TWIN ROCKS CAFE

BREAKFAST ALL DAY

EGGS ATSIDI- Tender Navajo frybread, seasoned local Anasazi beans, our own Pork Carnitas, two eggs-any style, crowned with Green Chili Hollandaise sauce

BLUFF VEGGIE BENNIE- Hot and tender frybread, seasoned local Anasazi beans, grilled green chili and ripe tomato slices, two eggs-any style, finished with Roasted Corn Hollandaise sauce.

BEARS EARS SCRAMBLE- The best fresh and local vegetables, three scrambled free-range eggs, your choice of Cheddar, Parmesan or Queso Fresco-served with Navajo frybread, honey and butter (Extra-Add diced ham, Praline bacon or sage Sausage)

FRYBREAD "BISCUITS" AND GRAVY- Fresh and tender Navajo Frybread, with three Sage sausage patties then smothered with our own Green Chili cream gravy. Served with breakfast potatoes.

NAVAJO BLUE CORN PANCAKES- Locally grown and ground Navajo blue corn meal and Bluebird flour combine to make amazing nutty tasting pancakes. Served with wild blueberries, toasted pumpkin seeds, warm breakfast syrup and real butter.

THE GOAT

Our version of the big breakfast

Three fresh eggs
-any style,
grilled pit ham or Praline
Bacon or Sage sausage,
breakfast potatoes
and frybread with
honey-butter or jam.

BURRITOS

Served with fresh breakfast potatoes

Smothered pork carnitas-A large flour tortilla-grilled and stuffed with three fresh scrambled eggs, Cheddar cheese, Our own slow roasted Pork Carnitas and green chilies. Smothered in Green Chile sauce.

Sausage, **potato and eggs-** Plenty of Sage sausage, three fresh scrambled eggs, Cheddar cheese and potatoes. Served with a side of our Green Chili cream gravy.

Climbers' delight- Queso fresca, fresh tomatoes, mushrooms and green chili, three fresh scrambled eggs.

OMELETTES

Served with hot, fresh frybread and breakfast potatoes

Western- Three freshly cracked eggs, folded around your choice of Sage sausage or diced Pit Ham and Cheddar Cache Valley cheese, red bell peppers and onions

Bacon-Cheddar- Three fresh eggs, lots of chopped praline bacon and Cheddar cheese Mushroom, Red Pepper, Onion and Swiss-

Three fresh eggs, folded around lots of Colorado Cremini mushrooms, red onions, red bell peppers and Cache Valley Swiss cheese.

TWIN ROCKS CAFE BREAKFAST ALL DAY

HOMEMADE PIE OR COBBLER

With a bottomless cup of our excellent coffee BAGEL

Sliced and toasted, with tomato slices and cream cheese **HOME MADE GRANOLA**

With berries and nuts. Two percent, Whole or Oat milk

NAVAJO FRYBREAD

According to Navajo tradition, frybread was created in 1864 by the Diné people interred at Bosque Redondo, New Mexico after a three-hundred-mile forced migration known as "The Long Walk." These resilient people created a unique food item that has become a cornerstone of Southwestern cuisine. For many of The People, frybread connects them to their history and struggles, and is an integral part of festivals and other gatherings. It is also a staple in many Native home kitchens. Try frybread with honey or jam, powdered sugar or plain salt, or in one of our many frybread meals.

BREAKFAST SIDES

Two eggs, any style Egg whites only One Blue Corn pancake Rasher of Praline bacon Side of Sage sausage Grilled Pit ham

BREAKFAST BEVVIES

Bottomless cup of coffee Hot Tea with lemon and honey Hot Cocoa Milk-2%, Whole or Oat Juice-8 oz- fresh orange, 100% cranberry, apple

LUNCH 11AM - 3PM

APPETIZERS

CHIPS & SALSA- Fresh, organic, homemade, gluten-free corn tortilla chips and salsa

ANASAZI BEAN HUMMUS AND ASHBREAD- Anasazi beans, garlic, fresh lemon, and EV olive oil make our Hummus yummy. Served with Navajo Ash bread and veggie dippers.

BLUFF-ALO BITES- A full pound of hand cut all-natural breast bites, golden fried and tossed with sweet-heat sauce.

Served with Ranch or Bleu Cheese and veggie dippers.

KILLER NACHOS- a platterful of fresh chips, your choice of chili, Cheddar cheese, ripe tomatoes, diced red onions and our candied Jalapeños. Served with salsa and sour cream.

PORK CARNITAS KILLER NACHOS- An abundance of fresh blue and white corn tortillas, layered with Cheddar and Queso fresca, Pork Carnitas, diced ripe tomatoes and onions, Cilantro lime crema. Served with our house salsa.

NAVAJO TACOS

A hot frybread topped with lettuce, diced tomatoes, red onions, cheddar cheese.

Homemade salsa and sour cream.

Classic Beef and Bean- a Twin Rocks tradition
Chicken and Green Chili- not too spicy
Vegan Chili- with toasted pumpkin seeds
Pork Carnitas- the local favorite

SALADS

THREE SISTERS' SALAD

Wild and organic greens, roasted corn, tomatoes, cucumbers, dressed Anasazi beans, pickled red onions, pumpkin seeds.

SOUTHWESTERN CAESAR

Crisp Romaine lettuce, diced tomatoes, shaved Parmesan cheese, crispy tortilla strips. (Extra- add all-natural roasted chicken breast)

CHILI & SOUP

CLASSIC BEAN & BEEF CHILI-Local beans

and beef, tomatoes, chilies and peppers, spice blend-medium spicy-with Cheddar and onions VEGAN CHILI- Local Anasazi beans, sweet potatoes, Cremini mushrooms and more-with pumpkin seeds

CHICKEN AND GREEN CHILI- Arizona raised all-natural chicken breast, mild green chilies, onions-topped with Cheddar and onions DAILY SOUP- we just never know what will inspire us today

ADD FRYBREAD AND HONEY-BUTTER

LUNCH 11AM - 3PM

BIG BURGERS

Delicious smashed and seared 60z local beef.
With fries, lettuce, tomato, red onion
and homemade pickles

BLUFF BURGER- Onions and green chilies mixed in or plain

CANYON BURGER- Candied jalapeños and pepperjack cheese

FUN-GUY- Cremini mushrooms and swiss cheese BACON-BLEU- Spicy and nicey
THE NIZHONI BURGER- Daily burger special.
The Navajo word for beautiful is Nizhoni
THE NAVAIO BURGER- Two 4cc pattices your

THE NAVAJO BURGER- Two 4oz patties, your choice of swiss, cheddar or american cheese. Made with Navajo frybread. Fries or salad

LOCAL FAVORITES

BEST BLT- Toasted whole grain bread with lots of our Praline bacon, ripe tomato slices, crisp lettuce. **HATCH HOT HONEY CHICKEN SANDWICH-**

Crispy fried breast of chicken, tossed in our Hatch Hot Honey sauce and served on a toasted French roll with lettuce, house made sweet pickles and fries or salad

HABANERO-PEACH BBQ PORK SAMMIE-

Lots of our sweet BBQ pork on a toasted hoagie roll, with sweet slaw, homemade pickles, fries or salad **FISH AND CHIPS-** An abundance of fresh, wild caught Alaskan cod, beer battered with Full Suspension Pale Ale - served with Steak fries, Sweet Coleslaw and homemade Tartar sauce, fresh lemon wedges

QUESADILLAS

Big, fresh hand-made tortilla stuffed with your choice of goodies, and a side salad

CUBANO- thin sliced ham, Hatch hot honey-mustard sauce, our pork carnitas, Swiss cheese ORGANIC VEGETABLE AND ANASAZI BEAN HUMMUS- a truly Vegan treat CHICKEN AND GREEN CHILI- all-natural Chicken breast, Hatch green chilies, Cheddar PORK CARNITAS- crisped pork carnitas, Cheddar cheese, green chilies

KIDS MENU

BREAKFAST

LUNCH

FRYBREAD- 2 eggs with cheese

PANCAKE SANDWICH-1 egg, 1 pancake, 1 sausage pattie

BREAKFAST BURRITO- 2 eggs and cheese

GRILLED CHEESE- with veggie dippers

2 CHICKEN TENDERS- with veggie dippers

CHEESE QUESADILLA

WE CATER!! SMALL OR LARGE EVENTS

PRIVATE PARTIES, BUSINESS MEETINGS, REUNIONS, WEDDINGS

contact us for details

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