



**JALO**  
**easy**<sup>®</sup>

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## Coffee & Espresso



**House Coffee** 3.49

**Press Cold Brew** 5.79

### Over Easy Iced

Press cold brew coffee, sweet condensed milk, cinnamon, cardamom **6.99**

### Iced Chai Latte

A blend of black tea, whole milk, cinnamon, clove and other warm spices over ice. **6.29**  
Substitute with almond milk **+1.00**

### Maple Oat Latte

 6.25

Iced espresso, 100% maple syrup, oat milk

### Lavender Lift

 6.25

Iced espresso, vanilla, lavender simple syrup, almond milk

### Iced Mocha

 6.25

Iced espresso, chocolate, milk

### Sunday Best

 6.25

Iced espresso, vanilla, caramel, almond milk

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

## Other Drinks

**Fountain** 3.59

Pepsi · Diet Pepsi  
Pepsi Zero · Starry  
Classic Lemonade



Dr. Pepper  
Mountain Dew

**Fresh Squeezed Orange Juice\*** 6.29

**More Juice** 4.29

apple · cranberry · tomato

**Strawberry Watermelon Lemonade** 4.29

**Raspberry Hibiscus Tea** 4.29

**Iced Tea** 4.29

**Milk** 3.59

**Chocolate Milk** 3.59

**Hot Tea** 3.59

\* 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.

## Vital Shots

**Immunity** 5.75

Live probiotics Ganeden, BC30, camu camu, orange, turmeric, ginger, zinc

**Energy** 5.75

Apple, guarana, lemon, matcha powder

**Recovery** 5.75

Tart cherry, turmeric, lemon, black pepper, beet powder

**GOOD MORNING**  
*≡ Great Coffee ≡*

# Brunch'tails

## Mimosa 10.00

classic OJ · passionfruit · peach · strawberry · blueberry · fig · guava · mango

## Mimosa Flight CHOOSE 4 DIFFERENT FLAVORS 21.00

### Paloma

Exotico tequila shaken with grapefruit and guava, finished with bubbly Jarrito's soda for a bright, refreshing twist. **9.00**

### Brunch Mule

Pearl vodka, aromatic bitters, fresh squeezed OJ, ginger beer. **10.49**

### Sunrise Squeeze

Our take on a morning margarita. Exotico tequila, cantaloupe melon, oj, lime. **10.49**

### Salty Dog

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

### Blueberry Smash

Bourbon with blueberries, maple syrup, and fresh lemon for a rich, vibrant sip. **11.49**

### Yes Chef!

Our take on a classic screwdriver. Pearl vodka, oj, pomegranate, lime. **10.00**

### Brunch Punch

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

### Spritzzy

Sparkling wine with bright peach and orange essence — light, bubbly, and made for easy sipping. \*Also available as a refreshing non-alcoholic mocktail **\$8.00 9.00**

### Espresso Martini

Vodka, Borghetti espresso liqueur, vanilla, and cold brew shaken to a silky finish. **12.49**  
[Up the ante!](#) Substitute Bourbon **+49**

## BLOODY MARYS

### Bloody Kicker

Rolling Still Green Chile vodka, bloody mix, tabasco, pickle, bacon, lemon-lime. **10.49**

### Spicy Pickle

Red Chile vodka + Pickle vodka mixed with Michelada LOVE bloody mix, garnished with pickle + lemon and finished with a Tajin rim. A bold, savory brunch kick. **10.49**

### The OG

Pearl vodka, Michelada LOVE bloody mix, pickle, lime. **9.49**

[Up the Ante!](#) Tito's handmade vodka or Teremana silver tequila **+1.00**

## CANNED BEER

FOUR PEAKS / 8TH ST.

### Joy Bus Wow Wheat

An orange peel wheat created to benefit the non-profit Joy Bus cancer charity with a percentage of every sale! **5.50**

FOUR PEAKS

### Bad Birdie

Juicy Golden Ale 12 oz. can **5.50**

## KOMBUCHA

### Grapefruit Hibiscus Hard Alcoholic

Raw kombucha, grapefruit, hibiscus, heather, dried ginger, yeast. **6.50**

### Brew Dr. "Love Wins" Non-Alcoholic

Organic jasmine green tea with organic roses, lavender and chamomile to create a refreshingly bright botanical craft brew. **6.50**

# Brunch Teasers

## Golden Waffle Dogs

An Over Easy favorite! Hearty sausage links dipped in vanilla waffle batter, then fried to a beautiful golden brown. **4.75 each**

## Brown Butter Beignets v

Fresh berries, powdered sugar, honey drizzle. **8.00**

## Old Fashioned Donuts v

Cinnamon sugar cake donuts, vanilla glaze, cherry vanilla granola topping. **7.25**

## Everything Avocado Smash v

Smashed avocado, lemon herb ricotta, everything bagel seasoning, pico de gallo. Served with crisp bagel chips. **12.00**

## Cheddar Biscuit Dips

Jalapeño cheddar biscuit dippers, creamy queso dip, mexican chorizo, jalapeño, caramelized onion. **12.00**

## 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**

### 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**

### 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**

### Chicken & Waffle

"BEST FOOD EVER" -TLC

Our take on the classic match, served with real maple syrup. **19.79**

# Omelettes

A 3-EGG OMELETTE WITH YOUR CHOICE OF POTATO AND TOAST

## The Crying Pig\*

Bacon, sausage, onion with swiss cheese. **17.59**

## California\* v

Egg whites, tomatoes, spinach, feta cheese, sautéed garlic, topped with avocado. **17.59**

## Southwest\*

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

## Mile High\*

Ham, cheddar cheese, onion, red and green bell pepper. **17.59**

## BUILD YOUR OWN OMELETTE

Start with a 3-egg omelette, then add 3 ingredients **17.59**

### Meats

corned beef · bacon · chorizo rojo  
ham · sausage · pork carnitas  
maple chicken sausage  
chicken tinga

### Veggies

mushroom · spinach · onion  
red and green bell pepper  
tomato · black beans  
broccolini · jalapeños  
pico de gallo · garlic

### Cheese

american · cheddar  
swiss · pepper jack  
feta

Add egg or egg whites **+1.50** Add ingredient **+1.00**

# Breakfast Favorites

## 2-Egg Breakfast\*

2 eggs any style served with choice of potato, toast, and meat: bacon, sausage links, ham steak, or maple chicken sausage. **15.99**

### The OG Wolfpack\* GF

2 eggs, bacon, and choice of cheese between 2 layers of crispy hash browns. **17.59**  
[Smother](#) it in scratch sausage gravy, green chile, or ranchero sauce. **+\$2** [Add](#) Fried Chicken **\$5**

### Loko Moko\*

OE styled Hawaiian classic: a sunny side up egg, 2 griddled 4 oz. smash patties, crispy onions, mushroom gravy over sticky rice. **17.49**

### Corned Beef Hash\*

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

### 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**

### 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. **17.79**

### Biscuits & Gravy\*

Fluffy cheddar jalapeño biscuit smothered in scratch sausage gravy. Served with 2 eggs any style and your choice of potato. **13.79**  
[Add](#) bacon, sausage links, ham steak, or maple chicken sausage. **+3.00**

### Breakfast Sandwich\*

2 fried eggs, bacon, toasted LGO english muffin, american cheese, chipotle aioli, choice of potato. **15.79**

### Steak & Eggs\* GF

Seared filet medallions, signature steak seasoning, garlic shitake mushrooms, onions, jalapeños, 2 eggs any style. Served with a choice of potato. **22.95**

### Breakfast Burrito\*

Scrambled eggs, hash browns, cheese, pico de gallo, and a choice of 2 ingredients (meat or veggie). Served with your choice of side. **16.79**  
[Smother](#) it enchilada style in red or green sauce. **+\$1**

### Basil Melt\*

A sandwich of shaved ham, scrambled eggs, basil pesto sauce, cheddar, swiss, on grilled sourdough. Served with a choice of potato. **16.99**

### 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. **17.79**

### 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. **17.79**

### Cajun Hash\* GF

Andouille sausage, maple chicken sausage, bell peppers, onions, jalapeño, potatoes o'brien, pepper jack cheese. Topped with cajun hollandaise, green onion, 2 eggs any style. **18.59**

## Benedicts

### Traditional\*

Thick cut ham, hollandaise sauce, LGO english muffin, choice of potato. **17.79**

### Avocado\* GF V

Avocado split halves, topped with pico de gallo, and feta cheese. Served with hollandaise sauce and a choice of potato. **17.79**

### Hatch 505\*

Smoked pulled pork, hatch green chile, split biscuit, choice of potato. **17.79**

### Chorizo\*

Chorizo rojo, zesty cilantro crema, caramelized onion, jalapeño, avocado, pico de gallo, chipotle hollandaise, LGO english muffin. Served with choice of potato. **17.79**

# Breakfast Cakes

SERVED WITH BUTTER AND 100% REAL MAPLE SYRUP

**Buttermilk Pancakes (3)** V 14.29  
Add banana, strawberries, blueberries, Reese's Pieces, M&M's, or chocolate chips. +1.50

**Lemon Ricotta Pancakes (3)** V  
Light and lacy, topped with fresh berries. 15.79

**Protein Pancakes (3)** V  
Loaded with blueberries, pecans, granola, quinoa, whey protein. 17.59

**Cinnamon Roll French Toast** V  
Split cinnamon rolls dipped in cinnamon vanilla custard, fresh orange royal icing, powdered sugar. 17.29

**Brioche French Toast** V 11.59

**Malted Waffle** V 8.25

**Protein Waffle** V 10.29

## 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

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

**Blueberry Yogurt** GF V  
House blended blueberry greek yogurt, cherry vanilla granola, quinoa, pecans, pepitas, dried bing cherries and blueberries, strawberries, agave. 11.79

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

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

**Overnight Oats** GF V  
Cherry vanilla granola, fresh berries, banana, bing cherries, chopped pecans, agave nectar. 12.95

## Lunch

SANDWICHES SERVED WITH TATER TOTS, POTATOES O'BRIEN, HASH BROWNS, OR SWEET POTATOES

**Cubano\***  
Ham, pork carnitas, sunny side up egg, swiss cheese, arugula, pickle, mustard, spicy mayo on a toasted challah bun. 19.49

**Dirty Bird**  
Buttermilk fried chicken, spicy mayo, crisp lettuce, pickles on a toasted challah bun. 19.49

**Avocado BLT**  
Bacon, pesto sauce, herb aioli, avocado, tomato, arugula, toasted sourdough. 19.49

**Citrus Salad** V GF  
Fresh grapefruit and orange segments tossed with mixed greens, avocado, green onion, pepitas, pecans, agave lime dressing. 15.79

**BCB\***  
2 griddled 4 oz. smash patties with melted cheddar, crispy bacon, tomato, arugula, pickles, herb aioli on a toasted challah bun. 19.49

**Patty Melt\***  
2 griddled 4 oz. smash patties, melted swiss, caramelized onions, garlic, mushrooms, house spread, arugula on toasted sourdough. 19.49

**Taco Salad**  
Romaine, blackened chicken, black beans, avocado, feta cheese, crispy tortilla chips, pico de gallo, and chimichurri. 17.49



# 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

ALL SIDES ARE GLUTEN FREE (EXCEPT BREAD)

### Meat GF

bacon · sausage link · ham  
maple chicken sausage **4.95**

### Potato GF V

potatoes o'brien · tator tots  
hash browns · sweet potatoes **4.25**

### Toast V

LGO english muffin · sourdough  
biscuit · signature bread **4.25**

**1 Egg or Whites\*** GF V 1.79

**Quinoa Crunch** GF V 4.00

**Fresh Fruit** GF V 4.25

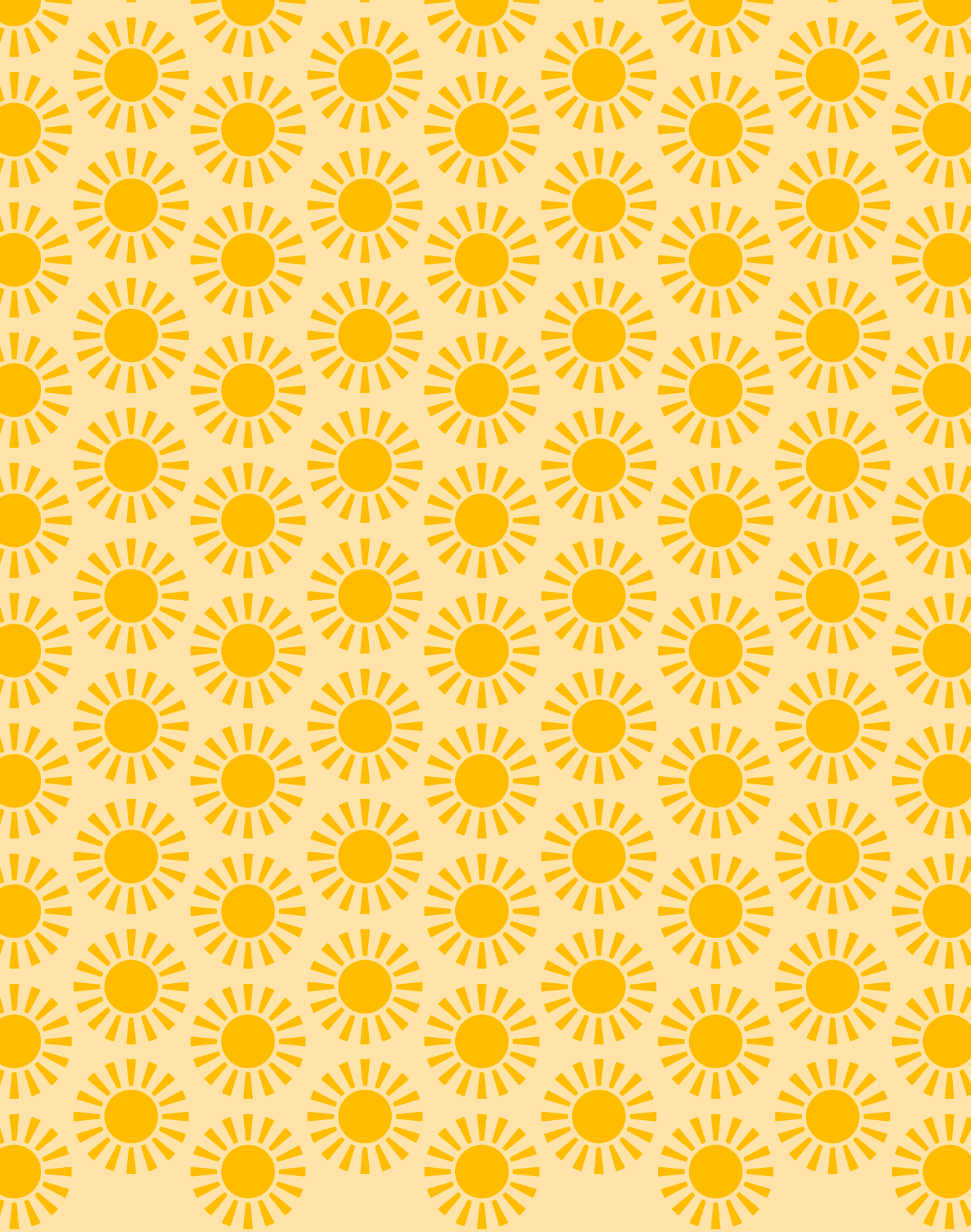
**Corned Beef Hash** GF 5.79

**Spicy Cottage Cheese** GF V 4.00

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.

In an effort to maintain our quality food and hospitality, provide a living wage, and help with the rising cost of all our products, an 8% Flagstaff service charge will be added to all menu items. Thank you for your understanding and ongoing support of Plated Projects Restaurants.



*What's Cookin'?*



@EATATOVEREASY EATATOVEREASY.COM