



THERE HAS NEVER BEEN A SADNESS THAT CAN'T BE CURED BY

BREAKFAST FOOD

- CAPTAIN RON

\$10

\$14

\$15

\$15



\$16

\$16

\$16

\$16

\$15

\$13

\$15

LET'S GET STARTED

BREAKFAST STREET TACOS \$15

Pancake, sausage, strawberry salsa, cream cheese frosting, arbol chili spiked maple syrup

SILVER DOLLAR PANCAKES

Eight silver dollar pancakes, whipped cream, raspberry sauce, chocolate sauce, caramel sauce

SAMMIES, SLIDERS & BURRITOS

Served with breakfast potatoes and your choice of oatmeal, toast or one pancake.

GORDON HAMSEY

\$16 6 oz sausage patty, Applewood smoked bacon,

FRENCH TOAST SLIDERS

King's Hawaiian bun, three eggs any style, bacon or sausage, cheddar cheese

hash browns, one egg any style, waffle

DBB TWO HANDS LOADED BURRITO

Flour tortilla, scrambled eggs, ham, bacon, sausage, bell peppers, red onions, tomatoes, jalapeños, shredded Monterey Jack cheese

DBB TWO HANDS HATCH CHILI BURRITO

Flour tortilla, scrambled eggs, carnitas, pico de gallo, hatch chilis, avocado

> Make it enchilada style \$2 Add smoked Gouda queso \$2 Add DBB house-made salsa \$2

SKILLING ME SOFTLY

Served in a skillet with shredded hash browns.

VOTE FOR PEDRO

Chili relleno, avocado, pico de gallo, jalapeño, two eggs any style

LOADED UP

Ham, sausage, bacon, onions, peppers, mushrooms, two eggs any style

CARNITAS AND HATCH CHILI

Hatch chili, pork carnitas, bell peppers, red onions, two eggs any style

HIPPIE BRUNCH

Quinoa, roasted red peppers, spinach, black bean patty, DBB tomatillo salsa

CHILAOUILES

Corn tortillas, salsa verde, chorizo, queso fresco, cilantro, two eggs any style

CAKES! CAKES! CAKES!

Stack of three pancakes served with your choice of bacon, sausage link or sausage patty.

THE O.P.

Original buttermilk pancakes, maple syrup, whipped butter

ALL THE PUPPIES

Buttermilk pancakes filled with Oreo cookies, topped with whipped cream, Oreos

LONG LIVE THE KING

\$15 Buttermilk pancakes filled with banana and bacon, topped with banana brûlée, crisp bacon, peanut butter

UNBERRLIEVABLE BERRY

\$15 Buttermilk pancakes filled with seasonal berries, topped with berry syrup, fresh berries

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies.

THE COMFORT ZONE TWO EGGS Two eggs any style, bacon, sausage link or sau patty, hash browns, choice of one pancake, ho oatmeal, or toast		SMOOTHIES PICK ME UP \$12 Mango, strawberry, energy powder, V8 Sparkling Orange Pineapple
FRENCH TOAST Two slices Texas toast, maple syrup, whipped butter, bacon or sausage	\$12	ABOUT LAST NIGHT (THE HANGOVER CURE) \$12 Apple, pineapple, orange, ginger, coconut water
Add whipped crea Add banana brûl Add seasonal berri	ée \$2	FAT-N-HAPPY Chocolate, banana, peanut butter, pretzels \$12
YOGURT PARFAIT Vanilla yogurt, berry compote, granola	\$8	ICE CREAM FOR BREAKFAST
COLD OATS Almond milk, almond sliver, seasonal berries	\$10	IT'S GREEEEEAAAAATTT \$12 Vanilla ice cream, Frosted Flakes, whipped cream
HOT OATS Served with brown sugar Add almonds and dried blueberr	\$8 ies \$2	FROZEN HOT CHOCOLATE \$12 Vanilla ice cream, cocoa powder, mini marshmallows
THE BOMBLETS Three egg omelet served with breakfast pota and your choice of oatmeal, toast or one pan		JUICES, COFFEES & TEAS
GHOST Bacon, caramelized onions, jalapeños, ghost pepper cheese	\$16	ORANGE JUICE \$6 LAVAZZA COLD BREW COFFEE \$4
GIVE ME EVERYTHING Bacon, sausage, ham, mushrooms, onions, peppers, spinach, Monterey Jack cheese	\$16	LAVAZZA COFFEE \$4 RITUAL TEA \$4
NEW YEAR, NEW ME! Three egg whites, mushrooms, spinach, peppers, vegan provolone	\$16	"MORMOSA" \$10 Sparkling apple juice, your choice of pineapple or orange juice
LITTLE SOMETHING ON THE SIDE		I LOVE SLEEP BECAUSE IT'S A TIME MACHINE TO
APPLEWOOD SMOKED BACON (3) SAUSAGE LINK (2)	\$6 \$4	BREAKFAST - NICOLE W.
SAUSAGE PATTY	\$ 4	77
PANCAKE (1)	\$6	
TOAST (2)	\$4	Doctaurant Managor Jarli Tijoro
HOT OATMEAL	\$4	Restaurant Manager: Jarli Tijero Chef de Cuisine: Matt Ruiz