

# breakfastbarz!

## \* Avocado Toast- \$3.99

Smashed avocado spread on toasted sourdough bread with diced tomatoes and two eggs over easy  
Add your choice of breakfast protein- \$1.59

\*bacon \*polish ham \*pork sausage \*turkey sausage

## FIESTA BREAKFAST

Available fiesta protein

\*bacon \*polish ham \*chorizo-beef blend \*pork sausage  
\*turkey sausage \*peppers, onion & avocado

\* Upgrade your cheese for authentic chihuahua cheese \$0.50

## Breakfast Burrito- \$4.59

(plain, tomato basil or spinach tortilla)

Seasoned potatoes, scrambled eggs, choice of protein, cheddar-jack blended cheese and your choice of house salsa

## 1 Taco- \$2.59 or a 6" Quesadilla- \$2.99

Scrambled eggs, choice of protein, cheddar-jack blended cheese and your choice of house salsa

## \* Breakfast Torta Slider- \$4.49

Scrambled eggs, chorizo-beef blend, chihuahua cheese and Pico de Gallo on a toasted torta slider bun with a side of house salsa

## \* Chilaquiles- \$4.99

Traditional chilaquiles sautéed with red or green salsa with a sunny side up egg and topped with sliced avocado  
Add choice of protein for \$1.59

\* = NEW ITEM



Avocado Toast



Chilaquiles

## Sunrise Sandwich- \$2.99

English muffin with egg, American cheese and your choice of protein

\*bacon \*polish ham \*pork sausage \*turkey sausage

Croissant, bagel, toast or flatbread add \$0.99

Avocado or egg whites add \$0.99

Egg & cheese only on an English muffin- \$2.29

## SIGNATURE BREAKFAST SANDWICHES

\$4.49

## \* Turkey Sausage Focaccia

Sundried tomato pesto, fried egg, diced turkey sausage with melted provolone on a focaccia bun

## \* Ham and Swiss Croissant

Scrambled eggs, old Warsaw polish ham, melted swiss cheese and sautéed spinach on a buttery croissant

## \* Breakfast Slider

Sundried tomato pesto, fried egg, your choice of protein and mild cheddar cheese on a country French slider

## \* Breakfast Steak Sandwich

Fried egg with choice steak and melted provolone topped with sautéed onions and mushrooms on a golden brioche bun brushed with garlic butter