

★ BOBBY-Q ★



Weekend Brunch Menu

EGGS

EGGS RANCHEROS

Corn tortilla, black beans, two over easy eggs and heirloom ranchero salsa 15.00

BREAKFAST BURRITO

Whole wheat flour tortilla, scrambled eggs, bacon, cheese, soyrizo, black beans and charred salsa, with smashed potatoes 13.00

CAULIFLOWER MASHED WITH EGGS

Roasted brussels, bacon, cheese and scrambled eggs with toast 13.00

EGGS BENEDICT

Sun-dried tomato pesto, spinach, hollandaise and english muffin, with smashed potatoes 14.00

PORK BENEDICT

Corn bread, pulled pork, poached egg and Hollandaise with smashed potatoes 16.00

HEARTY

CHILAQUILES

Corn tortilla chips, red chili sauce, cheese, crema, avocado relish, 2 eggs of your choice 14.00

SHORT RIB HASH

Charred tomatoes, roasted peppers, onions, roasted potatoes, poached egg 19.00

Sides

- 2 EGGS ANYWAY 6.00
- PANCAKE 6.00
- 3 SLICES BACON 5.00
- SIDE FRUIT 5.00
- SMASHED POTATOES 5.00

LIGHT & EASY

AVOCADO TOAST

Sour dough bread, mashed avocado, fancy pico and chimmichurri 12.00

SALMON TOAST

Sour dough bread, smashed avocado, cured salmon, pickled onions, capers and cucumbers 15.00

CHICKEN & EGG WHITE TOAST

Sour dough bread, smashed avocado, rotisserie chicken, egg whites, hemp seed and micro cilantro 14.00

EGG WHITE WRAP

Whole wheat flour tortilla, heirloom tomatoes, broccolini, roasted peppers and asparagus with smashed fingerling potatoes 13.00

ACAI BOWL

Fresh berries, banana, almond milk, hemp seed and almonds 8.00

CHIA PUDDING

Chia seeds, almond milk, mixed berries, vanilla and honey 8.00

PORRIDGE

Steel cut oats, mixed berries, almonds and brown sugar 8.00

SWEETS

LEMON RICOTTA PANCAKES

Berry compote, whipped cream, canadian maple syrup, seasonal berries 11.00

* Consumer Advisory: Hamburgers & steaks cooked to order. Donuts are fried in peanut oil. By consuming raw or uncooked meat, poultry, seafood, shellfish or eggs you may increase your risk of foodborne illness.

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Weekend Brunch Menu

SALADS

BOB'S SALAD

Rotisserie chicken, goat cheese, apple slices, celery, cranberries, and walnuts with dijon vinaigrette 16.00

CLASSIC CAESAR

Romaine, croutons and parmesan cheese 13.00

ROASTED VEGGIE SALAD

Butternut squash, brussels, cauliflower, radicchio, pecorino, farro, pistachio, dates with white balsamic vinaigrette 14.00

BEVERAGES

JUICE

- FRESH SQUEEZE ORANGE JUICE 6.00
- FRESH SQUEEZE GRAPEFRUIT JUICE 6.00
- FRENCH PRESS COFFEE 7.00

Handcrafted DAY DRINKING COCKTAILS

- MIMOSA ITALIANA** - Montefresco prosecco, solerno {blood orange liqueur} and splash of O.J. 11.00
- BLOSSOM KISS** - St. George green chili vodka, cucumber syrup, dried tomato liqueur and lemon juice 11.00
- KOMBUCHA LIBRE** - Cuervo silver tequila, cointreau liqueur, pineapple and kombucha 11.00
- DONUTS & COFFE** - Tullamore dew whiskey, five farms irish cream, iced coffee, cinnamon syrup and cream 11.00
- BOBBY'S BLOODY MARY** - St. George green chile vodka, loaded bloody mary mix and BBQ sauce 12.00

Favorites

PULLED PORK SANDWICH

18 Hours smoked pork on a bun with our signature BBQ sauce 15.00

BEEF BRISKET SANDWICH

Sliced smoked brisket on a toasted bun with our signature BBQ sauce 15.00

PERFECT BURGER

Fresh ground beef, cheddar cheese, lettuce, tomato, onions, pickles and our very own secret sauce 17.00

HOMEMADE VEGGIE BURGER

Handmade patty with lettuce, tomato, pickle, onions, sauce and cheese 14.00

FAVORITES SIDES
 { MACARONI, COLE SLAW, POTATO SALAD, BEANS SANDWICHES - 1 SIDE }

★ ★ CHOOSE YOUR BUBBLY ★ ★

Mimosa Bottle Service

Pick any bottle and take 1/2 off. all juices included (Orange, Cranberry & Grapefruit juice)

CHARLES ROUX BRUT SPARKING 30.00
 France, NV

MONTEFRESKO PROSECCO DOC 45.00
 Veneto, Italy, NV

TREVERI CELLARS BLANC DE BLANCS BRUT 60.00
 Yakima Valley, WA

MOUTARD BRUT GRAND CUVÉE 90.00
 Champagne, France, NV 750ml

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