stack 10 V

Golden buttermilk pancake stack, with a choice of blueberry or classic, served with a choice of fresh fruit, crispy breakfast potatoes, or herbed hash browns.

Gluten-free pancakes available upon request.

BYO Ranch Omelet 15

Choice of: whole farm egg, egg whites, vegan Just Egg®, bacon, ham, chorizo, vegan soy chorizo, onions, spinach, tomato, mushroom, bell peppers, cheddar jack blend, cotija cheese, pepper jack, vegan Violife® cheddar.

Served with your choice of fresh fruit, crispy breakfast potatoes, or herbed hash browns.



*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness. Dishes may be made gluten-free or dairy-free. Please ask server for examples. GRATUITY IS NOT INCLUDED IN PRICE.



BREAKFAST

Sonoran Ranch Benedict 16

Griddled English muffin, two poached farm eggs, shaved ham, chipotle hollandaise served with a choice of fresh fruit and either crispy breakfast potatoes or herbed hash browns.

Garden Benedict 15

Griddled English muffin, two poached farm eggs, fresh spinach, Italian sun-dried tomatoes, classic hollandaise sauce served with a choice of fresh fruit and either crispy breakfast potatoes or herbed hash browns.

Chef's Daily Pancake Special 12

Ask your server for today's delicious option!
Gluten-free pancakes available upon request served with a choice of fresh fruit and either crispy breakfast potatoes or herbed hash browns.

Breakfast Side Choices:

Two farm eggs or vegan Just Egg®: \$3.25
Choice of two strips of thick-cut applewood bacon, two pork sausage patties or links, or two vegan sausage patties \$5.50
Toasted English muffin \$3.50
Two pieces of toast, choice of sourdough, wheat, or white \$3.50
Bagel with cream cheese and jelly \$4.00
Choice of crispy breakfast potatoes or herbed hash browns \$4.25

Drinks 2.50

Orange Juice | Apple Juice | Cranberry Juice | Pineapple Juice | Lemonade Milk (2% & whole) | Coffee (decaf & regular)

Mimosa 8

Original | Prickly Pear | Mango | Strawberry

Bloody Mary 9

Vodka, bloody mary mix, hot sauce, worcestershire sauce, celery, green olives, with a celery salt rim.



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SUNDAY

Scrambled Eggs
Chef's Choice: Egg Special
Ranch Potatoes with Sautéed Tri-colored Peppers and Onions
Thick-cut Applewood Smoked Bacon
Maple Sausage
Waffles

Plain Yogurt
Vanilla Yogurt
In-house Fresh Cut Fruit and Berries
Cereal
Whole Fruit
Granola Bars

MONDAY

Scrambled Eggs
Chef's Choice: Egg Special
Ranch Breakfast Potatoes
Thick-cut Applewood Smoked Bacon
Maple Sausage
Waffles

Plain Yogurt
Vanilla Yogurt
In-house Fresh Cut Fruit and Berries
House-made Granola
Whole Fruit
Granola Bars





TUESDAY

Scrambled Eggs
Chef's Choice: Egg Special
Corned Beef Hash
Thick-cut Applewood Smoked Bacon
Maple Sausage
Pancakes

Plain Yogurt
Vanilla Yogurt
In-house Fresh Cut Fruit and Berries
Cereal
Whole Fruit
Granola Bars

WEDNESDAY

Scrambled Eggs
Chef's Choice: Egg Special
Fresh Herb Hashbrowns
Thick-cut Applewood Smoked Bacon
Maple Sausage
Brioche French Toast

Plain Yogurt
Vanilla Yogurt
In-house Fresh Cut Fruit and Berries
Cereal
Whole Fruit
Granola Bars





THURSDAY

Scrambled Eggs
Chef's Choice: Egg Special
Ranch Potatoes with Sautéed Tri-colored Peppers and Onions
Thick-cut Applewood Smoked Bacon
Maple Sausage
Waffles

Plain Yogurt
Vanilla Yogurt
In-house Fresh Cut Fruit and Berries
Cereal
Whole Fruit
Granola Bars

FRIDAY

Scrambled Eggs
Chef's Choice: Egg Special
Corned Beef Hash
Thick-cut Applewood Smoked Bacon
Maple Sausage
Waffles

Plain Yogurt
Vanilla Yogurt
In-house Fresh Cut Fruit and Berries
Cereal
Whole Fruit
Granola Bars





SATURDAY

Scrambled Eggs
Chef's Choice: Egg Special
Fresh Herb Hashbrowns
Thick-cut Applewood Smoked Bacon
Maple Sausage
Brioche French Toast

Plain Yogurt
Vanilla Yogurt
In-house Fresh Cut Fruit and Berries
Cereal
Whole Fruit
Granola Bars

