

Breakfast Selections

FRENCH TOAST - \$17

Texas toast dipped in sweet egg batter and cooked toasty brown. Served with choice of bacon, sausage, or ham.

EGGS BENEDICT - \$17

Poached eggs, house-made hollandaise sauce, ham, English muffin. Served with hash browns.

BIRDIE EGGS - \$14

Two eggs "your way", hash browns, and your choice of sausage, bacon, or ham. Served with toast.

BREAKFAST BURRITO - \$14

Scrambled eggs, choice of sausage, bacon, or ham, and jack and cheddar cheese mix in a 12" flour tortilla. Served with hash browns.

OMELETS - \$15

Served with hash browns and toast. No additions or substitutions.

3 Meat

Sausage, bacon, ham, and cheddar cheese.

Veggie

Spinach, mushrooms, tomato, bell pepper, onion, and cheddar cheese.

Denver

Ham, cheddar cheese, bell peppers, and onions.



Brunch Drink Specials

LYNSEY'S SPIRITS LIFTER - \$8

An homage to our much-missed mixologist, Lynsey Stevens. Cointreau Blood Orange Spritz with NEFT vodka.

MIMOSA - \$7

Cantine Maschio Prosecco with your choice of orange juice or cranberry juice.

BLOODY MARY - \$7

Classic savory cocktail featuring tomato juice, our well vodka, and an array of spices.

BAILEY'S AND COFFEE - \$7

Our house coffee with a creamy kick.

SCREWDRIVER - \$6

Our well vodka served with orange juice.

Lunch Selections

MORGAN'S MUSHROOM STEAK* - \$23

Seasoned ground beef patty with rich mushroom gravy. Served with whipped potatoes and sautéed vegetables.

APRICOT CHICKEN - \$25

Pan-seared chicken breast, Marsala mushroom demi-glace, whipped potatoes, and vegetables.

REUBEN - \$15

Classic corned beef sandwich with sauerkraut, thousand island dressing, and Swiss cheese on toasted rye. Served with fries. Upgrade to onion rings or sweet potato fries for \$2.

THAI HOWLER - \$15

House-blended greens, grilled chicken, snow peas, water chestnuts, bean sprouts, red bell peppers, chow mein noodle crunchies, and Thai peanut dressing.

CLASSIC BURGER*- \$15

Burger, green leaf lettuce, tomato, onions, pickles, and choice of cheese on a brioche bun. Add a fried egg, bacon, mushrooms and/or avocado for \$2 each. Served with fries. Upgrade to onion rings or sweet potato fries for \$2.

COYOTE COBB - \$15

House blended greens, grilled chicken, bacon, hard-boiled egg, tomato, avocado, and blue cheese crumbles.

FRIED FISH TACOS - \$13

Battered fried fish, lemon aioli spread, cabbage, pico de gallo, and citrus crema.

CHICKEN QUESADILLA - \$12

Chicken, green chilies, jack and cheddar cheese mix, 12" flour tortilla. Served with salsa and sour cream.



SIDES

Fries - \$5/\$8

Sweet Potato Fries - \$5/\$8

Onion Rings - \$6/\$10



Split Plate Charge (all items) - \$4

*These items may be served undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu items in our restaurant may include or come in contact with allergens including eggs, dairy, wheat, soy, fish, shellfish, peanuts, tree nuts, and sesame.