



Breakfast MENU

Breakfast plates

ALL AMERICAN Eggs made to order- Bacon- House Potato's- 2 Pancakes.....	\$18
3 MEAT OMELET Sausage, Ham, Bacon, House Potato's, Toast.....	\$17
SUNRISE OMELET Feta- Spinach, Grape Tomato, Bacon, House Potato's Toast.....	\$16
COUNTRY FRIED BACON WITH GRAVY 5 Crispy Thick Cut country fried bacon, served with rich and creamy southern-style gravy, offers the perfect blend of savory and indulgent flavors.....	\$16
Add Eggs \$3	
BACON & EGGS Eggs made to order 2 bacon strips, House Potato's served with toast.....	\$16
BREAKFAST SANDWICH 9-grain toasted bread with egg made to order, cheddar cheese, bacon, and avocado, House Potato's.....	\$16
CHILAQUILES MONTADOS House-made corn tortilla chips covered with Chef's red enchilada sauce, loaded with melted shredded cheese topped with fresh onions, two made to order eggs, side of refried beans.....	\$16
CHORIZO CON PAPAS 2 Eggs made to order, chorizo con papas, 1/2 grilled jalapeño and your choice of flour or corn tortillas.....	\$19
HUEVOS RANCHEROS Your selection of Soft or Crispy Corn tortilla 2 eggs and Refried Beans.....	\$16
WAFFLE OR SHORT STACK OR FRENCH TOAST syrup and butter.....	\$12
Add Fruit \$2	
2 SMALL PANCAKES AND 2 BACON SLICES served with syrup.....	\$10
SCRAMBLED EGGS Served with side of House Potato's.....	\$10
FRUIT SIDE Banana, Strawberry, Blueberries.....	\$4

Beverages

Regular Coffee, Coke Product, Orange, Cranberry, Apple Juice, Bloody Mary , Mimosas

KIDS

BREAKFAST



APPETIZERS

TORRITOS

\$16

Six Bacon Wrapped Caribbean Chile Güeritos, stuffed with Cheese or Shrimp(\$5), served with a Lemon Soy Sauce

PANCHO VILLA

\$19

5 Bacon Wrapped Shrimp Fried and hanging on a line served with Jalapeño Cream sauce !

BACON WRAPPED ASPARAGUS

\$15

4 Bundles of Bacon Wrapped Asparagus topped with Balsamic Glaze

POTATO SKINS

\$13

Combination of a russet potato adorned with crispy bacon, velvety cheddar cheese, and a dollop of sour cream on the side. This culinary masterpiece promises to tantalize your taste buds with its luxurious flavors and textures.

GADSDEN POPPERS

\$18

4 exquisite wedges of red bell pepper, meticulously filled with the tantalizing combination of chipotle-infused lemon zest goat and cream cheese, and then elegantly enveloped in a cloak of savory bacon.

SMELTER NACHOS

Jalapeño, cheese, guacamole, pico de gallo, sour cream, Guacamole.

Plain \$16 With Chicken \$20

WINGS (8)

\$17

Buffalo-Lemon Pepper-Sweet
Chili-BBQ-Nashville Hot-Mango
Habanero-Garlic Parmesan-Golden BBQ

CRAB RANGOON EGG ROLLS

\$12

3 Crab Rangoon Egg Rolls are stuffed with crab, cream cheese, green onions, and the perfect blend of spices, mimicking the classic crab rangoons

1/2 LB BURGERS

ALL SERVED WITH HOUSE FRIES OR UPGRADE TO SWEET POTATO, CURLY OR ONION RINGS

GADSDEN PURCHASE

\$20

House-made patty, Lettuce, Tomato, Mayo, Cheddar Cheese, Grilled Onion, Bacon, Green chili

SADDLE AND SPUR

\$20

Topped with tangy BBQ sauce, crunchy onion straws, melted Cheddar cheese, and crispy bacon.

BACON FETA SUNDRIED TOMATO

\$20

Topped with crispy bacon, creamy feta cheese and sun-dried tomatoes to add acidity

MUSHROOM SWISS

\$20

Topped with grilled mushrooms and onions, lettuce and tomato, mayo, swiss cheese

GUACAMOLE JALAPEÑO

\$20

Topped with Lettuce, tomato, thick layer of Guacamole and strips of Jalapeño Toreado peppers pickled in Soy Sauce.

TERIYAKI GRILLED PINEAPPLE

\$20

Beef Patty grilled purple onion and pineapple covered with Swiss cheese and sweet teriyaki sauce

DOUBLE TROUBLE

\$22

2- 1/2 Pound House-made beef patty with your classic crispy bacon, American cheddar cheese lettuce tomato, mayo also available as a single

ANIMAL BURGER

\$22

2- 1/2 Pound House-made patty, Lettuce, tomato, American Cheddar cheese, grilled onion, topped with Animal sauce may have it as a single as well

BUFFALO CHICKEN

\$18

Treat yourself to a delectable mix of breaded Buffalo chicken strips, tangy pickles, creamy ranch dressing, crisp lettuce, juicy tomato, and melted cheddar cheese.

GRILLED CHICKEN PESTO

\$18

Grilled chicken breast topped with Basil Pesto and Swiss Cheese on Lettuce, Tomato

ROASTED TURKEY SANDWICH

\$17

Indulge in the ultimate flavor combination with our soft wheat bread, tantalizing chipotle mayo, fresh spinach, juicy tomato, zesty red onion, crispy bacon, and creamy guacamole.

INDIAN

VEGETABLE SAMOSA

\$10

Our delectable turnovers are filled with a delightful combination of potatoes, baby field peas, and a blend of aromatic spices. The result is a crispy treat that will surely tantalize your taste buds.

TANDOORI CHICKEN WINGS

\$17

These smoky-flavored Tandoori chicken wings, marinated in Indian spices and yogurt and grilled to perfection, will blow your mind away! The wings are succulent and juicy on the interior and crispy on the outside.

BUTTER CHICKEN

\$19

Tender Chicken in mouth watering makhani sauce is a twist on the classic butter chicken and is made without stock.

INDIAN BUTTER SHRIMP

\$25

Amazing Indian Butter Shrimp is a must try recipe! Tender shrimp in mouth watering makhani sauce is a twist on the classic butter chicken and is made without stock.

CHICKEN TIKKA MASALA

\$19

This well-loved Indian take-out favorite is both simple and delicious to make at home. This version, made with the addition of sweet bell peppers, is a complete meal with bold, SPICY flavors.

SHRIMP TIKKA MASALA

\$25

This well-loved Indian take-out favorite is both simple and delicious to make at home. This version, made with the addition of sweet bell peppers, is a complete meal with bold, SPICY flavors.

GARLIC NAAN or PLAIN

\$5

Indulge in the exquisite flavors of our traditional naan, delicately coated with a blend of aromatic garlic and fragrant herbs.

GULAB JAMUN

\$6

A light pastry dumpling made with fresh milk and sweet honey. Served Warm, Gulab jamun is a sweet confectionary or dessert, originating in the Indian subcontinent and a type of mithai popular in India.

MANGO LASSI

\$7

This Mango Lassi is an Indian yogurt smoothie that is so creamy and full of flavor. It's spiced with cardamom to give it a little kick!

MEXICAN

BISTEC RANCHERO

\$17

Bistec Ranchero is a traditional Mexican beef steak recipe, pan seared and cooked to perfection. Loaded with potatoes, chiles, onions & a tomato base sauce. Served with Flour or Corn tortillas and refried beans.

RED CHEESE ENCHILADAS

\$15

Delicious white corn tortillas filled with a blend of cheeses, served with a classic red sauce. This dish comes with a side of rice and beans, making it utterly irresistible!

CHICKEN ENCHILADAS

\$18

House-made red enchilada sauce, served with rice & beans.

GREEN CHILE RELLENO

\$19

Experience the authentic flavors of Mexico with our Green Chile Rellenos. Indulge in two Anaheim chiles generously stuffed with melted cheese, smothered in our house-made sauce, and served with rice, beans, and your choice of either flour or corn tortillas.

FAJITAS

\$25

Enjoy a delicious combination of bell peppers, onions, guacamole, sour cream, rice, beans, and your preferred tortilla option - either flour or corn.

Beef or Chicken Upgrade to Shrimp \$5

ENTREES

RIBEYE STEAK

\$41

A 14oz Premium Steak, meticulously prepared to perfection. This culinary masterpiece is elegantly, served with a baked potato and deep fried Brussel Sprouts with balsamic reduction & Bacon.

WILD NORWEGIAN SALMON

\$29

Savor the exquisite delight of our culinary masterpiece, accompanied by a luscious Lemon Cream Sauce. Cumin-rice, Brussel sprout with balsamic reduction & bacon, and a perfectly baked potato.

TERIYAKI GLAZED SALMON

\$29

delectable combination featuring the finest Cumin-rice, Brussel sprout with balsamic reduction, and a perfectly baked potato.

THIN BREADED CHICKEN BREAST

\$18

2 Thin Chicken Breast Lightly Breaded and deep fried Served with Baked Potato, Brussel Sprouts with Balsamic Glaze and Bacon

FETTUCCHINE CHICKEN ALFREDO

\$20

Fettuccini Pasta, luxuriously coated with our meticulously crafted creamy Alfredo sauce, Al dente pasta, creating a symphony of flavors that will tantalize your taste buds. Adorned with delicate shavings of parmesan cheese.

Fire Grilled Chicken \$4

CHIPOTLE CREAM CAVATAPPI PASTA

\$20

Indulge in the exquisite flavors of our Chipotle Creme Pasta. Our house-made Chipotle Cream Sauce with sweet bell peppers, complete your meal with a side of freshly baked baguette for a truly delightful dining experience.

Chicken \$24 Shrimp \$28

PESTO PORTOBELLO MUSHROOM

\$19

2 Portobello Mushrooms Stuffed with Pesto and Melted Swiss and Parmesan Cheese, Brussel Sprouts with NO BACON (Vegetarian)

BEER BATTER COD

\$19

Exquisite beer-battered 10oz Cod filet accompanied by a generous portion of golden fries, elegantly presented alongside our delectable, homemade tartar sauce and Coleslaw.

SHRIMP AND CHIPS

\$17

Beer-battered XL Shrimp accompanied by a generous portion of golden fries, elegantly presented alongside our delectable, homemade tartar sauce.

BREADED FISH OR SHRIMP TACOS

\$19

Indulge in the exquisite delight of three delectable fish tacos, meticulously crafted with the finest corn tortillas. Adorned with a vibrant medley of pico de gallo and a refreshing cabbage slaw, these tacos are a symphony of flavors that will transport your taste buds to culinary paradise.

STRAWBERRY SPINACH FETA SALAD

\$18

Our delicious & delightful combination of dried cranberries, pecans, feta cheese all tossed in a tangy balsamic raspberry dressing. Enjoy the perfect blend of flavors in every bite!

Flame Grilled Chicken \$4

PANCHO VILLA'S FRIEND "DON CESAR" SALAD

\$18

Baby Heart leaf Romaine lettuce, adorned with a tantalizing peppery dressing, with shaved parmesan cheese, However, should you desire an even more extraordinary experience, add

Flame Grilled Chicken \$4

Saddle & Spur TAVERN

SIGNATURE COCKTAILS

SMOKED OLD FASHIONED

\$15

Woodford Reserve Bourbon Whiskey, Orange & Aromatic Bitters, Simple Syrup, Orange rind garnish served on a Single block of ice, smoked in a chamber to infuse the aroma of the wood.

GADSDEN MARGARITA

\$15

Top Shelf Tequila with Fresh variety citrus squeezed with a Grand Marnier topper !

LA TOXICA

\$13

Pineapple infused Coconut rum with Cranberry juice

EL DIABLO

\$13

Tamarindo and Mango Infused Vodka, Orange and lemon juice with splash of peach liquor topped with Chamoy and Tajin-rim

EL TOXICO

\$13

Whiskey, infused with pineapple, peach, and lemon juice

BUCHONA COLADA

\$13

Buchanan's pineapple, RumChata, Coconut cream,Lime juice, Fresh,Pineapple juice

SUNSET ON FIRE

\$13

Malibu Rum, pineapple, orange and lemon juice Topped with 101 Rum and on Fire !

MARTINI

\$13

Top Shelf Vodka, olive juice, vermouth, topped with colossal olives.

MANHATTAN

\$13

Combination of rye whiskey, sweet vermouth and aromatic bitters.

CLASSIC CUBAN MOJITO

\$13

A classic mojito is a refreshing Cuban cocktail made with fresh mint, lime juice, white rum, simple syrup, and club soda.

BEERS

Domestic

\$4.25

805 Black Lable-805 Cerveza-Miller Light-Michelob Ultra-Coors Light-Coors Banquet-Budweiser-Bud Light

Import

\$4.75

Tecate Roja-Tecate Light-Pacifico-Negra Modelo-Dos XX Amber-Corona Extra-Bohemia Pilsner-Guinness

Draft

\$7

Gadsden Lager-Dragon IPA-Barrio Blond-Barrio Rojo-Dos XX Lager-Modelo Especial- Stella Artois

Drinks

\$3.50

Coke-Coke Zero-Dr. Pepper-Teas-Lemonade-Sprite

ASK FOR OUR CAFE MENU AND ASK YOUR WAITER ABOUT DAILY DESSERTS!

GROUPS OF 6 OR MORE WILL INCLUDE A AUTOMATIC 20% GRATUITY, PAID TOGETHER OR SEPARATE