

Spring Features

#1 STEAK OMELET

Cage-free farm-fresh eggs, Black Angus certified skirt steak, green peppers, tomatoes, onions, mushrooms, Swiss cheese, and our homemade Pico de Gallo. Choice of toast and served with fruit medley or baby red potatoes. \$14.50

#2 AVOCADO FETA TOAST

Your choice of toast topped with freshly smashed avocado, imported Feta cheese, chickpeas, cherry tomatoes, red onion, two cage free poached eggs, drizzled with Greek olive oil, and sprinkled with oregano. Served with fruit medley or baby red potatoes \$12

#3 MEXICO CITY BREAKFAST

Mexican traditional dish: a layer of refried beans spread on a Steak Bun. Topped with Monterrey melted cheese and real homemade Pico de Gallo. Served with two eggs done to your liking. \$10.50 Portobello Mushrooms \$3 / Chicken breast or Chicken Chorizo \$4 / Steak or Salmon \$5

#4 BB HOTCAKES

3 Traditional pancakes filled with our homemade Blue Berry sauce. Garnished with fresh bananas, blueberries, BB sauce, and powdered sugar. \$10.5

#5 BREWERS BURGER

Steak burger, Bella mushrooms, fried onion, grilled jalapeños, avocado, Jones' bacon, Monterrey jack cheese, and sriracha mayo on a Brioche Bun. Served with seasoned fries, fruit medley or baby red potatoes \$13.50

#6 CRISPY CHICKEN TACOS

3 soft corn tortilla tacos stuffed with crispy fried chicken breast and topped with our homemade Pico de Gallo. Served with sour cream. Served with fruit medley or baby red potatoes \$13.5

#7 MAD MELT

Smoked turkey breast, onions, tomato, cheddar jack cheese, avocado, served with mayo on a Hallah Bread. Served with fruit medley or baby red potatoes \$13.00

#8 STUFFED AVOCADO WITH CHICKEN SALAD

Avocado sliced in half and stuffed with our delicious Chicken cold salad. Served with a homemade muffin and fruit medley or baby red potatoes. \$12

#9 BELLA CHICKEN SANDWICH

Grilled chicken breast, mushrooms, cranberry sauce, lettuce, tomato, onion, and mozzarella cheese. Served on a Brioche Bun. Served with fruit medley or baby red potatoes. \$13.50

#10 COBB SALAD

Mixed greens, avocado, tomato, corn, bacon, red onion, black beans, blue cheese crumbles, hard-cooked egg, and pecans. Served with Roasted Sweet Onion dressing \$11 / + Portobello Mushrooms \$3 / Chicken \$4 / Steak or Salmon \$5

DRINKS

ROOSTER MARY

Infused Smirnoff Blue Cheese Vodka, mixed with our traditional Mary Mix. Garnished with stuffed blue cheese olive, bacon, deviled egg, celery, dill pickle, lime, and a lemon wedge. \$10

IRISH COFFEE

Anodyne coffee served with Bailey's original cream and Jameson. Garnished with whipped cream and chocolate chips \$8

PRICKLY PEAR MULE

Smirnoff Vodka mixed with ginger beer, prickly pear lemonade, and freshly squeezed lime juice. Garnished with a mint leaf. \$8



MAD ROOSTER CAFE
BREAKFAST • LUNCH