

BROTHERS CAFE

SCRAMBLES & OMELETS

All served with country fried potatoes and a homemade biscuit or toast.

Lox'a'licious Omelet 17.00
Three egg omelet with lox, tomatoes, capers, chèvre & sour cream on top.

FunGuy's Omelet 16.00
Three egg omelet served with local organic mushrooms, spinach & chèvre.

Gardeners Omelet 16.00
Three egg omelet with broccoli, carrots, spinach & Swiss cheese.

Hole in the Wall Scramble 16.00
Two eggs lightly scrambled with spinach, roasted red bell peppers, caramelized onions, honey ham & medium sharp cheddar.

N'Orleans Scramble 16.00
Two eggs lightly scrambled with andouille sausage, caramelized onions, roasted red peppers & a hint of cayenne.

EGGS & MORE

Two Eggs Any Style 11.00
Served with country fried potatoes. Served with a homemade biscuit or toast. Add bacon, Italian sausage, andouille or honey ham for \$3.75.

Short Rib Hash & Eggs 19.00
Braised all-natural Angus short rib mixed with potatoes, onions & red bell peppers. Topped with two poached eggs. Served with a homemade biscuit or toast.

Mushroom Hash & Eggs 17.00
Local organic mushrooms, mixed with potatoes, onions & red bell peppers. Topped with two poached eggs. Served with a homemade biscuit or toast.

Veggie Hash & Eggs 16.00
Broccoli & carrots mixed with potatoes, onions & red bell peppers. Topped with two poached eggs. Served with a homemade biscuit or toast.

Chilaquiles 16.00
Fried corn tortillas, two fried eggs over medium. Topped with fresh salsa, pico de gallo, avocado, sour cream & Cotija cheese.

Huevos Rancheros 16.00
Tostada shell, black beans, fried rice, two fried eggs over medium. Topped with homemade salsa, pico de gallo, avocado, sour cream & Cotija cheese.

Breakfast Burrito 14.00
Served with eggs, potatoes, pico de gallo & cheddar cheese. Your choice of ham, turkey, bacon, chorizo or short rib.

Breakfast Sandwich 13.00
Eggs and your choice of bacon, ham or turkey with cheddar cheese. Served on toasted sourdough bread with mayo.

PANCAKES & MORE

Buttermilk Pancakes

Topped with fresh strawberries & powdered sugar. Served with real maple syrup. Single Pancake 4.75 Short Stack 9.00 Full Stack 13.00

The Dutch Baby 14.00

A German style pancake with caramelized sugar, apples & a hint of nutmeg. This takes awhile in the oven (about 15 minutes or so), but it's well worth the wait!

Challah French Toast 13.00

Eggs, milk, vanilla extract, nutmeg and cinnamon. Served with fresh strawberries, candied pecans & real maple syrup.

Combos (French Toast, Pancakes or Waffles) 19.00

Two eggs any style, country fried potatoes and your choice of bacon, Italian sausage, andouille or honey ham.

Biscuits & Sausage Gravy 10.50

A rich, creamy, savory gravy, served atop our freshly baked biscuits.

Biscuits & Mushroom Gravy 10.50

A delicious vegetarian take served atop our freshly baked biscuits. ~ Add two eggs any style & country fried potatoes 5.25

EGGS BENEDICT

All Benedict's are served with two poached eggs (med) on an English muffin with country fried potatoes

Lox Benedict 17.00

Lox, capers, chèvre, fresh tomato, sour cream & hollandaise sauce.

FunGuy's Benedict 17.00

Local organic mushrooms, spinach, chèvre & hollandaise sauce.

Ham Benedict 17.00

Honey ham & hollandaise sauce.

Florentine Benedict 16.00

2 poached eggs with spinach & hollandaise sauce.

Avocado Crab Benedict 23.00

Dungeness crab meat, avocado & hollandaise sauce.

BREAKFAST SIDES

Bacon	6.00	Country Fried Potatoes	3.75
Italian Sausage	6.00	Homemade Biscuit	3.00
Andouille	6.00	Toast	3.00
Honey Ham	5.50	Avocado	3.75
Mushroom Gravy	5.75	Two Eggs	5.00
Sausage Gravy	5.25	One Egg	2.50
Hollandaise Sauce	4.00	Add Cheese	1.75
Fruit Bowl	7.25		



BROTHERS CAFE

BURGERS

All burgers are served on a Brioche bun with a chipotle aioli, lettuce, tomato, pickles & red onion. Choice of French fries, a house salad or soup .

Angus Beef Burger	14.00
Chili Burger	17.00
All natural Angus beef, with melted cheddar cheese and chili beans	
Patty Melt	17.00
All natural Angus beef served on toasted sourdough bread with caramelized onions & sharp cheddar, and chipotle aioli	
Bison Burger	15.00
Duck Burger	14.00
Lamb Burger	15.00
Turkey Burger	14.00
Portabello Mushroom Burger	13.00
Southwest Black Bean Burger	13.00

SANDWICHES

All sandwiches served on a sour French roll, with chipotle aioli, cheese, lettuce, tomato, pickles & red onion. A choice of fries, house salad or soup

Roast Beef	16.00
Hot roast beef with pepper jack cheese	
Turkey	18.00
Turkey, Bacon & Avocado with Swiss cheese	
Hot Pastrami	16.00
Hot pastrami with melted Provolone cheese	
Chicken	16.00
A grilled chicken breast with melted with pepper jack cheese	
The Club	20.00
Ham, turkey, bacon, & avocado with pepper jack cheese	
Classic Tuna	16.00
Albacore tuna with Swiss cheese & avocado. Served on whole wheat	
Rib-eye Steak Sandwich	20.00
Rib-eye steak with pepper jack cheese	
Sizzling Schnitzel	16.00
All natural chicken breast, breaded and fried with a squeeze of fresh lemon and melted pepper jack cheese	
Fish Sandwich	19.00
Wild Salmon on a brioche bun	

Classic Reuben

16.00

Grilled corned beef, melted Swiss cheese, sauerkraut, and thousand island dressing, served on toasted marble rye

French Dip

16.00

Thinly sliced roast beef stacked on a French roll with caramelized onions, grilled mushrooms, and melted Swiss cheese with au jus dip

Braised Short Rib

16.00

Tender boneless braised all-natural Angus beef short rib served hot on a brioche bun with melted pepper jack cheese

Philly Cheese Steak

19.00

Angus beef rib-eye steak with grilled onions, bell peppers & melted provolone cheese.

Tuna Melt

16.00

Albacore tuna with melted provolone cheese. Served on toasted whole wheat bread

BLT

13.00

Bacon, lettuce, tomato and mayo. Served on toasted sourdough bread

Grilled Cheese

13.00

Cheddar & jack cheese served on toasted sourdough bread

Classic Hot Dog

13.00

Topped with sweet relish, onions, yellow mustard & ketchup.

Chili Dog

15.00

Burrito

14.00

Your choice of steak, chicken, chorizo, short rib, or shrimp. Rice, black beans, cheddar cheese & pico de gallo wrapped in a flour tortilla.

FRIES

Big Bowl 9.00

Small Bowl 6.00

+\$2 for: Truffle oil w/Parm, Cheesy sauce, Fresh minced garlic w/Parm

ONION RINGS

Big Bowl 11.00

Small Bowl 8.00

SOUP OF THE DAY

Cup 5.50

Small Bowl 8.50

Big Bowl 13.00

SPECIALTY SOUPS

French Quarter Gumbo

20.00

A Cajun style gumbo with andouille sausage, chicken, crawfish, onions, red bell peppers & celery served with long grain rice.

Borscht

20.00

A hot villager's style beef-based soup with slices of golden & red beets, shredded cabbage & chunks of potato with an all-natural beef short rib and topped with sour cream.



BROTHERS CAFE

SALADS

Add Chicken, Grilled Prawns or Salmon +\$6.00

House Salad

Side 6.00 Entrée 10.00

Mixed greens tossed in house-made vinaigrette, citrus herb vinaigrette, shiitake ginger soy vinaigrette (contains traces of wheat in soy sauce), ranch or Caesar dressing.

Caesar Salad

Side 6.00 Entrée 11.00

Chopped romaine coated with our house-made Caesar dressing (contains raw egg yolk), corn tortilla strips, Parmesan cheese & fresh tomatoes.

Beet-Nik Salad 16.00

Organic sliced red & golden beets on mixed greens tossed in our citrus herb vinaigrette. Topped with roasted pistachios, citrus segments & chèvre.

Cobb Salad 24.00

Romaine lettuce, tomato, hard boiled egg, blue cheese, red onion, avocado, grilled chicken and bacon tossed with Ranch dressing.

Crab Louie Salad 24.00

Dungeness Crab meat, avocado, hard boiled egg, cucumbers, fresh tomatoes and asparagus served on a bed of heart of romaine lettuce & spring mix tossed with thousand island dressing.

Marinated Steak Salad 21.00

Bistro filet marinated in soy sauce, garlic & seasoning, over mixed greens, shredded cabbage, carrots, snow peas & water chestnuts. Tossed in our shiitake ginger soy vinaigrette (contains traces of wheat in soy sauce). Topped with crispy tortilla strips & sesame seeds. Cooked to order.

SWEET & SAVORY CREPES

A choice of French fries, a house salad or soup for savory crepes. All crepes (a blend of buckwheat and all-purpose flour) GF-Buckwheat Flour +\$2.00

Fun Guy's 17.50

Local organic mushrooms sautéed with spinach & chèvre.

Gardener's Dream 16.50

Spinach, broccoli, carrots & Swiss cheese.

Salmon Run 18.00

Chilled lox, chèvre, tomatoes & capers topped with sour cream.

Rosemary's Chick 18.00

All-natural chicken breast marinated in garlic & rosemary with sautéed spinach, caramelized onions, mushrooms & Swiss cheese.

Mardi Gras 18.00

Andouille sausage, caramelized onions, roasted red bell peppers & pepper jack cheese.

Nutella 11.00

Strawberries wrapped in a hot crepe topped with whipped cream.

Spiced Apple 11.00

Delicately cooked apples wrapped in a hot crepe topped with caramel sauce.

HEARTY ENTREES

Coconut Curry 16.00

Penne pasta in a curried coconut milk & cream reduction with plumped cranberries, carrots, broccoli, & tomatoes. Topped with toasted almond slices & Parmesan cheese.

Add Chicken, Grilled Prawns or Salmon +\$6.00

Tomato Basil Pasta 16.00

Roma tomatoes lightly sautéed in olive oil with minced garlic, finished with fresh basil and crushed red pepper in a white wine reduction.

Tossed with spaghetti & Parmesan cheese.

Add Chicken, Grilled Prawns or Salmon +\$6.00

Penne Pasta al Cinghiale 22.00

New York style Italian sausage, fresh tomatoes, local organic mushrooms, fresh garlic, chicken stock and chili flakes. Served with a slice of French roll.

Surf and Turf Pasta 24.00

Penne pasta in a cream sauce with prawns, andouille sausage, chicken, bell peppers and onions.

Chicken Saltimbocca 25.00

Chicken breast wrapped with prosciutto and sage in a buttery sauce. Served with mashed potatoes & asparagus.

Fish & Chips 18.00

Battered Cod served with French fries and a side of tartar sauce

Mac & Cheese 13.00

Macaroni in a mix of cheddar, Swiss & pepper jack cheese. Topped with a panko Parmesan crust.

Rib-eye Steak 25.00

Pan-seared rib-eye steak, rubbed with fresh herbs, topped with homemade chimichurri sauce and served with a side Caesar salad and a choice of country fried potatoes or a cup of soup.

Chicken Picatta 23.00

Pan seared chicken breast cooked with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

Salmon Picatta 23.00

Pan-seared, wild caught salmon, cooked with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

Calamari Steak Picatta 23.00

Pan seared calamari steak cooked with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.



BROTHERS CAFE

BEVERAGE

Hot Beverages

Coffee	4.00
Tea	4.00
Hot Chocolate	4.50
Espresso	3.50
Double Espresso	5.75
Cappuccino	4.00
Cafe Latte	5.00
Cafe Mocha	5.00

Cold Beverages

Fresh Brewed Iced Tea	4.00
Arnold Palmer	4.00
Apple/Cran Juice	4.00
Fresh Squeezed Orange Juice	8.50
Whole Milk	4.00
Organic Lemonade	4.00
Sparkling Water	3.50
Soft Drinks	3.00
Iced Coffee	4.00
Iced Mocha	5.00

Fresh Juices

The Goddess	8.00
Spinach, celery, apple, ginger, lemon & cucumber	
The Beet	8.00
Beet, carrot, celery, apple & ginger	
The Sunshine	8.00
Carrot, orange, ginger & turmeric	

Milkshakes

8.00

Alcoholic Beverages

Blue Moon	8.00
Pacifico	8.00
Modelo Special	8.00
Lagunitas IPA	8.00
Margaritas	14.00
Mimosa	9.00
Bloody Mary	14.00
Micheladas	9.00

APPETIZERS

Wings (6)

10.00

Buffalo or BBQ Sauce

Habenero Wings

12.00

Cilantro, onions, fresh tomatoes, cucumbers, habenero peppers (very spicy) & fresh squeezed lime.

Nachos

9.00

Homemade tortilla chips with black beans, melted sharp cheddar cheese, topped with pico de gallo, sour cream and Cotija cheese.

Shrimp Ceviche

9.00

Cooked shrimp, diced red onions, cilantro, fresh tomatoes, fresh squeezed lime, salt & pepper with chile chipotle peppers.

Quesadillas

7.00

Three corn tortillas with melted sharp cheddar cheese and served with fresh salsa.

French Fries

7.00

Seasoning, garlic and Parmesan or truffle oil and Parmesan cheese.

Nacho Fries

8.00

Our classic seasoned French fries topped with homemade sausage gravy, black beans, sour cream and pico de gallo, topped with Cotija cheese.

Guacamole

9.00

California avocados with fresh tomatoes, cilantro, onions, salt & pepper with fresh squeezed lime juice served with our homemade tortilla chips (made to order).

Short Rib Sliders

9.50

Our homemade braised short ribs with caramelized onions, melted sharp cheddar cheese, stacked on a brioche bun.

Chicken Flautas

9.00

Pulled chicken and Jack cheese deep fried in a flour tortilla and topped with chipotle aoli and Cotija cheese.

Street Tacos

15.00

Three corn tortillas stuffed with your choice of meat* topped with cilantro, onions and our fresh homemade salsa.

*choose from steak, short rib, chorizo or chicken add fish or shrimp for 2.00 more ~Veggie option also available~

Shrimp Cocktail

21.00

Shrimp, cilantro, onions, cucumbers, avocado and homemade cocktail sauce, served with homemade tortilla chips.

HAPPY HOUR DRINKS

Drink Specials ~ Mon - Fri from 2pm - 6pm

Beer, Mimosa, Micheladas, Wine, Prosecco 6.00

Margarita or Bloody Mary 9.00