



# BREAKFAST

## **Wranglers Breakfast 13.95**

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 15.50**

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 17.50 GF**

Two farm eggs, any style, or a vegan Just Egg® scramble, house-made ranchero sauce, black beans, crispy corn tortillas, cheddar jack blend, avocado cream, fresh cilantro. Vegan Violife® cheese available on request.

## **Brioche French Toast 13.50**

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 11.50**

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 16**

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.

**gf** Gluten Free  
**df** Dairy Free  
**vg** Vegetarian  
**v** Vegan

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. *Gratuities is not included.*

March 2026



# BREAKFAST

## **Sonoran Ranch Benedict 17.50**

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 16**

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 13**

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® \$3.75

Choice of two strips of thick-cut applewood bacon, two pork sausage patties or links, or two vegan sausage patties \$6

Toasted English muffin \$3.95

Two pieces of toast, choice of sourdough, wheat, or white \$3.95

Bagel with cream cheese and jelly \$4.50

Choice of crispy breakfast potatoes or herbed hash browns \$4.50



## **Drinks 2.95**

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

## **Mimosa 9**

Original | Prickly Pear | Mango | Strawberry

## **Bloody Mary 10**

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

**gf** Gluten Free  
**df** Dairy Free  
**vg** Vegetarian  
**v** Vegan

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.*

March 2026



# BREAKFAST BUFFET

## 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

**gf** Gluten Free  
**df** Dairy Free  
**vg** Vegetarian  
**v** Vegan

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.*



# BREAKFAST BUFFET

## 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

**gf** Gluten Free  
**df** Dairy Free  
**vg** Vegetarian  
**v** Vegan

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. *Gratuities is not included.*



# BREAKFAST BUFFET

## 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

**gf** Gluten Free  
**df** Dairy Free  
**vg** Vegetarian  
**v** Vegan

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.*



# BREAKFAST BUFFET

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



**gf** Gluten Free  
**df** Dairy Free  
**vg** Vegetarian  
**v** Vegan

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.*

March 2026