

BREAKFAST (SERVED ALL DAY)

PANCAKES (MADE FROM SCRATCH)	
Homemade Pancakes	0.75
Two flapjacks served with syrup & whipped butter	9.75
Hit The Spot Pancakes Two flapjacks served with sliced bananas, caramel, whipped crème & candied peanuts	11
Apple Jack Pancakes Two flapjacks served with warm apple compote, syrup & whipped butter	10.25
HANDMADE CREPES (ADD HASHBROWNS +1.5)	
Sweet Crepes Served with honey, strawberries & Nutella	9.5
Savory Crepes Served with ham, gruyere cheese & savory sauce	10.5
HILLSIDE HOUSE SPECIALS (ADD HASHBROWNS +1.5)	
Huevos Rancheros Verde* Two eggs of your choice with layers of flour tortillas, Oaxaca cheese, & green ranchero sauce. Served with hashbro	 11.5 owns
Chilaquiles Verde* Two eggs of your choice with layers of corn tortillas, mesquite cooked chicken, Oaxaca cheese, & green ranchero s	 12 sauce
Hillside Chorizo Scramble* Two eggs scrambled with chorizo served with refried beans, topped with cotija cheese, tortillas, & ranchero sauce	12
Croque Monsieur French-style hot open face sandwich with rustic levain, bechamel, sliced ham, gruyere cheese, served with fruit	12.25
Croque Madame* Same as the Monsieur, but with an egg of your choice on top	13.5
Levain & Lox (Open Face) Lox, capers, chives, creme fraiche, lemon, served on rustic levain	12.75
EGGS & OMELETTES (ADD HASHBROWNS +1.5)	
Two Egg Breakfast* Two eggs made to order served with your choice of meat & fruit or toast	10.5
Farmers Omelette* Four egg whites folded with spinach, mushrooms, tomato, zucchini, and onion, with your choice of toast or seasons	 11 al fruit
El Jefe Omelette* Spanish omelette with chorizo, potatoes, bell peppers, spinach & manchego cheese, with your choice of toast or se fruit	 12 easonal
Hot Steel Cut Oatmeal Add your choice of Raisins, Brown Sugar, Sliced Bananas (+.50), Peanut Butter (+.50), Warm apple compote (+1), Seasonal fruit (+1)	6.5
Early Bird Granola Vanilla yogurt & our house made mix of toasted oats, nuts, coconut, honey & lightly seasoned cinnamon and fruit	7
Avocado Toast Your choice of toasted levain, white bread, 9 grain, or english muffin topped with avocado, salt & pepper, drizzled extra virgin olive oil	 6.5 with

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TORTAS & SANDWICHES' (ADD HASHBROWNS +1.5)

1 Pancake

Egg* (1 or 2)

Served with a side of fruit. Sub Gluten Free Bu	n (+2.50) }			
BHTA Torta Scrambled eggs, beans, ham, tomato, avocado	o, onions with m	ayo		11.25
El Gallo Torta Scrambled eggs, chorizo, avocado, with fire ro	asted salsa			10.5
Flaco Torta Fluffy egg whites with shaved lettuce, tomato,	avocado, spicy	aioli		10.5
BREAKFAST BURRITOS (ADD H	ASHBROW	NS +1.5)		
Served with a side of fruit }				
Hillside Burrito Scrambled eggs, beans, ham, tomato, avocado	o, onions & mayo)		10.75
El Gallo Burrito Scrambled eggs, chorizo & avocado with fire-r	oasted salsa			10
Flaco Burrito Fluffy egg whites with shaved lettuce, avocado	o & spicy aioli			10
Breakfast Burrito Scrambled eggs, chorizo, potato, cheddar & fir	e-roasted salsa			10.5
BUILD YOUR OWN (ADD HASHE	BROWNS +1	.5)		
Omelette Three eggs served with your choice toast or se	easonal fruit			6.75
Sandwich Two eggs of your choice, with tomato, lettuce, levain, or gluten free bun (+2.50), served with a	mayo or spicy a a side of fruit	aioli, on a telera bun, 9	grain, english muffin, wh	 7.25 ite,rustic
Burrito Two scrambled eggs wrapped in a flour tortilla	a & fire roasted	salsa served with a side	e of fruit	6.75
СНО	OSE YOUR	INGREDIENTS		
Chicken, Turkey, Avocado, Ch	anchego (+1.5) G eddar, Oaxaca, varti, American,	Pepper Jack,	+ 75 Potato, Spinach, Red C Tomato, Mushrooms, E Banana Peppers, Jalap Chiles, Zucchini	Bell Peppers,
ON THE SIDE				
Levain, white toast, 9 grain, english mu	ıffin, 2.5	Applewood smo	ked bacon	5.5
Hashbrowns	2.5	Schreiners Sausa	age	4
		Shaved Ham		4
Seasonal fruit	3.5	Chorizo		4

Chorizo

Avocado

... 4

... 2.5

LUNCH & DINNER (FROM 11AM- CLOSE)

SANDWICHES

OARD II TOTILE	
Served with choice of housemade fries or chips, salad, veggies, fruit, coleslaw, soup (+1.5), mac & cheese (+2), calleje (+2)	ro }
Vegetable Torta Stir fry seasonal vegetables, avocado, lettuce & spicy aioli served on toasted telera bun	11
Turkey Sandwich 9 grain bread with sliced turkey breast with seasonal greens, havarti cheese, avocado, tomato & mustard seed aioli	13
Tuna Salad Sandwich Toasted 9 grain bread with tomatoes & greens	12
BLT Toasted 9 grain bread with tomatoes, greens, bacon & avocado, add turkey +3	11
Pulled Pork Sandwich Our special recipe braised pork, slow cooked on our mesquite-fire rotisserie, served on toasted telera bread and top with our homemade coleslaw, shaved apple & mustard seed aioli	 13.5 ped
Grilled Chicken Sandwich Cooked on our mesquite grill, served on toasted telera bun with shaved lettuce, onion, tomato & mayo	13
Asado Grilled chicken Sandwich Served asado style with fresh basil, cilantro, mayo, kale, mint, jicama, apples & Thai peanut dressing	13
Carne Asada Torta Marinated sliced ribeye with shredded iceberg lettuce, mayo, avocado & fire-roasted salsa on a toasted telera bun	14
House Smoked Brisket Sandwich BBQ brisket served on telera with mayo and coleslaw	13.!
Spicy Brisket Sandwich Served on telera with spicy aioli, banana peppers, onions, tomato & avocado	13.5
Open Face Grilled Cheese Served with oaxaca, manchego, havarti, and topped with housemade pesto	10
PRESSED SANDWICHES	
Turkey Press Shaved turkey breast with seasonal greens, havarti cheese, fig jam on 9 grain	13
Funa Melt With Tillamook cheddar cheese pressed between rustic levain	12
Grilled Cheese Dur grownup take on the classic. Served on rustic levain with a blend of Tillamook cheddar, havarti & manchego che Add bacon, ham or turkey +2 Add brisket or pulled pork +4	 1 : eese.
Hillside Reuben A bit off-tradition. Shaved turkey breast served on rustic levain with housemade coleslaw & thousand island	1
Cubano Pressed telera bun with ham, pulled pork, mustard, mayo, pickles, swiss cheese & banana peppers	13.
SPOT'S 50/50- HALF SANDWICH WITH HALF SALAD OR SOUP	12

Vegetable Torta, Turkey Sandwich, Tuna Salad Sandwich, BLT, Pulled Pork Sandwich, Carne Torta Spot Chop, Brooklyn Chop, Blue Sky, Tunisian, Derby, Asado, Fried Goat Cheese, Soup

SALADS

Spot Chop Chopped kale, red & white cabbage, manchego cheese, egg, avocado, corn nuts, crunchy peas, tomato with housemade buttermilk & vinaigrette	. 12
Brooklyn Chop Romaine, radicchio, salami, sundried tomatoes, cucumber, cotija, tomatoes, olives, green chives, roasted pistachio & red wine vinaigrette	L 2.5
Blue Sky Mixed greens with shaved pear, grapes, bleu cheese, crisped manchego, candied almonds, fried shallots & red wine vinaigrette	. 12
Tunisian Salad Spinach and kale with seasonal prepared vegetables, olives, sun-dried tomatoes, roasted corn, green beans, roasted sweet peppers, celery, olives, tossed in a light vinaigrette	L 2.5
Derby Salad Romaine, iceberg, spinach with turkey, tomato, kale, egg, avocado, bacon, cheddar, bleu cheese crumbles with housemade buttermilk & vinaigrette	. 13
Asado Salad Romaine, cabbage, kale, jicama, apple, cilantro, mint, basil, manchego, in a thai peanut dressing	. 12
Fried Goat Cheese Spinach, sautéed mushrooms, fried goat cheese with honey balsamic dressing	2.5
BBQ Chicken Salad Romaine, iceberg, roasted corn, black beans, tomatoes, avocado, tortilla chips, BBQ grilled chicken with BBQ ranch dressing	. 15
Add: Chicken(+4) Salmon(+8) Shrimp(+5) Carne Asada(+6) Pulled Pork(+4) Brisket(+4)) _

SUKI'S RICE BOWL

Vegetable ... 12

Celery, carrot, jicama, cucumber, sweet peppers & avocado tossed in our homemade orange soy vinaigrette over a bed of rice, topped with spicy mayo. Served with an Asian salad and soy sauce

Spicy Tuna* ...13

Cucumber, sweet peppers, avocado & ahi tuna tossed in our homemade orange soy vinaigrette over a bed of rice, topped with spicy mayo. Served with an Asian salad and soy sauce

ON THE SIDE

Grilled Corn on the Cob "Callejero-style", cotija cheese, smoked paprika	5 i & mavo	Vegetable Stir Fry	4
Mac & Cheese	5	Housemade Cole Slaw	3.5
Tortillas (3) Flour or corn	2.5	Mixed greens Salad tossed in vinaigrette	3.5
Hand Cut Fries	4.5	Hand Cut Potato Chips	4.5
Seasonal Fruit	4	Beans	4
Rice White or Mexican	4	Soup of the Week Cup or Bowl / Ask your server for selection	4.25/ 8.5

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LUNCH & DINNER (FROM 11AM- CLOSE)

STARTERS	
Gallo Chips & Salsa Fresh corn tortilla chips served with our homemade famous fire-roasted and tomatillo salsa. (Includes one chip refill)	5
Gallo Guacamole* Made to order	9
Sampler Board Fire roasted and tomatillo salsa, pico de gallo & guacamole served with chips	9
Frico Cheese Crisp* Aged manchego crisp served with aji chile aioli	9
Shrimp & Chorizo With white wine sauce & grilled rustic bread	11
Ceviche Shrimp, jicama, avocado, cilantro, fresh pico, cucumbers served with fresh corn tortilla chips	10
Grilled Corn on the Cob "Callejero style". Cotija cheese, smoked paprika & mayo	5
Quesadilla A bit more gringo. Fresh tortilla, folded with oaxaca cheese, served with salsa	8.5
Nachos Housemade chips & beans, sour cream guacamole, salsa, cheddar & oaxaca cheese	10.5
Add to quesadilla or nachos: Chicken +4 Shrimp +5 Pork +4 Carne Asada +6 Brisket +4	
Smoked Wings First smoked then fried. Served with veggies & ranch / Choose your flavor: Honey Hot Buffalo Hot Buffalo Mild BBQ Teriyaki	12

GRAZERS BOARD (MIX & MATCH)	
Served with toasted levain, homemade pesto & fruit. Choose between American Prosciutto with Local Fig Jam, Salami with Pistachios, Brie with Tomato Jam	
Any 1 Any 2	6
Any 2	10

HOUSE SPECIAL ENTREES
Baked Chicken Cacciatore ½ of our mesquite chicken with penne pasta in a mushroom hunter sauce with a blend of cheeses, served with a slice of rustic levain
Vegetable Pasta Seasonal vegetables with penne pasta & mixed with housemade pesto, with a sliced of rustic levain
Homestyle Pasta Bowl of penne pasta with mushroom hunter sauce & a blend of cheese, served with a slice of rustic levain / Add to any pasta: Chicken (+4) Shrimp (+5)
Grilled Chicken/ Pollo Asado 14/19 Marinated in a citrus olive oil & cooked on our mesquite grill, served with choice of corn or flour tortillas & one side (half)

or two sides (whole)

... 20 Salmon prepared on our mesquite grill & served on a bed of seasonal vegetables. Limited Availability

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HILLSIDE BURGERS

	HILLSIDE BUNGENS					
{	We grind our meat in house daily. Never frozen. Served on a fresh, toasted telera bun with vine ripe tomatoes, red onion, mayo, and hand-leafed and chopped lettuce. Our french fries and potato chips are fresh cut and never frozen!					
	Served as a 6 oz patty. Sub 9oz (+4). Sub Gluten Free Bun (+2.5)					
	The Porker* Patty with a heap of our pulled pork, jalapeños & fried onion strings	14.5				
	Spicy Mushroom * Jalapeños, mushrooms, pepperjack & chipotle mayo	14				
	Cheese* With Tillamook Cheddar Cheese	12				
	Bacon & Cheese* Tillamook cheddar & applewood smoked bacon	13.5				
	Blue Sky* Manchego cheese crisp, fried shallots, shaved pear, blue cheese, mixed	greens, spicy aioli 13.5				
	El Guac* Made to order, guacamole, pepperjack, pico de gallo & chipotle mayo	13.5				
	El Norteno* Patty with chorizo, cheddar, fired roasted chiles & spicy aioli					
	Benedict* Egg (any style), slice of ham, spicy aioli, tomato, mixed greens					
	Mushroom & Swiss* Sautéed mushrooms & melted swiss cheese	13.5				
	BBQ* Fried onion rings, bbq sauce, cheddar, mayo & pickles	14				
	BUILD YOUR OWN					
	6 oz 9 9oz 13					
	lamorican havarti or nonnor jack	Roasted Green Chilies 1				
	Annlewood Smoked Racon 15	melized onions 1				
	Avocado/Guacamole 15					
	Mushrooms1 Egg*	2.25				
	COCINA 10 ESPECIAL					
{	Served with a side of rice & beans }					
	Carne Asada Our marinated sliced ribeye, cilantro, onion & salsa. Choose between a burrito or taco plate					
	Pollo Asado Marinated in a citrus olive oil & cooked on our mesquite rotisserie grill with cilantro, onion & salsa. Choose between a burrito or taco plate					
	Mercado Veggie Our Vegetable Stir Fry with olive oil, cilantro and onion. Choose between a burrito or taco plate					
	Grilled Fish Tacos With spicy mayo, mixed greens including cilantro, basil, mint, spinach & kale					
	Tejano Burrito Housemade beans & Tillamook sharp cheddar in a flour tortilla 1					
	onzo Bowl exican rice, grilled corn, pinto beans, pico de gallo, avocado, lettuce, cotija & your choice of protein					

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DRINKS & DESSERT			
COFFEE & ESPRESSO			
Our delicious locally roasted coffee. De	ouble shots only. Extra	shot +1.5. *Available iced or hot	
Coffee Mug Free Refills	3	Togo Coffee 12oz/16oz	1.5/ 2.5
Iced Toddy 12oz/ 16oz/ 24oz	2/ 3.5/ 5	* Espresso Double shot	3
*Macchiato 12oz/16oz	3.5/ 4.5	* Americano 12oz/16oz	3/ 4
Cappuccino 12oz/16oz	3.5/ 4.5	* Latte 12oz/ 16oz	3.5/ 4.5
*Mocha/ White Mocha 12oz/16oz	4/ 5	* Chai 12oz/ 16oz	3.25/ 4.25
Add flavored syrup vanilla, caramel, hazelnut, sf vanilla/ c ask server for other seasonal flavors	50 cents aramel/ hazelnut,	Substitute non-dairy milk Almond, Oat, Soy	75 cents
BOTTLED WATER			
Purely Sedona Artesian Spring W	/ater 500ml/750ml		2.75/ 3.75
Purely Sedona Sparkling Artesia	n Spring Water 500	ml/750ml	2.75/ 3.75
TEA			
Unsweetened Iced Tea (Free Re	fills)		3.25
Arnold Palmer (No Refills)			3.75
3.25 Tamayokucha Green Tea (light caffeine), Chamomile Herbal Tea (caffeine free), Peppermint Herbal Tea (caffeine free), Earl Grey (moderate caffeine), Mountain High Chai (moderate caffeine), Assam Black Tea (moderate caffeine)			
JUICES (NO REFILLS)			
Fresh-squeezed OJ			5
Fresh-squeezed Lemonade			3.5
Cranberry or Apple			2.5
SODA			
Bottled Soda Bottled coke, Jarritos Mandarin, Dr. Bro	own's Root Beer, Boylar	n Ginger Ale	2.5
Fountain Soda (Free Refills) Soda water, Dr. Pepper, Coke Zero, Sprite, Powerade, Diet Coke, Coke			3
Italian Soda (No Refills) Soda water, half & half, your choice of flavor (ask server for syrup options)			4
PASTRIES & DESSERT			
Assorted pastries from Picket Fe Ask your server for pastry selections	nce Pastries		4/ 5
Chocolate Chip or Blondie cook Our famous cookies made in house da	ie ily		2
Galleta Our "pizookie" style cookie with 2 of our homemade chocolate chip cookies, topped with 2 scoops of var drizzled with chocolate and caramel sauce			9 anilla gelato,
Coloto			

2 scoops of vanilla gelato. Add chocolate or caramel sauce +.50 cents

... 3.5