







Coffee & OJ

Fresh Squeezed Orange Juice^{*} 6.29



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 Almond milk +1

Other Drinks

Housemade Lemonade 4.29

classic • mango refresca strawberry watermelon

FOUNTAIN 3.59

Pepsi • Diet Pepsi Dr. Pepper • Starry

MILK & TEA 3.29 milk · chocolate milk iced tea · hot tea



Black Cherry Tarragon Classic Root Beer

MORE JUICE 4.29

apple • ruby grapefruit cranberry • tomato

Vital Shots

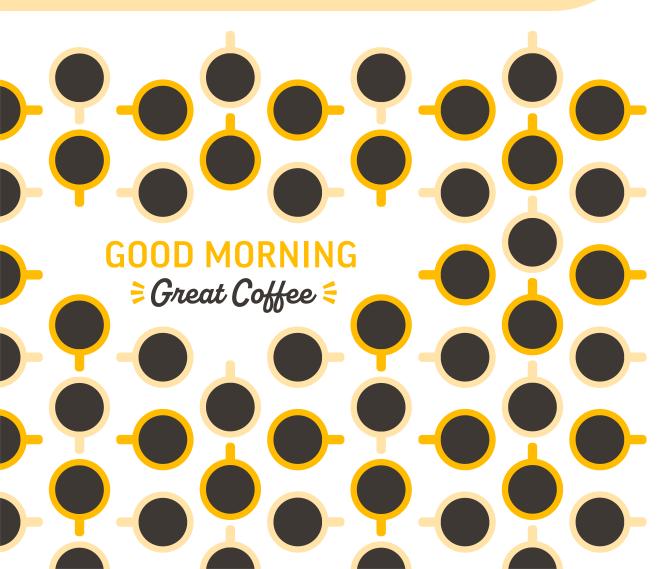
Immunity

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

Energy Apple, guarana, lemon, matcha powder

Recovery

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



^{5.75} each

Brunch'tails

Mimosa Flight

CHOOSE ANY 4 FLAVORS classic orange • prickly pear • peach • strawberry • raspberry • mango 21.00

Mimosa

fresh orange juice • prickly pear • peach strawberry • raspberry • mango 9.49

Paloma

Exotico tequila, grapefruit, lime, Jarrito's grapefruit soda 9.00

Brunch Mule

Pearl vodka, freshly squeezed orange juice, ginger beer, aromatic bitters 10.49

Morning Sunshine

Citadelle gin, framboise liqueur, lemon, simple syrup 9.00

Weekend Whiskey

Bourbon, bitters, strawberry, lemon 10.49

Brunch Punch

A refreshing blend of raspberry vodka, peach vodka, champagne bubbles, and assorted fruit juices. 9.49

BEER & SELTZER

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! 6.00 Up the Ante! "Wow'mosa" +2

FOUR PEAKS

Bad Birdie

Juicy Golden Ale 12 oz. can 5.50

NÜTRL Watermelon Seltzer 5.50

SPIKED

Espresso Martini

Stoli Vanilla vodka, Borghetti espresso liqueur, Press cold brew, hazelnut 12.49

Dirty Chai

Bourbon, espresso liqeur, Press cold brew, chai tea, cinnamon 9.49

Chocolate Kiss

Double chocolate vodka, cream 9.00

BLOODY MARYS

Bloody Kicker

St. George Green Chile vodka, bloody mix, tabasco, pickle, bacon slice, lemon, lime 10.00

Up the Ante! Spicy Ghost tequila +1

The OG

Pearl vodka, bloody mix, pickle, lime 9.49 Up the Ante! Teremana silver tequila or Tito's Handmade vodka +1

KOMBUCHA

Grapefruit Hibiscus Alcoholic

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

Brew Dr. Love Wins *Non-Alcoholic* Organic jasmine green tea blended with organic roses, lavender and chamomile, to create a refreshingly bright botanical craft brew. 6.50

* 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



Golden Waffle Dogs

An Over Easy favorite! Hearty sausage links dipped in vanilla waffle batter, then fried to a beautiful golden brown. 4.29 each

Cinnamon Roll French Toast v

Split cinnamon rolls in cinnamon vanilla custard, topped with fresh orange royal icing and powdered sugar. 15.99

Pound o' Bacon GF

1 full pound of crispy bacon, glazed in our house hot honey syrup, and topped with shaved jalapeño. 18.99

Totchos

Crispy tater tots topped with green chile pork, cheese sauce, pico de gallo, cilantro crema, and green onion. 15.99

Brunch Punch 32 oz. Pitcher

Start things off right with a refreshing blend of champagne bubbles, raspberry vodka, peach vodka, and assorted fruit juices. 27.00 minimum table of two to order

As Seen on TV

Banana Nut French Toast

FEATURED ON "DINERS, DRIVE-INS & DIVES" Buttery slices of french toast, griddled, with pecans, banana, caramel drizzle. 15.79

Chicken-Fried Steak*

FEATURED ON "DINERS, DRIVE-INS & DIVES"

Tender steak smothered in scratch-made country gravy, with 2 eggs, and potato. 18.99

Redeye Ham Steak*

FEATURED ON "DINERS, DRIVE-INS & DIVES"

House redeye gravy over a thick slice of ham, with 2 any style eggs, potato, and toast. 16.29

Chicken & Waffle

Our take on the classic match, served with real maple syrup. 17.99

Omelettes

A 3 EGG OMELETTE WITH YOUR CHOICE OF POTATO AND TOAST

California^{*} v

Egg whites, tomato, spinach, feta cheese, sautéed garlic, topped with avocado. 15.99

Mile High*

Ham, cheddar cheese, onion, red and green bell pepper. 15.99

Southwest*

Chicken, avocado, cheddar cheese, pico de gallo, sour cream, ranchero sauce. 16.99

The Crying Pig*

Bacon, sausage, onion, swiss cheese. 15.99

BUILD YOUR OWN OMELETTE

INCLUDES A CHOICE OF 3 INGREDIENTS 15.99

MEATS

bacon • sausage link • ham • corned beef maple chicken sausage • chicken tinga, chorizo rojo • braised pork shoulder

VEGGIES

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

CHEESE

 $american \boldsymbol{\cdot} cheddar \boldsymbol{\cdot} swiss \boldsymbol{\cdot} pepper \, jack \boldsymbol{\cdot} feta$

+1

Add

1 egg or egg whites +1.50 Ingredient +1

Add

GF Gluten Friendly V Vegetarian * Your Meal Is Cooked To Order Consuming of raw or undercooked meats, poultry, seafood, shellfish, or eggs (hollandaise) may increase the risk of foodborne illness.

Breakfast Favorites

2-Egg Breakfast*

2 eggs any style served with choice of potato, toast, and choice of meat: sausage links, applewood smoked bacon, ham steak, or maple chicken sausage. 14.49

The OG Wolfpack^{*} GF

2 eggs, bacon and choice of cheese, between 2 layers of crispy hash browns. 15.99 Smother it in sausage gravy, green chile, or ranchero sauce +2 / Add fried chicken +5

Steak & Eggs* GF

Seared flat iron, chimichurri, ranchero sauce, 2 eggs any style. Served with your choice of potato. 23.49

Breakfast Burrito*

Scrambled eggs, hash browns, cheese, pico de gallo, and choice of 2 ingredients (meat or veggie.) Served with your choice of side. 15.29 Smother it in red or green enchilada style +1

Loko Moko*

OE-styled hawaiian classic: sunny-side-up egg, 6oz. ground beef patty, crispy onions, mushroom gravy and sticky rice. 15.95

Breakfast Sandwich*

2 fried eggs, bacon, toasted english muffin, american cheese, and chipotle aioli. Served with a choice of potato. 14.29

Corned Beef Hash*

Chopped corned beef, diced potatoes, bell peppers, onion, and 2 eggs any style. Served with a choice of toast. 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. 16.49

Monte Cristo

Shaved ham and swiss, battered and griddled french toast style. Served with maple syrup, house made jam, and your choice of side. 16.29

Chicken & Biscuit

A fried chicken tender and cheddar jalapeño biscuit sandwich, with spicy aioli and pepper jack. Served with a choice of potato. 17.49

Basil Melt*

A sandwich of shaved ham, scrambled eggs, basil pesto sauce, cheddar and swiss cheese, and grilled sourdough. Served with a choice of potato. 15.79

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. 16.49

Breakfast Tacos^{*} GF

2 corn tortillas, scrambled eggs, chicken tinga, avocado, black beans, pico de gallo, feta cheese, chipotle hollandaise. Served with a choice of potato. 15.25

Biscuits & Gravy*

Fluffy cheddar jalapeño biscuit, smothered in scratch country gravy, and 2 eggs any style. Served with a choice of potato. 12.49

Add bacon, sausage links, ham steak, or chicken sausage +4



Traditional*

Thick cut ham, hollandaise sauce, english muffin. Served with a choice of potato. 15.95

Chorizo*

Chorizo rojo, zesty cilantro crema, avocado, jalapeño, caramelized onion, pico de gallo, chipotle hollandaise sauce, english muffin. Served with a choice of potato. 16.49

Hatch 505*

Smoked pulled pork, hatch green chile, split biscuit. Served with a choice of potato. 16.95

Avocado^{*} GF V

Avocado split halves topped with feta cheese and pico de gallo. Served with hollandaise sauce and a choice of potato. 16.49

Breakfast Cakes

SERVED WITH BUTTER AND 100% REAL MAPLE SYRUP

Buttermilk Pancakes (3) v 12.79 Add M&M's • Reese's Pieces • chocolate chips banana • strawberries • blueberries +1.50

Lemon Ricotta Pancakes (3) v Light and lacy, topped with fresh berries. 14.39

French Toast v 10.59

Protein Pancakes (3) v

Loaded with blueberries, pecans, granola, quinoa, and whey protein. 15.99

Malted Waffle v 7.49

Protein Waffle v 9.29

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. 18.95

Protein Bowl* GF

2 eggs sunny-side-up, chicken sausage, red /white quinoa, red/green bell peppers, cherry tomatoes, avocado, charred brocollini, garlic mushrooms, sautéed spinach. 15.95

Vegan Wrap* GF V

Impossible™ vegan sausage, Just™ vegan eggs, spinach, quinoa, roasted garlic aioli, jalapeño, wrapped in a gluten free tortilla. Served with a choice of side. 18.95

Avocado Toast^{*} v

Freshly smashed avocado, sunny-side-upegg, tomato, whipped ricotta, lemon infused olive oil, arugula, salt, red pepper flakes. 14.49

Overnight Oats GF V

Vanilla granola, fresh berries, banana, chia seeds, chopped pecans, agave nectar. 11.95

Yogurt & Quinoa GF V

Greek yogurt, quinoa crunch, seasonal fruit, and agave nectar. 11.79

Sammies & Salads

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

Cubano*

Ham, braised pork shoulder, sunny-side-up egg, swiss cheese, arugula, pickle, mustard, spicy mayo. 17.79

Hot Honey Chicken

Fried chicken tenders tossed in signature hot honey sauce, with coleslaw, pickles, spicy mayo, toasted brioche bun. 17.79

Breakfast Burger*

6 oz. beef patty, over easy egg, cheddar and american cheese, arugula, tomato, crispy onions, toasted brioche bun. 17.79

Grilled Cheese

Applewood smoked bacon, tomato and three melty cheeses: cheddar, american and swiss, between buttered sourdough. Served with a choice of potato. 16.79

Avocado Steak Caesar* GF

Chopped romaine, seared flat iron, avocado, grape tomatoes, parmesan cheese, crispy tortilla strips, and caesar dressing. 21.95

Taco Salad

Romaine, blackened chicken, black beans, avocado, feta cheese, crispy tortilla chips, pico de gallo, and chimichurri. 15.95

California Chicken Wrap

Grilled chicken, tomato, caramelized onion, avocado, arugula, pepper jack, and roasted garlic aioli, wrapped in a flour tortilla. 16.95

Avocado BLT

Applewood bacon, pesto sauce, avocado, tomato, arugula, toasted sourdough. 17.79



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 think so 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 FRIENDLY (EXCEPT BREAD)

MEAT 4.50 bacon • sausage link • ham maple chicken sausage

1 Egg or Whites^{*} 1.50 Corned Beef Hash 5.50 Fresh Fruit 4.25

POTATO 4.00 potatoes o'brien • tator tots hash brown • sweet potatoes

Ouinoa Crunch 4.00

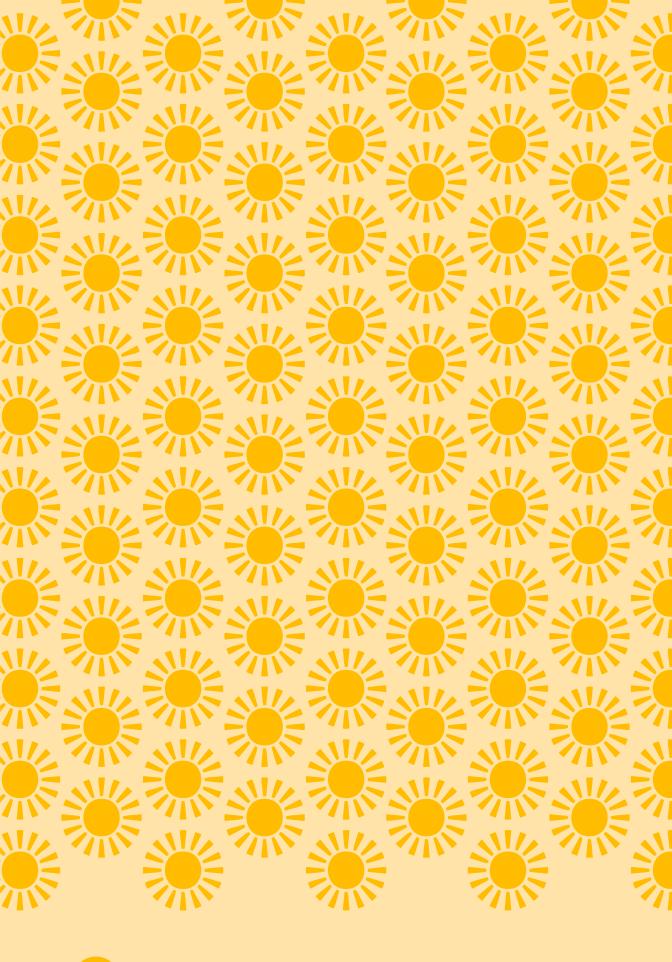
TOAST 4.00 english muffin · sourdough biscuit · signature bread

Spicy Cottage Cheese 4.00

GF Gluten Friendly V Vegetarian

Your Meal Is Cooked To Order Consuming of 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? @eatovereasy eatatovereasy.com