NON-ALCOHOLIC DRINKS -

JUICE

FRESH SQUEEZED ORANGE JUICE

regular 6.95 kids size 4.50

ORGANIC APPLE JUICE regular 6.95 kids size 4.50

SMOOTHIES

WARRIOR

banana, plant base protein, flax oil, glutamine, cinnamon, almond milk 9

ACAI BLEND

acai, blueberries, strawberries, bananas, organic apple juice, almond milk 9

COFFEE

ular or Doosf 2.75

Latte 4.75

Cappuccino or Americano 4.75

BEVERAGES

Coke-Diet Coke - Sprite- Dr. Pepper - Root Beer - Orange Fanta 3.75 lced Tea 3.75 Hot Tea 3.50

Fresh Lemonade 4.75 Arnold Palmer Lemonade Iced Tea Combo 4.75 Evian Sm 4.00/Lg 6.00 San Pelligrino Sm, 5.00 / Lg, 7.00

THICK OLD-FASHIONED MILKSHAKES

Chocolate - Strawberry - Vanilla 7.95 - add Malt .40

anana - Oreo - Butterscotch or Espresso 8.25

THE PENGUIN

our classic milkshake blended with marshmallow & chocolate syrup 9 "Our Tribute To The Penguin Diner"

— BEER & WINE ——

DRAFT

805 Firestone Walker Blonde Ale 7

Lagunitas Ipa 7

Anchor Steam 7

Stella Artois 7

WINE BY THE GLASS

Chloe Rose 9

Imagery Pinot Noir 10

Imagery Chardonnay 10

Merf Cabernet Sauvignon 12 Ruffino Prosecco 10

Mimosa 12

HOUSE COCKTAILS

SUTTER BREAK - vodka, aperol, lemon, orgeat, strawberry, prosecco 12

JACK TAR - bacardi rum, lemon, yellow chartreuse, passion fruit, angostura bitters 12

— DESSERTS —

HOT APPLE PIE WITH CINNAMON SAUCE 7.25 - a la mode add 2

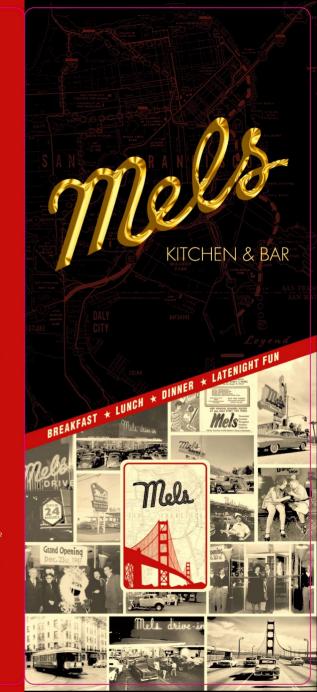
HOMEMADE CHOCOLATE FUDGE CAKE 8

HOT FUDGE SUNDAE 10.50

MELS DOUBLE CREAM CHEESECAKE WITH STRAWBERRY TOPPING 7.95

WOODFORD SPIKED SHAKE

vanilla ice cream, brown sugar, salted caramel sauce, woodford reserve kentucky bourbon 12



- ALL DAY BREAKFAST ----

COUNTRY FRESH EGGS – 2 any style with grilled potatoes or hash browns and toast 11.95 add smoked bacon or sausage 3.75

 $\label{eq:avocado} \textbf{AVOCADO TOAST} - \text{avocado on multi-grain toast topped with three organic poached eggs 15.50, jr. order 8.50 with one egg.}$

60Z SIRLOIN STEAK & 3 EGGS with grilled potatoes or hash browns and toast 16

HOMEMADE CORNED BEEF HASH & EGGS with grilled potatoes or hash browns 17.95

ELVIS SCRAMBLE – molinari chorizo, roasted poblano peppers, monterey jack cheese, scrambled with 3 farm fresh eggs 16.95.

HUEVOS RANCHEROS – two eggs, corn tortillas, jack cheese topped with ranchero salsa, served with black beans and rice, 14.

CHILAQUILES – corn chips sautéed with ranchero salsa & roasted poblano peppers, two fried eggs served with black beans and rice topped with sour cream 14.00 add chicken 3.00, beef or chorizo 4.00.

EL RANCHO BREAKFAST BURRITO – flour tortilla rolled with three scrambled eggs, chorizo & cheddar cheese, topped with salsa & sour cream. served with hash browns or grilled potatoes 16.50

FRENCH TOAST, PANCAKE OR WAFFLE COMBO with one egg, choice of bacon or turkey or pork sausage 13.50

VEGGIE OMELET – sautéed spinach roasted poblano peppers, mushrooms, scallions, tomatoes. choice of grilled potatoes or hash browns 15

DENVER OMELET – ham, swiss, bell peppers, onions & mushrooms with choice of grilled potatoes or hash browns 16.25

RED EYE BISCUITS & COUNTRY GRAVY WITH SAUSAGE – our delicious buttermilk biscuits smothered in our in-house gravy 11.50 add 2 eggs 13.50

OLD FASHIONED BUTTERMILK PANCAKES with maple syrup & butter 12.25 add berries and banana 1.75

2 PC. FRIED CHICKEN 'N' WAFFLE with cheddar, bacon, green onions and maple syrup 16.95

ORGANIC GRANOLA & FRESH FRUIT with low fat greek yogurt or milk 10.75

BURGERS & SANDWICHES ——

THE FAMOUS MEL BURGER – 1/3lb grass fed ground beef from a local family farm served on a sesame seed brioche bun, with crispy lettuce, tomatoes, onion, mayonnaise, pickles and fries 15 add cheese 1.00

GOURMET TURKEY BURGER – juicy 1/3-lb. ground turkey patty. 15.50 add cheese 1.00

MELS PATTY MELT - our ground beef patty on jewish rye, w/melted swiss & grilled onions w/1000 island & fries - 16.50 - a real winner!

CREOLE FRIED CHICKEN SANDWICH – our in-house buttermilk fried chicken breast served on a soft brioche bun topped with homemade coleslaw, pickled red onions, creole mustard, and pickles 19.50

CHARBROILED BREAST OF CHICKEN SANDWICH – boneless, skinless, tender breast of chicken marinated with spices with lettuce, tomato, mayo, red onion & sliced avocado on toasted sourdough or hamburger bun 18

BLT – "old favorite" on toasted s.f. sourdough with choice of side 14.25 with avocado add 1.00, make it a club 17.25.

GRILLED CHEESE COMBINATION – jack, swiss & cheddar on s.f. sourdough w/tomato bisque 12.50 w/ braised short ribs 18.50

FRENCH DIP – thin sliced top round of beef on a s.f. sourdough baguette with au-jus and fries 16.50 with swiss add 1.00.

ALBACORE TUNA MELT - "my favorite" grilled albacore tuna salad with cheddar on jewish rye. 15.50

GRASS-FED BEEF SLIDER – served on a brioche bun, with mel's special sauce & pickle "absolutely delicious" caramelized onions by request 4.95 each – add bleu cheese for only 35ε

SHORT RIB SLIDER – braised short rib served on a brioche bun, pickles and horseradish aioli 6 each

--- ENTRÉES & SALADS -----

SANTA FE SALAD – marinated chicken breast w/melted jack on1 fresh greens, w/avocado & salsa, choice of dressing 17

CAESAR SALAD – romaine hearts tossed with classic caesar dressing, croutons & shaved parmesan 10.95 w/chicken +7, or w/salmon +9.

QUINOA/KALE SALAD – tossed with cucumber, red onion, roasted corn, red beans, cherry tomatoes and lemon vinaigrette 11.75 – with charbroiled salmon add 9 _chicken breast add 7

GRILLED ATLANTIC FRESH SALMON served with sautéed vegetables & fresh greens 23

SOUTHERN FRIED CHICKEN – crispy on the outside; tender & juicy on the inside, served with coleslaw and fries 19.95.

CLASSIC AMERICAN MEATLOAF – grass fed beef & seasonings baked with a ketchup glaze - w/ smashed potatoes & gravy. 18.50

SLOW BRAISED SHORT RIB DINNER – served with home style creamy mash potatoes, fresh sautéed vegetables, & demi-glace (mels specialty) 19.95

CHICKEN BREAST DINNER – chicken breast seasoned with garlic and fresh herbs, served with mashed potatoes & gravy, veggies 17.50

SPAGHETTI & MEATBALLS – served with marinara, spaghetti and garlic bread w/beef meatballs, 17.25, or w/salmon +5.75

NEW YORK STEAK (10 OZ.) – broiled, with green salad, mashed potatoes, fresh vegetables 25

---- APPETIZERS -----

BUFFALO WINGS - red hot 13.75

SHORT RIB NACHOS – homemade tortilla chips topped with braised short ribs, beans, cheddar cheese, jalapeños, sour cream, salsa and guacamole 12.95

DEBBIE'S CHILI FRIES - american fries topped with chili. "you gotta try them!" 12.95

CHICKEN BREAST TENDERLOINS – breaded gluten free – no antibiotics served with bbg sauce 13.95 add fries 2.50

- SOUP & CHILI -

	cup	bowl
GRANDMA'S CHICKEN NOODLE SOUP "the best in town" with noodles.	5.75	7.25
TOMATO BASIL SOUP	5.75	7.25
DEBBIE'S HOMEMADE TEXAS CHILI	cup	bowl
served with onions and grated cheese "mels family recipe"	8.00	11.50
PLANT-BASED VEGAN CHILI	cup	bowl
made with pinto beans, soy-based crumbles,	9.00	13 25
mixed bell peppers and onions all simmered in a		
flavorful blend of tomatoes and spices.		

ALL SOUPS SERVED WITH SALTINE CRACKERS

KIDS MENU —

PANCAKE OR FRENCH TOAST 3.50 add strawberries 1.00 - add bacon or sausage 1.75

KIDS BURGER & FRIES 7

KIDS DOG 7.25

KIDS CHICKEN NUGGETS & FRIES 7

KIDS GRILLED CHEESE & CREAM OF TOMATO SOUP OR FRIES $\boldsymbol{8}$