

EXECUTIVE CHEF: JOSHUA BRYANT

SUNDAY



BREAKFAST SANDWICH 9.5	BREAKFAST BURRITO 10.5	CHORIZO CON HUEVOS TACOS 14
Cage Free Eggs Over Medium topped with Cheddar Cheese and your choice of Sausage or Bacon served on a Croissant with a side of Fresh Fruit	Scrambled Eggs, Cheddar Cheese, Black Beans, Hash Browns with your choice of Bacon, Chorizo, or Sausage, smothered in our homemade Pork Green Chile served with a side of Sour Cream and Salsa	Three Chorizo and Scrambled Egg Tacos topped with Diced White Onion and Cilantro, served with Sour Cream, Salsa, and a Lime Wedge
FLAPJACKS/FRENCH TOAST 13	HOUSE SKILLET 13	FARMHOUSE FAVORITE 17
stack of homemade Pancakes or French Toast with your choice of Bacon or Sausage served cup of Fresh Fruit, with a side of Whipped Butter and Syrup	Seasoned Potatoes, Cheddar Cheese, Peppers, Onions Two Eggs cooked your way, choice of Bacon or Sausage topped with Pork Green Chile	6oz Country Fried Steak served with 2 eggs your way, and Hashbrowns

SALADS

- ★ **BEET, PEAR, AND WALNUT** 13.5
- Spinach, Beets, Fresh Pear, chopped Walnuts, served with a Cranberry Honey Vinaigrette
- COBB SALAD** 16.5
- Chopped Romaine, Turkey, Bacon, Tomatoes, Onion, Egg, Avocado, and Bleu Cheese crumbles served with Bleu Cheese dressing

- AVOCADO CHICKEN** 14.5
- Roasted Chicken, chopped Romaine, Tomato, Onion, Cucumber, Croutons, and Avocado served with White Balsamic
- CAESAR SALAD** 10.5
- Chopped Romaine, Grated Parmesan Cheese, and Croutons served with Caesar dressing
- RENDEZVOUS HOUSE** 8
- Chopped Romaine, Tomato, Cheese, and Carrots
- Side House Salad-** \$6.50

BUILD YOUR OWN SALAD

Add Chicken \$5, Add Salmon \$6.5, Add Shrimp \$6.5
First 3 toppings included in price- \$8 + Additional toppings \$0.50 each

PROTEIN	TOPPINGS	DRESSING
Grilled Chicken	Avocado +\$1.50	Italian
Crispy Chicken	Bacon +\$1.00	Hard Boiled Egg
Seasoned Shrimp	Banana Peppers	Tomato
Salmon	Bleu Cheese	Onion
Grilled Steak	Cheddar Cheese	Shredded Carrots
	Croutons	White Balsamic
		Cranberry Honey

SIDES

- BACON** 3.5
- SAUSAGE** 3.5
- BREAKFAST POTATOES** 3
- COTTAGE CHEESE** 3
- BOWL OF FRESH FRUIT** 5

- SHOESTRING FRIES** 3.5
- WAFFLE FRIES** 3.75
- BOULDER CANYON CHIPS** 3.5

BRUNCH BUFFET
\$16.50 PER PERSON SERVED
EVERY SUNDAY 10AM-1PM
INCLUDES COFFEE
OMELET ONLY- \$12.99

OH FISH! ★ 19

rispy Cod served on a toasted Ciabatta rolled dressed with Coleslaw, Tartar sauce and Cheddar Cheese

THE HG CRISTO ★ 14

Sliced Ham and Turkey layered with Swiss and Cheddar Cheese, dipped in a light egg batter and grilled, then dusted with powdered sugar and served with a side of Raspberry preserves

LUNCH

- FRIED CHICKEN WINGS** 13
- 6 Golden-fried, Crispy Chicken Wings served with Celery, Carrots, and Buttermilk Ranch
- CHICKEN CAESAR WRAP** 11.5
- Roasted Chicken, Grated Parmesan, shredded Romaine served in a Garlic Herb Tortilla
- CHICKEN SALAD CROISSANT** 14.5
- Chicken tossed with Walnuts, Craisins, Red Onion in our Homemade Dressing

BUILD YOUR OWN BURGER
ALL BURGERS GARNISHED WITH TOMATO, LETTUCE, ONION, AND PICKLE SPEAR
UPGRADE TO WAFFLE FRIES FOR \$1.00
\$14.50 + \$0.50 PER ADDITIONAL TOPPING

CHEESE	SPREAD	TOPPINGS
Bleu Cheese	Mayonnaise	Grilled Onion
Cheddar	Boom Boom Sauce	Grilled Mushroom
Swiss	BBQ Sauce	Crispy Onion
Pepper Jack	Garlic Aioli	Bacon +\$1.00
		Fried Egg +\$1.00
		Avocado +\$1.50

CHEESE PIZZA 9

Rich Pizza Sauce layered with melted mozzarella and freshly grated Parmesan, finished on a golden, garlic-brushed crust and baked to perfection.

PEPPERONI PIZZA 9.5

Savory Pepperoni layered with rich Pizza Sauce, melted Mozzarella, and freshly grated Parmesan, finished on a golden, Garlic-brushed crust and baked to perfection.

MARGEHRITA PIZZA 10.5

Rich Pizza Sauce layered with melted mozzarella and freshly grated Parmesan, Tomatoes, and Spinach, finished on a golden, garlic-brushed crust and baked to perfection.



BUILD YOUR OWN PIZZA

All pizzas are marinara based and brushed with Garlic Aioli
\$9 base + \$0.50 per topping

PROTEIN

- Bacon
- Chorizo
- Diced Chicken
- Ham
- Pepperoni
- Sausage

VEGGIE

- Spinach
- Tomato
- Onion
- Mushroom
- Pineapple
- Jalapeno
- Olive
- Banana Pepper

BRUNCH COCKTAILS

MIMOSA 5

choice of Cranberry, Pineapple, Grapefruit or Orange Juice

APEROL SPRITZ 9

Prosecco, Aperol, Soda Water over ice garnished with Orange Slice

FRENCH 75 9

Gin, Lemon Juice, Simple Syrup, Champagne

CLASSIC BLOODY MARY 7.5

Vodka, Bloody Mary Mix, Lemon Juice, Pepper, Wrcestershire Sauce garnished with Celery, Olive, Pickles, Bacon, and Celery Salt Rim

SPICY MICHELADA 7.5

Corona, Bloody Mary Mix, Lime Juice, Hot Sauce, Worcestershire, and a dash of Tajin on the

ESPRESSO MARTINI 11

Grind Espresso Rum, Kahlua Simple Syrup, Half & Half

PINEAPPLE SPRITZ MOCKTAIL 5

Pineapple. Club Soda, Lime Juice

TROPICAL SUNSHINE MOCKTAIL 5

Sprite, Pineapple Juice, Splash of Grenadine

FRUIT LOOPS MOCKTAIL 5

Pineapple, Cranberry, Orange Juice, Grenadine

DESSERT

ICE CREAM 2.50

Vanilla, Chocolate, Butter Pecan, and Seasonal Flavor

CAKE OF THE MONTH 7

PIE OF THE MONTH

COOKIE OF THE WEEK 1.50

CHEF'S NOTE

OUR MISSION

Feed you well. Treat you right. Give you a reason to stay awhile. Give you a reason to come back. Because life is better when there's good food and good company around the table.

DRINKS

SOFT 3.89

Pepsi, Pepsi Zero, Starry, Dr.Pepper, Mug Rootbeer, Mountain Dew, Lemonade, Brisk Raspberry Iced Tea, Fresh brewed Iced Tea, and Arnold Palmer

HOT 3

Coffee, Herbal Tea, and Hot Chocolate

JUICE

Orange, Cranberry, Apple, and Grapefruit