

## EGGS

<b>*LOCAL ORGANIC EGGS</b>	16
Choice Of Bacon or Chicken Sausage   Served With Cajun Potatoes	
<b>*AVOCADO TOAST</b>	17
Fresh Radish   Up Egg   Hand Crushed Avocado Salsa	
<b>*HUEVOS RANCHEROS</b>	21
Ranchero Sauce   Two Eggs   Chorizo   Black Beans   Cajun Potatoes   Marinated Cherry Tomatoes   Cilantro	
<b>*OMELET YOUR WAY</b>	22
Choices: Peppers   Roasted Mushrooms   Caramelized Onion   Jalapeño Vine Ripe Tomato   Cheddar Cheese   Goat Cheese   Ham   Chorizo   Bacon Served With Cajun Potatoes	

## MAINS

<b>BUTTERMILK PANCAKES</b>	15
Butter   Maple Syrup V	
<b>WAFFLES</b>	16
Mixed Berries   Maple Syrup V	
<b>ADERO'S CONTINENTAL BREAKFAST</b>	21
Sliced Fruit   Greek Yogurt   Mini Pastries   Toast   Butter	
<b>SMOKED SALMON PLATTER</b>	21
Radish   Pickled Onion   Cream Cheese   Caper Berries   Heirloom Tomatoes   Plain Bagel	
<b>*STEAK AND EGGS</b>	28
Flat Iron Steak   Eggs Your Way   Cajun Potatoes GF	

## BOWLS

<b>SEASONAL FRUIT</b>	12
Melon   Mixed Berries VE   GF	
<b>YOGURT PARFAIT</b>	13
Gourmet Granola   Greek Yogurt   Mixed Fresh Berries V	

## SIDES

<b>TOAST</b>	5
Noble Nine Grain   Sour Dough	
<b>BLUEBERRY MUFFIN</b>	6
Fresh Baked   Whipped Butter	
<b>BACON</b>	6
<b>CHICKEN SAUSAGE</b>	6
<b>AVOCADO SLICES</b>	6
<b>FRESH SLICED FRUIT</b>	6

## BEVERAGES

<b>HERBAL HOT TEA</b>	4
<b>JUICE</b>	4
Orange   Cranberry   Apple   Grapefruit	
<b>A.M PRESS</b>	5
Coffee   Latte   Espresso   Americano Cappuccino   Macchiato	
<b>COLD BREW</b>	5
<b>NITRO COLD BREW</b>	6
<b>HAIR OF THE DOG</b>	12
Bloody Mary	
<b>MIMOSAS</b>	12
Orange Juice   Pineapple Prickly Pear	

V-Vegetarian | VE- Vegan | GF- Gluten Free

\*Meat, fish and eggs are cooked to order. Arizona State Food Code requires the restaurant to inform you that undercooked meat, fish and eggs may increase the risk of food borne illness.