

BLUE WILLOW

BREAKFAST SERVED ALL DAY

BLUE WILLOW SPECIAL Three Eggs Scrambled with Shredded Chicken, Hatch Green Chiles, Tomatoes, Chopped Corn Tortillas and Topped with Cheddar, Salsa and Sour Cream. Served with Home Style Potatoes and 7 Grain or White Toast or Tortilla 11

TOFU BREAKFAST STIR FRY Cubed Tofu Sautéed with Spinach, Mushrooms, Tomatoes Scallions, in Citrus, Ginger Tamari Marinade Topped with Sesame Seeds and served with Brown Rice and Flour Tortilla *v/gf* 12

CHORIZO SCRAMBLE All Beef Chorizo made in House and Scrambled with Eggs and Topped with Salsa and Cheddar Cheese Served with Homestyle Potatoes and Toast or Tortilla 11

BREAKFAST BURRITO Scrambled Eggs, Cheddar, Potatoes, Pinto Beans and Choice of Bacon, Chicken or Chorizo in Large Flour Tortilla Served with Salsa and Sour Cream 12

VEGAN BURRITO Avocado, Tofu, Black Beans, Potatoes, Salsa 12

TWO EGGS any STYLE Includes Choice of Bacon or Sausage Served with Home Style Potatoes and Toast or Tortilla 9.5

HUEVOS RANCHEROS Two Eggs Over Easy and Pinto Beans on Corn Tortillas, Topped with Salsa and Cheddar Served with Potatoes 11

HOME MADE QUICHE of the DAY

Served with Fresh Fruit and Potatoes 12.5

MIGAS VERDE Scrambled Eggs, Fried Tortilla Strips, Tomatillo Chicken, Tomatoes, Cotija, Red and Green Tomatillo Salsa Served with Black Beans and Tortilla *gf* 11

BENEDICTS 12

Served with Home Style Potatoes

SONORAN CARNITAS BENEDICT Green Chili Cornbread, Shredded Pork, Poached Eggs* and Poblano Cream Sauce

BLUE WILLOW BENEDICT Toasted English Muffin, Poached Eggs, Smoked Ham and Gruyere Cheese Sauce

VEGGIE BENEDICT Toasted English Muffin, Poached Eggs, Avocado, Tomato, Fresh Spinach, Gruyere Cheese Sauce



Certified UNESCO City of Gastronomy Restaurant



OMELETTES *gf* 11

Served with Home Style Potatoes and Toast or Tortilla

CLASSIC COMBINATIONS:

Ham, Green Pepper & Cheddar

Bacon, Avocado & Swiss

Chicken, Green Chili & Cheddar

Spinach, Roasted Mushroom & Swiss

DESIGN YOUR OWN:

Choose any Three Ingredients:

Meats: Bacon, Shredded Chicken, Chorizo, Ham

Cheese: Swiss, Cheddar

Veggies: Avocado, Spinach, Jalapeno, Tomato, Green Chile, Mushroom, Raw White Onion, Bell Pepper

PANCAKES & MORE

BUTTERMILK PANCAKES

One Large Cake 5 Double Stack 9

Add Blueberries 1/ per cake

Cheri's Prickly Pear Syrup 1

CINNAMON ROLL PANCAKE

Topped with Cream Cheese Icing 6.5

STRAWBERRY NUTELLA FRENCH TOAST

Egg Bread, Fresh Strawberry, Nutella,

Powdered Sugar, Whipped Cream 10

TROPICAL FRESH FRUIT CREPE

Two Traditional French Crepes filled with Fresh Strawberry, Mango, Pineapple, Banana and Vanilla

Greek Yogurt. Topped with Whipped Cream

and Toasted Coconut (served cold) 10

BLUE WILLOW GRANOLA

Greek Yogurt and Fresh Fruit 8

OATMEAL topped with Granola

Served with Raisins, Brown Sugar, Milk 6

BREAKFAST SIDES

Applewood Smoked Bacon or Pork Sausage 4

Avocado 3.5 Pinto Beans or Potatoes 3.5

Bowl Seasonal Fresh Fruit 6 Toast 2.5

Vegan Gluten Free Pear Cinnamon Coffee Cake 4