easy over

MENU

Coffee & Espresso

House Coffee 3.79 0 cal

Press Cold Brew 5.79 0 cal

Iced Chai Latte
A blend of black tea, whole milk, cinnamon, clove and other warm spices over ice.
6.29 120 cal Substitute with almond milk. $1

Maple Oat Latte
Iced espresso, 100% maple syrup, oat milk.
6.29 120 cal

Over Easy Iced
Press cold brew coffee, cold foam, sweet condensed milk, cinnamon, cardamom.
6.99 270 cal

Iced Mocha
Iced espresso, chocolate, milk. 6.29 220 cal

Sunday Best
Iced espresso, vanilla, caramel, almond milk.
6.29 100 cal

Classic Iced Americano, Iced Latte, and Iced Mocha available upon request.

Other Drinks

Fresh-Squeezed Orange Juice* 6.19 170 cal

More Juice 4.49 110-130 cal
apple · cranberry · tomato

Iced Tea 3.79 0 cal

Milk 3.79 230 cal

Hot Tea 3.79 0 cal

Chocolate Milk 3.79 390 cal

tractor *Organic Beverages*
Watermelon Lemonade 4.49 120 cal
Mandarin Cardamom Limeade 4.49 130 cal

Fountain 3.79 0-170 cal
Pepsi · Diet Pepsi
Pepsi Zero · Starry
Classic Lemonade
+
Dr. Pepper
Mountain Dew

**WARNING: This product has not been pasteurized and therefore may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.*

**2,000 calories a day is used for general nutrition advice, but calorie needs vary.*Additional nutrition information available upon request.*

Vital Shots
By LUMA

Focus
Pineapple, blueberry, lemon and ginger with ashwagandha, ginkgo biloba and maca.
5.00 25 cal

Circulation
Beet, green apple, ginger, carrot and lime.
5.00 15 cal

Inflammation
Turmeric, ginger, lemon, agave and black pepper.
5.00 100 cal

GOOD MORNING
Great Coffee

DAYTIME COCKTAILS

Brunch'tails

Mimosa 10.00 220–260 cal **Mimosa Flight** CHOOSE 4 DIFFERENT FLAVORS 21.00 280–460 cal

classic OJ · passion fruit · peach · strawberry · blueberry · watermelon · guava · mango

Paloma
Exotico tequila shaken with grapefruit and guava, finished with bubbly Jarritos soda for a bright, refreshing twist. 9.00 180 cal

Brunch Mule
Pearl vodka, aromatic bitters, fresh squeezed OJ, ginger beer. 10.49 250 cal

Sunrise Squeeze
Our take on a morning margarita. Exotico tequila, cantaloupe melon, OJ, lime.
10.49 230 cal

Salty Dog
Gin mixed with fresh grapefruit juice and served with a perfectly salted rim — crisp, clean, and effortlessly classic. 9.00 160 cal

Blueberry Smash
Ezra Brooks bourbon with blueberries, maple syrup, and fresh lemon for a rich, vibrant sip.
11.49 240 cal

Yes Chef!
Our take on a classic screwdriver.
Pearl vodka, OJ, pomegranate, lime.
10.00 220 cal

Brunch Punch
A refreshing blend of peach vodka, tropical fruit juices, and sparkling wine — light, juicy, and made for brunch. 9.49 190 cal
(32 oz. Pitcher Available $24) 730 cal

Espresso Martini
Pearl vodka, Borghetti espresso liqueur, vanilla, and cold brew shaken to a silky finish.
12.49 170 cal Up the ante! Substitute Bourbon $1

BLOODY MARYS

Bloody Kicker
Pearl vodka, green chile, Michelada LOVE bloody mix, pickle, bacon, lemon-lime.
10.49 210 cal

Spicy Pickle
Absolut Tabasco + pickle vodka mixed with Michelada LOVE bloody mix, garnished with pickle + lemon and finished with Tajin rim. A bold, savory brunch kick. 10.49 130 cal

The OG
Pearl vodka, Michelada LOVE bloody mix, pickle, lime. 9.49 160 cal
Up the Ante! Tito's handmade vodka or Teremana silver tequila $1

CANNED BEER

FOUR PEAKS / 8TH ST.

Joy Bus Wow Wheat
An orange-peel wheat created to benefit the nonprofit Joy Bus cancer charity with a percentage of every sale! 12 oz. can
5.50 150 cal

FOUR PEAKS

Bad Birdie
Juicy Golden Ale 12 oz. can 5.50 150 cal

Refreshers

LUMA COLD-PRESSED JUICE (NA) SPIKE IT WITH TITO'S OR TEREMANA $5

Rise & Shine
Green apple, cucumber, pineapple, spinach, cilantro and lime brightened with passion fruit and coconut water. 5.79 110 cal

Guava Gold
Carrot, golden beet, orange, green apple, lemon and ginger blended with tropical guava, coconut water and fresh lime.
5.79 130 cal

Morning Boost
Orange, carrot, lemon, turmeric and ginger blended with peach, coconut water and fresh lime. 5.79 140 cal

Brunch Teasers

Golden Waffle Dogs
An Over Easy favorite! Hearty sausage links dipped in vanilla waffle batter, then fried to a beautiful golden brown. 4.79 each 530 cal

Brown Butter Beignets V
Fresh berries, powdered sugar, honey drizzle. 8.29 550 cal

Old Fashioned Donuts V
Cinnamon sugar cake donuts, vanilla glaze, vanilla granola topping. 7.49 990 cal

Everything Avocado Smash V
Smashed avocado, lemon herb ricotta, everything bagel seasoning, pico de gallo. Served with crisp bagel chips. 12.39 640 cal

Hash Brown Bites
Crispy golden hash brown bites loaded with cheddar, pepper jack, bacon, green onions, served with chipotle aioli. 8.79 780 cal

As Seen on TV

Banana Nut French Toast V
FEATURED ON "DINERS, DRIVE-INS & DIVES"
Buttery slices of french toast, griddled, with pecans, banana, caramel drizzle. 17.29 1410 cal

Chicken-Fried Steak*
FEATURED ON "DINERS, DRIVE-INS & DIVES"
Tender steak, smothered in scratch sausage gravy, with 2 any style eggs, choice of potato. 20.79 1170-1370 cal

Ham Steak*
FEATURED ON "DINERS, DRIVE-INS & DIVES"
House redeye gravy over a thick slice of ham, with 2 any style eggs, choice of potato and toast. 17.79 990-1450 cal

Chicken & Waffle
"BEST FOOD EVER" FEATURED ON TLC
Our take on the classic match, served with real maple syrup. 19.79 1340 cal

Omelettes

A 3-EGG OMELETTE WITH YOUR CHOICE OF POTATO (150-350 CAL) AND TOAST (130-390 CAL)

The Crying Pig*
Bacon, sausage, onion with swiss cheese. 17.59 830 cal

California* V
Egg whites, tomatoes, spinach, feta cheese, sautéed garlic, topped with avocado. 17.59 320 cal

Southwest*
Chicken tinga, avocado, cheddar cheese, pico de gallo, cilantro crema, ranchero sauce. 18.59 720 cal

Mile High*
Ham, cheddar cheese, onion, red and green bell pepper. 17.59 540 cal

Green Chile* V
Caramelized onions, hatch green chiles and pepper jack cheese, topped with green chile sauce, corn relish, cilantro crema, avocado and fresh cilantro 17.59 640 cal

BUILD YOUR OWN OMELETTE*
Start with a 3-egg omelette, then add 3 ingredients 17.59 360 cal

Meats		Veggies	
corned beef	200 cal	mushroom	5 cal
bacon	120 cal	spinach	5 cal
chorizo rojo	170 cal	onion	10 cal
ham	60 cal	red/green peppers	5 cal
sausage	200 cal	tomato	5 cal
pork carnitas	190 cal	black beans	50 cal
chicken sausage	40 cal	broccolini	25 cal
chicken tinga	100 cal	jalapeños	10 cal
pork belly	90 cal	pico de gallo	10 cal
andouille	153 cal	garlic	20 cal

Cheese
american 70 cal · cheddar 60 cal · swiss 110 cal
pepper jack 100 cal · feta 70 cal

Add egg $1.79 Add ingredient $1

*GF - Gluten Friendly | V - Vegetarian | * Raw Foods Warning*
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs (hollandaise) may increase the risk of foodborne illness.*
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Breakfast Favorites

2-Egg Breakfast*

2 eggs any style served with choice of potato, toast, and meat: bacon, sausage links, ham steak, or chicken sausage. 16.29 550-1330 cal

The OG Wolfpack* GF

2 eggs, bacon, and choice of cheese, double layers of crispy hash browns. 17.59 1060 cal
Smother it in scratch sausage gravy, green chile, or ranchero sauce. $2 15-300 cal
Add fried chicken $5 770 cal

Loko Moko*

OE styled Hawaiian classic: a sunny-side-up egg, 2 griddled 4 oz. smash patties, crispy onions, mushroom gravy over sticky rice. 17.89 810 cal

Corned Beef Hash*

Chopped corned beef, diced potatoes, bell peppers, onion, 2 eggs any style. Served with a choice of toast. 17.49 1220-1480 cal

Monte Cristo

Shaved ham and swiss, battered and griddled french toast style. Served with real maple syrup, house-made jam, and a choice of side. 17.79 1480-1680 cal

Chilaquiles* GF

2 eggs, chicken tinga, cheddar cheese, corn tortilla chips, green onion, cilantro crema, pico de gallo, and a choice of sauce: green chile, ranchero, or christmas style. 17.99 890-950 cal

Biscuits & Gravy*

Cheddar jalapeño biscuit smothered in sausage gravy. Served with 2 eggs any style and your choice of potato. 14.79 1440-1540 cal
Add bacon, sausage links, ham steak, or chicken sausage. $3 80-400 cal

Breakfast Sandwich*

2 fried eggs, bacon, toasted english muffin, american cheese, chipotle aioli, choice of potato. 16.29 1000-1200 cal

Steak & Eggs* GF

Seared filet medallions, signature steak seasoning, garlic shiitake mushrooms, onions, jalapeños, 2 eggs any style. Served with a choice of potato. 22.95 960-1160 cal

Breakfast Burrito*

Scrambled eggs, hash browns, cheese, pico de gallo, choice of 2 ingredients. Served with your choice of side. 17.19 760-1670 cal
Smother it enchilada style in red or green sauce. $1 15-30 cal

Basil Melt*

A sandwich of shaved ham, scrambled eggs, basil pesto sauce, cheddar, swiss, on grilled sourdough. Served with a choice of potato. 17.29 910-1110 cal

Southwest Skillet* GF

2 eggs any style, chorizo rojo, diced potatoes o'brien, pepper jack, avocado, black beans, pico de gallo, green chile, green onion. 17.99 920 cal

Rolled Tacos* GF

4 crispy corn tortillas stuffed with pork carnitas topped with your choice of ranchero or green chile, cheddar cheese, cilantro crema, feta cheese, avocado, pico de gallo. Served with 2 eggs any style. 17.99 1240-1250 cal

Cajun Hash* GF

Andouille sausage, chicken sausage, bell peppers, onions, jalapeño, potatoes o'brien, pepper jack cheese. Topped with cajun hollandaise, green onion, 2 eggs any style. 18.79 990 cal

Benedicts

SERVED WITH TATER TOTS, POTATOES O'BRIEN, HASH BROWNS, OR SWEET POTATOES (150-350 CAL)

Traditional*

Thick-cut ham, hollandaise sauce, english muffin. 17.99 880 cal

Avocado* GF V

Avocado split halves, topped with pico de gallo, and feta cheese. Served with hollandaise sauce. 17.99 840 cal

Hatch 505*

Smoked pulled pork, hatch green chile, split biscuit. 17.99 1200 cal

Chorizo*

Chorizo rojo, cilantro crema, caramelized onion, jalapeño, avocado, pico de gallo, chipotle hollandaise, english muffin. 17.99 1120 cal

BRUNCH N' LUNCH

Breakfast Cakes

SERVED WITH BUTTER AND 100% REAL MAPLE SYRUP

Buttermilk Pancakes (3) V 14.79 920 cal

Lemon Ricotta Pancakes (3) V
Light and lacy, topped with fresh berries.
16.29 700 cal

Protein Pancakes (3) V
Loaded with blueberries, agave nectar, pecans, granola, quinoa, whey protein. 17.59 1020 cal

Cinnamon Roll French Toast V
Split cinnamon rolls dipped in cinnamon vanilla custard, fresh orange royal icing, powdered sugar. 17.79 910 cal

Brioche French Toast V 12.79 980 cal

Malted Waffle V 8.79 570 cal

Protein Waffle V 10.49 520 cal

Add banana 60 cal, strawberries 10 cal, blueberries 30 cal, Reese's Pieces 140 cal, M&M's 140 cal, or chocolate chips 130 cal. $1.50

Feel-Good Fuel

SUPERCHARGE YOUR DAY WITH NOTHING BUT THE GOOD STUFF

Fit Chicken* GF
Grilled chicken breast, egg whites, avocado, sliced tomato, spicy cottage cheese. 20.79 520 cal

Protein Bowl* GF
Sautéed garlic, mushrooms, spinach, avocado, bell peppers, chicken sausage, roasted broccolini, cherry tomatoes, quinoa. Served with 2 eggs any style. 17.49 590 cal

Avocado Toast* V
Freshly smashed avocado, sunny-side-up egg, whipped ricotta, lemon infused olive oil, arugula, red pepper flakes on toasted house bread. Served with sliced tomatoes. 15.49 470 cal

Breakfast Fried Rice* GF
Sticky rice, crispy pork belly, roasted mushrooms, caramelized onions, miso butter, 2 any style eggs, chili crisp, green onion. 19.49 730 cal

Vegan Wrap GF V
Impossible™ vegan sausage, JUST™ vegan eggs, quinoa, spinach, jalapeño, roasted garlic aioli, gluten free tortilla. Served with choice of side.
20.79 1100-1300 cal

Overnight Oats GF V
Vanilla granola, fresh berries, banana, medjool dates, chopped pecans, agave nectar.
12.95 770 cal

Lunch

SANDWICHES SERVED WITH TATER TOTS, POTATOES O'BRIEN, HASH BROWNS, OR SWEET POTATOES (150-350 CAL)

Turkey Pesto Club
Smoked turkey and ham, swiss cheese, tomato, arugula, basil pesto aioli, hot honey, toasted house bread. 20.19 720 cal

Dirty Bird
Buttermilk fried chicken, spicy mayo, pickles on a toasted challah bun. 20.19 940 cal

Avocado BLT
Bacon, pesto sauce, herb aioli, avocado, tomato, arugula, toasted sourdough.
20.19 850 cal

Chop Salad GF
Turkey, mixed greens, medjool dates, avocado, pickled red onion, goat cheese, pecans, pepitas and hot honey vinaigrette. 17.99 800 cal

BCB*
2 griddled 4 oz. smash patties with melted cheddar, crispy bacon, mixed greens, tomato, pickles, herb aioli on a toasted challah bun.
20.19 1060 cal

Patty Melt*
2 griddled 4 oz. smash patties, melted swiss, caramelized onions, mushrooms, house spread, arugula on toasted sourdough. 20.19 1030 cal

Taco Salad
Mixed greens, blackened chicken, black beans, avocado, feta cheese, crispy tortilla chips, pico de gallo, and chimichurri. 17.99 810 cal

Rays for Days

Our Story

The year was 2008. Katy Perry kissed a girl, Bitcoin was just a concept, and headlines were full of financial jargon and bad news. But as we brunched with our friends, laughing over mimosas and kicking around new ideas, none of that stuff seemed to matter. We felt up for anything the day threw our way.

Then it hit us like a jolt of coffee: Why shouldn't every day start this bright for everyone? So we launched Over Easy to give more people the kind of morning that makes their day. The kind where the only thing stopping the flow of conversation is tantalizing food cheffed up by Aaron May. Where the chairs are comfy, there's time for a second drink, and breakfast runs into lunch. And we couldn't be happier that neighbors and critics liked the idea too. So whether you're an early riser or group lunch coordinator, we've got the goods that'll make you feel good all day long.

Sides

Meat GF 4.95

bacon	210 cal
sausage link	400 cal
ham	150 cal
chicken sausage	80 cal

Potato GF V 4.25

potatoes o'brien	150 cal
tater tots	350 cal
hash browns	200 cal
sweet potatoes	280 cal

Toast V 4.25

english muffin	260 cal
sourdough	130 cal
biscuit	520 cal
house bread	160 cal

Corned Beef Hash GF
5.79 740 cal

Fresh Fruit GF V
4.29 80 cal

Quinoa Crunch GF V
4.00 220 cal

1 Biscuit & Gravy
6.29 780 cal

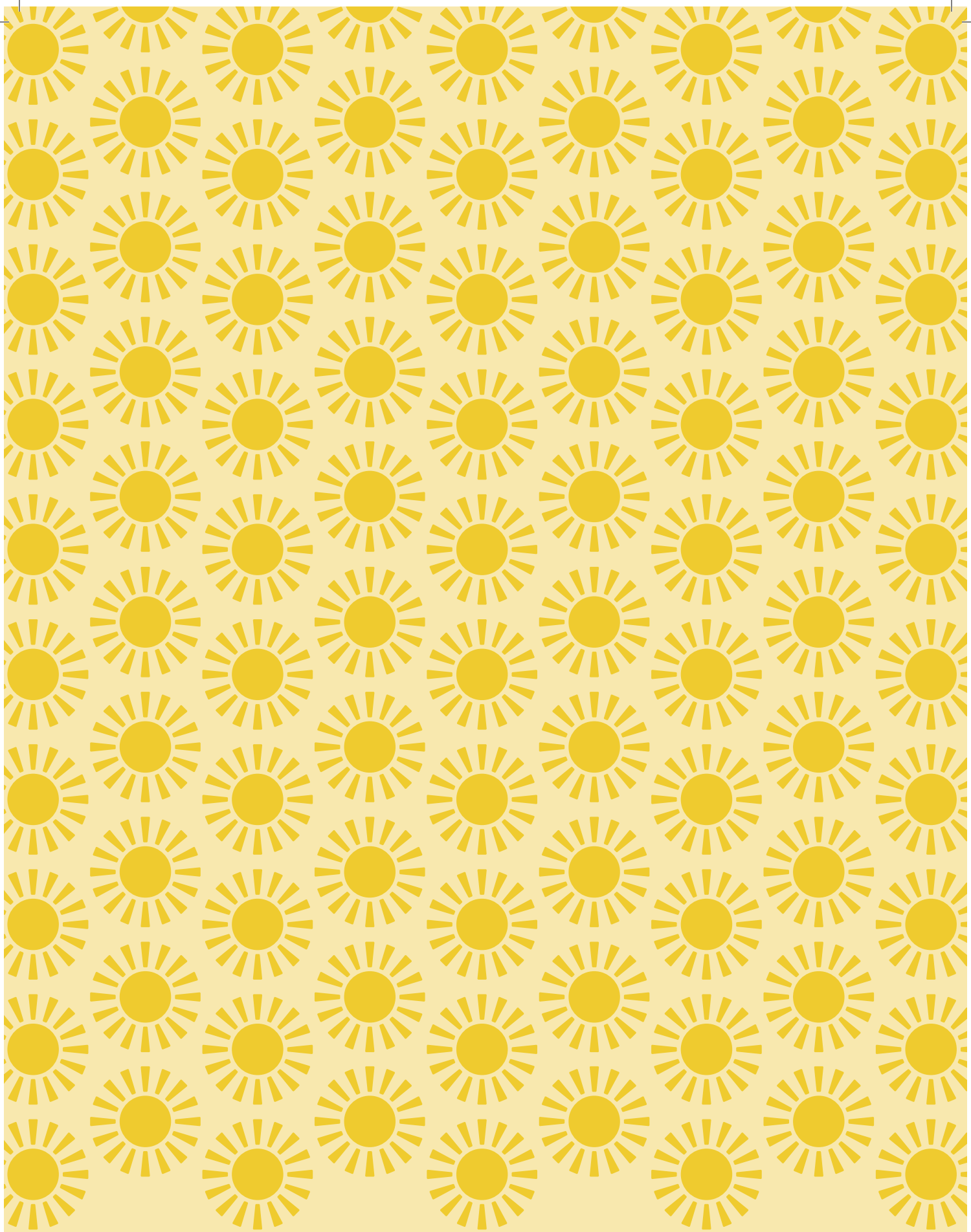
Spicy Cottage Cheese GF V
4.00 90 cal

1 Fresh Egg* GF V
1.79 90 cal

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What's Cookin?

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