

EGGS & THINGS

SPECIAL BREAKFAST \$14

2 Eggs, Two Buttermilk or Buckwheat Pancakes, Hash Browns & Choice of Ham, Bacon or Sausage

BACON TOMATO OMELET \$10

Bacon, Tomato, Basil, Diced Peppers, Mornay & Hash Browns

VEGGIE OMELET \$10

Roasted Tomato, Mushroom, Onion, Asparagus, Pesto & Hash Browns

2 EGGS YOUR WAY \$8

2 eggs, Hash Browns & Biscuit

Add Bacon, PM+P Maple Breakfast Sausage or PM+P Smoked Ham \$3

SOUTHWESTERN SKILLET \$12

PM+P Chorizo, Fire Roasted Green Chili, Bell Pepper, Cheddar, Tomato, Green Onion, Hash Browned Potatoes, Country Potatoes & 2 Sunny Eggs

CHICKEN FRIED STEAK & EGGS \$14

2 Eggs your way, Chicken Fried Top Round, choice of

White or Lost Highway Black IPA Gravy, Hash Browns & Biscuit

THE BERT SANDWICH \$9

2 Fried Eggs, Bacon, Fire Roasted Green Chili, Cheddar Cheese & Green Chili Aioli on Toasted Wheat Bread

FRIED EGG MUFFIN \$9

1 Fried Egg, Cheddar, Avocado, Tomato, Arugula on a House Made English Muffin

CRAB BENEDICT \$15

Crab, Grilled Tomato, Avocado, Hollandaise, Poached Egg, Crisp Pancetta, on a House Made English Muffin

SMOKED DUCK HAM BENEDICT \$14

Bacon Braised Collard Greens, Smoked PM+P Duck Ham, Roasted Tomato, Poached Egg, Hollandaise & Duck Cracklins on a House Made English Muffin

MOLE STEAK & EGGS \$16

Flat Iron Steak, Mole, 2 Sunny Eggs, Tortilla, Cilantro-Lime Marinated Tomato & Hash Browns

SCOTCH DUCK EGGS \$12

2 Fresh Soft Cooked Duck Eggs, PM+P Sausage, Panko Breaded & Fried, Arugula, Apple & Shaved Fennel Salad with Maple Chili Glaze

GREEN CHILI PORK BREAKFAST BURRITO \$10

Eggs, Hash Browns, Green Chili Pork, Cheddar, Smothered

BEVERAGES & JUICES

| | |
|--------------------|--------|
| Coffee | \$3 |
| Hot Tea..... | \$3 |
| Iced Tea | \$3 |
| Large Milk..... | \$3 |
| Orange Juice | \$3 |
| Apple Juice | \$3 |
| Espresso | \$3 |
| Cappuccino | \$4.50 |
| Americano | \$3 |
| Latte | \$4.50 |
| Natural Soda..... | \$4 |
| Fountain Soda..... | \$3 |

MALTS & SHAKES

| | |
|----------------------|-----|
| Black & White..... | \$4 |
| Vanilla | \$4 |
| Chocolate | \$4 |
| Strawberry | \$4 |
| Salted Caramel | \$4 |

DESSERT

BANANA SPLIT \$8

Choice of 3 scoops of Ice Cream, Crushed Walnuts & Peanuts, Chocolate with Salted Caramel Drizzle

ICE CREAM SUNDAE \$7

Choice of 2 scoops of Ice Cream, Choice of Chocolate or Salted Caramel Drizzle, Crushed Walnuts and Peanuts, Whipped Cream and a Cherry

KIDS MENU

1 EGG & TOAST \$6

Hash Browns & Choice of Ham, Bacon or Sausage

1 EGG & BRIOCHE FRENCH TOAST \$7

Blueberry Syrup & Choice of Ham, Bacon or Sausage

1 EGG & PANCAKE \$6

Choice of Ham, Bacon or Sausage

GRILLED CHEESE \$7

Served with French Fries

CHEESE BURGER \$8

Lettuce, Tomato, Cheddar & Fries

CHICKEN TENDERS \$6

House BBQ & Fries

DRAFT BEER (16 OZ) \$5

Mother Road Lost Highway Double Black IPA
Mother Road Kölsch Style Ale
Mother Road Tower Station IPA
Mother Road Session IPA
Lumberyard Red Ale
Lumberyard Hefewiezen
San Tan Devil's Pale Ale
Wanderlust 928 Local Farmhouse Ale
Founder's Pale Ale (nitro)
Wanderlust Pan American Stout (nitro)

BUDWEISER / BUD LIGHT CAN (12 OZ) \$3

WINE ON TAP \$6

Gotham Project Sauvignon Blanc
Gotham Project Cabernet Sauvignon

WINE BY THE CAN (16OZ) \$16

Alloy Wine Works Pinot Noir
Alloy Wine Works Chardonnay
Alloy Wine Works Rose

MIMOSA \$5

DAY DRINKERS COCKTAILS \$6

SIGNATURE KIM CHI BLOODY MARY
SIGNATURE KIM CHI BLOODY MARIA
GREYHOUND – Vodka & Grapefruit
SCREWDRIVER – Vodka & OJ
TIPSY TEA – Vodka, Iced Tea & Splash OJ
PALOMA – Tequila, Grapefruit & Squeezed Lime
TEQUILA SUNRISE – Tequila, OJ & Splash Cherry Juice
IRISH COFFEE – Irish Whiskey & Hot Coffee
CHEF'S COFFEE – Whiskey Rocks in a Mug

BOOZY MILKSHAKES \$10

SALTED CARAMEL WHISKEY AFFOGATO
Irish Whisky, Espresso, Vanilla Ice Cream & Salted Caramel

SHILLELAGH

Irish Whiskey, Baileys & Vanilla Ice Cream

DRUNKEN APPLE PIE

Green Apple Vodka, Cinnamon, Nutmeg
& Graham Cracker Crumble

MEXICAN CHOCOLATE

Tequila, Kahlua, Chili Powder & Chocolate Ice Cream

DIRTY BOURBON CHAI

Chai Infused Bourbon & Vanilla Ice Cream

BRUNCH SPECIALTIES

STEEL CUT OATMEAL \$8

Tart Cherries, Candied Walnuts, Brown Sugar with Whole Milk

CORNED BEEF HASH \$12

PM+P Corned Beef, Potato Hash with 2 Sunny Eggs

PORK BELLY FRIED RICE \$12

BBQ Pork Belly, House Kimchi with 1 Sunny Egg

BUTTERMILK PANCAKES \$8

3 Cakes, Honey Walnut Butter with Maple Syrup

BUCKWHEAT PANCAKES \$9

3 Cakes, Honey Walnut Butter with Maple Syrup

BRIOCHE FRENCH TOAST \$10

Honey Walnut Butter with House Made Blueberry Syrup

BELGIAN WAFFLE \$7

Fresh Berries, Honey Walnut Butter with Maple Syrup

SHRIMP & GRITS \$14

Ricotta Cheddar Grits, Roasted Tomatoes and Mushrooms, Poached Egg,
White Wine Sautéed Shrimp, Green Onion, Arugula & Preserved Lemon

DUCK CONFIT & SWEET POTATO HASH \$11

Roasted Seasonal Mushrooms, Red Onion, Spinach, Whole Roasted
Cloves of Garlic, Rosemary, 2 Sunny Eggs & Chevre

DAILY QUICHE \$11

Arugula, Apple & Shaved Fennel Salad



Grand Canyon Cafe Circa 1950



Mother Road Tap Room - A Place for Pints

7 South Mikes Pike, Flagstaff

Open Daily - Pints - Conversation - Tours
Patio - Kids & Dogs Welcome

SHARED

DISCO FRIES \$7

French Fries smothered in Lost Highway IPA Gravy, Gruyere Cheese & Fire Roasted Green Chilis. Add 2 Sunny Eggs & have 'em for Breakfast!...\$3

HOUSE MADE SOFT PRETZLES \$7

Kolsch Cheese Sauce

PORK BELLY STEAM BUNS \$9

BBQ Pork Belly, Cured Cucumber, Pickled Onions & Sriracha Aioli

BETWEEN THE BUNS

Choice of Fries, Onion Rings or Green Salad

DUCK CONFIT & CRAB CAKE SANDWICH \$14

Pickled Red Onion, Bibb Lettuce, Tomato & Curried Remoulade

SHRIMP PO BOY \$12

Fried shrimp, Crab Spread (Crab, Cream Cheese, Chive, Garlic), Coleslaw, Tomato, Bibb Lettuce & Spicy Tomato Jam on a Hoagie

PASTRAMI BURGER \$14

PM+P Pastrami, Fresh Ground Burger, Gruyere, Fry Sauce on a Brioche Bun

BACON BBQ BURGER \$13

Fresh Ground Burger, Onion Rings, House BBQ, Bacon, Cheddar on a Brioche Bun

OPEN FACE PORK BELLY BLT \$12

Pork Belly, Fried Green Tomato, Bibb Lettuce, Lemon Arugula, Chevre topped with Tart Cherry Reduction

CLUBHOUSE SANDWICH \$11

Ham, Turkey, Bacon, Cheddar, Lettuce, Tomato & Mayo on Toasted Sourdough

OPEN FACED AVOCADO & SARDINE \$14

Smashed Avocado, Sardines, Roasted Tomato, Fresh Basil & Parmesan on Pizzicletta Bread

FRIED CHICKEN SANDWICH \$14

Hot Fried Chicken Thigh, Cheddar, Bacon, Lettuce, Tomato, Green Chili Aioli on a Brioche Bun

EVERYTHING ELSE

COBB SALAD \$14

Romaine, Chicken, Bacon, Hard Boiled Eggs, Apple, Pear, Tart Cherries, Pecans with Cider Poppy Seed Dressing

ROASTED VEGETABLE SALAD \$12

Kale, Roasted Beets, Carrots, Turnips, Candied Walnuts, Chevre with Roasted Garlic Vinaigrette

SPINACH QUINOA SALAD \$12

Spinach, Quinoa, Roasted Sweet Potato Chunks & cherries with Lemon Vinaigrette

SHORT RIB POT PIE \$13

Slow Roasted Beef Short Ribs, Carrot, Pea, Pearl Onion & Beef Gravy

CRISPY NOODLE VEGETABLE CHOW MEIN \$11

Fried Noodles, Mushroom, Snap Pea, Bok Choy & Green Onion

CHICKEN & VEGETABLE CHOP SUEY \$11

Breast of Chicken, Snow Pea, Bell Pepper, Mushroom, Bok Choy, Bean Sprouts on Steamed Jasmine Rice



Why Chow Mein & Chop Suey? Grand Canyon Cafe was owned and operated by the Wong Family continuously for 74 years.

Throughout that 3/4 century, the cafe served both American and Chinese Food. To honor the Wong Family, we have carefully selected several dishes to represent their Chinese heritage.

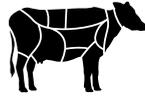
干杯 (Chinese for Cheers)

brix.

Seasonal, farm focused,
contemporary
American cuisine

413 N San Francisco Street, Flagstaff

*Consumer Warning: Eating raw or undercooked food may increase the risk of food borne illness. 171007


PROPER
MEATS + PROVISIONS

AN ARIZONA-RAISED MEATERY

Showcasing the Grand Canyon State's
finest farm-raised meats, poultry and
cured products.

110 S San Francisco Street, Flagstaff

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