

first things first

POINT 75 10
gin . lemon . grapefruit . kombucha . bitters

BOSS HOG BLOODY 12
stoli vodka . bloody mary mix . smoked bacon . green bean . pepperoncini . olive . tomato . celery

SOUTHERN BELL 9
bulliet . fresh peach . all spice dram

TRUE GRIT OLD FASHIONED 9
bourbon . homemade coffee syrup . orange bitters

IRISH COFFEE 8
jameson irish . simple syrup . whipped cream

*add baileys \$2

specials

{8:30 - 12pm}

BLOODY MARY \$5

MIMOSA \$5 / 7 {pint}

orange . cranberry . grapefruit
pineapple . passion

Breakfast served
8:30am - 2pm

APEROL SPRITZ 9
prosecco . aperol liqueur . soda water

SUPER CHAVELA 12
silver tequila . coors light . lime . salt rim

HAIR OF THE DOG 9
stoli blue berry . tuaca . fresh oj . mint

RISE & SHINE 10
hornitos repo . aperol . lemon . grapefruit kombucha

UP IN SMOKE 9
union mezcal . peach liqueur . agave . cranberry

PINEAPPLE UNDER THE SEA 9
stiggins pineapple rum . ginger liqueur . lemon . soda

EGGS

GF Basically Your Way 11
2 eggs . any style . bacon or sausage . hashbrowns . toast

GF Veggie Scramble 10
3 eggs . jack cheese . seasonal vegetables . hashbrowns . toast

GF Pork Sweet Potato Hash 12
2 eggs . pulled pork . sweet potato hash . red onions . red peppers

GF Greek Scramble 10
3 eggs . spinach . artichoke hearts . black olives
feta cheese . sun dried tomato . hashbrowns . toast

Chiliquiles 10 {add pork chili verde 12}
2 eggs . any style . tomatillo sauce . cotija . house made chips

GF Chorizo Omelet 11
3 eggs . cheddar cheese . green onions
spicy chorizo . avocado . hashbrowns . toast

GF Steak & Eggs 14
2 eggs . any style . 8oz charbroiled flat iron . hashbrowns . toast

Chicken & Waffle 13
fried chicken breast . belgian waffle . powdered sugar
+ homemade gravy \$2 + add 1 egg \$1.50

GF Huevos Rancheros 11 {add pork chili verde 13}
ranchero salsa . black beans . crispy tortillas .
avocado . cheese . pico de gallo

Morning BLT 12
2 eggs over medium . bacon . lettuce . tomato
avocado . toasted wheat . served w/ fruit

GF Polenta & Eggs 10
2 eggs . any style . polenta . sauteed spinach
chimichurri sauce . bacon or sausage

Desayuno Quesadilla 10
scrambled eggs . chorizo . pepper jack cheese
green onions . ranchero salsa

Clay's Biscuits & Gravy 10
2 eggs . any style . homemade buttermilk biscuits & gravy

Kitchen Sink 12
2 eggs . any style . bacon or sausage . pancake
sub french toast 13 | belgain waffle 14

Benedicts

Traditonal 12

poached eggs . canadian bacon . hollandaise sauce . hashbrowns

Salmon 14

poached eggs . salmon . avocado . capers . hollandaise sauce . hashbrowns

Florentine 12

poached eggs . spinach . artichoke hearts . avocado . hollandaise sauce . hashbrowns

GF Build Your Own Scramble 9

3 eggs, hashbrowns & toast

- **choice of** jack . swiss . cheddar . bleu cheese . feta

Each additional item.. \$1 Meat.. \$2 Avocado.. \$2

tomato . mushroom . onion . black olive . spinach . artichoke heart . cilantro . jalapeno . green onion . black beans
sun dried tomato . ranchero salsa . red bell pepper . hollandaise sauce . chimichurri sauce

meats - bacon . pork sausage . chorizo . ground beef . pulled pork . pork chili verde

GRIDDLE

French Toast 9

granola . powdered sugar fresh berries

Flapjacks {2} 7

buttermilk pancakes . powdered sugar

Belgian Waffle 9.

add seasonal berries | bacon bits
\$2 each

SIDES

1 Egg 1.50 / 2 Eggs 3

Avocado 2

Bacon {4 pieces} 3.5

Fruit Cup {small} 3.5 {large} 6

Sausage {3 pieces} 3.5

Chicken Apple Sausage {2 pieces} 4

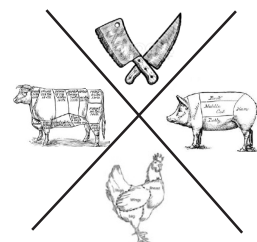
Polenta / Hashbrown / Sweet Hash 3

Biscuits & Gravy 5

Flapjack 4

Toast 2

Lunch served
11am - 5pm



SMALLS

- ^{GF} Chicken Wings 12
choice of sweet chili sriracha or buffalo { hot }
- ^{GF} Calamari 12
lightly breaded . cocktail . tartar
- ^{GF} Bacon Wrapped Dates 10
gorgonzola . jalapeno . arugula . balsamic glaze
- ^{GF} Seared Ahi 16
{ cajun dry rub or sesame } asian slaw . wasabi . pickled ginger

GREENS

- ^{GF} Basic Greens Full - 12 / Half - 7
spring mix . candied walnuts . cranberries . apple . crumbled feta cheese .
poppy seed vinaigrette
- ^{GF} Flat Iron Salad 20
grilled choice marinated flat iron . mixed greens . crispy red onion . tomato . black olive .
gorgonzola . poppy seed vinaigrette
- ^{GF} Pomegranate Chicken Salad 16
mary's organic chicken . spring mix . brussel sprouts . candied walnuts . cranberries .
apple . crumbled feta cheese . pomegranate vinaigrette
- Ahi Salad 19
mixed greens . cabbage . crispy noodles . sunflower sprout . thai peanut dressing

BURGERS & MORE

served w/ french fries

- sub - onion rings / sweet potato fries / garlic fries / side salad \$ 1.50
- add ons - cheese / sauteed mushroom / grilled onion / \$1.25 each avocado / gluten free bun / bacon \$2 each

- Pleasure Burger 12
1/2 lb. 100 % grass fed beef . sesame bun . lettuce . tomato . red onion . pickle
{ Vegetarian option - Beyond Burger Patty 15 }
- Bleu Burger 15
1/2 lb. 100% grass fed beef . point Reyes bleu cheese . sauteed mushrooms . onion strings
- The BLT 12
smoked bacon . arugula . tomato . avocado . lime cilantro remoulade . toasted wheat
- Chicken Schnitzel 14
tenderized panko chicken breast . flat grilled . chipotle aioli . cabbage slaw .
crispy onions . pretzel bun
- ^{GF} Fish Tacos 16
cajun marinated salmon . cabbage slaw . tomatillo salsa . cilantro
avocado . grilled corn tortillas
- Steak & Fries
choice of cut . charbroiled to order . french fries . side salad
- Filet mignon {8oz.} 28
- Ribe Eye {12oz.} 27
- Flat Iron {7oz.} 20

ON THE WAGON

- JUICE {small} 3 {large} 3.5
evolution orange & grapefruit
cranberry . pineapple . passion
- MARTINELLI'S APPLE JUICE 3
- IZZE SODA 3.5
blackberry or clementine
- ICE TEA 2.5
- MILK {small} 2 {large} 3
- HOT CHOCOLATE 3
- PELLEGRINO {500ml} 4
- GINGER BEER 3.5
- SODA 2.5
coke . diet coke . sprite . root beer
- NUMI organic HOT TEA 3
decaf earl grey . breakfast blend
chamomile lemon . moroccan mint
jasmine green
- COFFEE 2.5



tea & coffee is fair
trade & organic we feature
Santa Cruz Coffee Roasting

WHALE BIRD KOMBUCHA

ON TAP



- DRY HOPPED GRAPEFRUIT
5 {small} / 7 {large}

thepointchophouse.com

whenever possible we choose organic & local sustainable food and vendors,
our meats are 100% black angus, antibiotics & hormone free.



@chophouse3326