

# BEST OF THE BEST

{ Breakfast • Comfort • Cuisine }

## CLASSIC EGGS BENEDICT

Two pieces canadian bacon and two poached eggs on an english muffin; topped with hollandaise and served with homefries or hashbrown potatoes \$17

## VEGGIE BENEDICT

Two poached eggs on a toasted english muffin with avocado, sauteed tomatoes, onions and spinach; topped with hollandaise and served with homefries or hashbrown potatoes \$19.95

## HUEVOS RANCHEROS \$16.50

Spinach tortilla topped with re-fried beans, two eggs, jack and cheddar cheese, house-made salsa, sour cream, avocado and fresh fried corn tortilla chips  
Add chili or chorizo on top \$18.25

## CHILAQUILES

Fresh corn tortillas that are fried and then sautéed in our spicy salsa with crushed red chilies; topped with sour cream, avocado and red onion. Served with re-fried beans and two eggs \$18.50

With Chorizo \$20.50

## SAUSAGE, BISCUITS AND GRAVY

Two fresh-baked biscuits and three links of sausage topped with our home-made sausage gravy \$16.50

## GRIDDLED SPECIALITES

### BANANA NUT PANCAKES

Three buttermilk pancakes loaded with walnuts, caramelized bananas and cinnamon \$17.95

### COCONUT-CRUSTED FRENCH TOAST

Three slices of coconut-crust thick sliced sourdough, topped with fresh bananas and our amazingly-rich homemade coconut cream sauce \$24.50

### SWEET N' SOUR FRENCH TOAST

Thick-sliced sourdough bread dipped in our special batter. Topped with sour cream and served with boysenberry syrup on the side \$15.95

### MAPLE BACON GLAZED FRENCH TOAST

Thick-sliced sourdough, griddled and topped with our delicious, coconut milk-based organic maple glaze and four strips of fresh chopped bacon \$24.95

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.

## DELUXE EGGS BENEDICT

We couldn't decide if we liked the veggie or the regular, so we combined them! Two poached eggs on an English muffin with Canadian bacon, avocado, sauteed tomatoes, spinach and onions; topped with hollandaise and served with potatoes \$23.50

## VEGAN BREAKFAST TACOS

Seasoned homefries with sautéed red onions, bell peppers, spinach and mushrooms; topped with avocado. Served with re-fried beans, corn tortillas and salsa \$17.95

## GETAWAY BREAKFAST BURRITO

Spinach tortilla wrapped around scrambled eggs, red and green peppers, onions and pepper jack cheese; your choice of Bacon, Sausage, Chorizo or Vegetarian! Served with salsa and sour cream on the side and your choice of potatoes \$18.75

## BACON AND EGG SANDWICH

Two eggs over hard, two strips bacon, melted jack cheese, lettuce, tomatoes and mayo on toasted multi-grain bread; served with your choice of potatoes \$17.25

## CHORIZO QUESADILLA

We start with a fresh spinach tortilla and layer it with scrambled eggs, pepper jack cheese, chorizo and shredded potatoes; griddled and served with sour cream and house made salsa \$18.75

## HANGOVER HELPER

An amazing combination of chorizo and homefries sauteed with tomatoes, onions and peppers; topped with melted cheddar cheese and served with two eggs and toast \$19.25

## THE MORNING AFTER

One biscuit topped with two eggs and homemade sausage gravy with your choice of bacon or sausage links; served with your choice of potatoes \$18.95

## PANGAKES OR FRENCH TOAST

Three Slices French Toast  
or Three Buttermilk Pancakes \$15.50  
Short Stack or Small French Toast \$13  
Add Chocolate Chips \$1

## PANCAKE OR FRENCH TOAST COMBO

Two buttermilk cakes or two French toast slices served with one egg and two strips of bacon or two sausage links \$17.75

# EGGS AND OMELETS

## CREATE YOUR OWN OMELET \$15.25

### CHOICE OF AMERICAN, CHEDDAR, JACK, PEPPER JACK OR SWISS

Served with toast and your choice of homefries, hash  
browns, cottage cheese, tomato slices or fresh fruit

Toasts: Sourdough, Multi-grain, Marbled Rye,  
English Muffin, House-Made Biscuit or Corn Tortillas

#### ADD VEGGIES \$1 EACH

Mushrooms, Onions, Tomatoes, Ortega Chiles,

Sprouts, Black Olives, Zucchini, Jalapenos,

Spinach or Salsa

#### ADD PROTEIN \$1.50 EACH

Chicken, Turkey, Ham, Bacon, Sausage, Chorizo

or Italian Sausage

Add Avocado \$1.95

No Yolk Omelets \$1 extra

## CLASSIC EGG DISHES

Served with 2 eggs, toast and your choice of homefries,  
hash browns, cottage cheese, tomato slices or fresh  
fruit

BACON OR SAUSAGE LINKS \$15.75

OVERLAND MEAT'S BREAKFAST SAUSAGE  
PATTIES \$17.25

FROM SCRATCH CORNED BEEF HASH OR 8  
OZ HAMBURGER PATTY \$18.25

CHORIZO, HAM, ITALIAN SAUSAGE OR  
CHICKEN APPLE SAUSAGE \$16.75

7 OZ. CHICKEN FRIED STEAK WITH  
SAUSAGE GRAVY \$23

OATMEAL & GRANOLA  
OLD FASHIONED OATMEAL \$9.50

#### DELUXE OATMEAL

Raisins, walnuts, apples and cinnamon  
\$12

#### GETAWAY GRANOLA

Our special blend of oats, wheat germ, pecans, dried  
apricots, sunflower seeds, coconut and honey. Served  
with milk \$12.50

ADD BANANAS \$1

## GETAWAY OMELETS

Served with toast and your choice of homefries, hash  
browns, cottage cheese, tomato slices or fresh fruit

#### THE CLUB

Turkey, bacon, avocado and tomatoes with jack cheese  
\$21.25

#### SPANISH

South of the border specialty. Ortega chiles, black  
olives, onions and pepper jack cheese. Topped with  
salsa, avocado and sour cream \$21.25

Add Chorizo \$22.50

#### PAISANO

Sauteed italian sausage, onions and peppers with your  
choice of cheese \$18.50

#### WHOLE EARTH

Sliced mushrooms, tomatoes, avocado, onions and  
sprouts with your choice of cheese \$19.95

#### EGGSTRAORDINARY VEGGIE

Sautéed zucchini, tomatoes, spinach  
and mushrooms with your choice of cheese \$18.50

Add Chicken \$20.50

#### POPEYE

Fresh sauteed spinach, sliced mushrooms and your  
choice of cheese \$17.25

#### CHORIZO

Sautéed chorizo, onions, ortega chiles and tomatoes  
inside with melted cheddar and avocado on top \$21.75

## BEVERAGES

#### JUICES (12 OZ)

Orange, Apple, Cranberry, Pineapple, Grapefruit,  
Tomato \$3.50

BOTTOMLESS CUP OF ALPEN SIERRA  
ORGANIC COFFEE OR DECAF \$4.25

HOT TEA, ICED TEA, LEMONADE, HOT  
COCOA \$3.50

#### CANNED SODAS

Coke, Diet Coke, Sprite, Root Beer \$2.75

# LUNCH

{ Burgers • Soup • Salads & Wraps }

## HALF POUND BURGERS

8 oz. hand-pattied, ground chuck. Served on fresh baked buns with lettuce, tomato, onions and pickles. Your choice of Soup, Side Salad, French Fries, Onion Rings or Asian Slaw.

Regular Hamburger \$16.95

Cheese Burger \$18

Chili Cheese Burger \$18.95

### FRANK'S BURGER

Cajun spices, tossed in Frank's hot sauce, then topped with bacon, avocado, crisp onion strings and grilled bleu cheese bun \$21.95

### BBQ BURGER

Roasted green chiles, bacon, cheddar and crispy onion strings with home-made BBQ sauce \$21.95

### BLACK N' BLEU

Secret cajun spices... Melted bleu cheese crumbles, two strips bacon and crispy onion strings \$21.50

### PATTY MELT

Fresh baked toasted marbled rye, swiss cheese and sauteed onions \$19

### BACON CHEESE BURGER

Two crispy strips of bacon and your choice of cheese \$19.95

### MUSHROOM SWISS

Sauteed button mushrooms, Ortega chiles and swiss cheese \$20.50

### VEGGIE BURGER

Garden burger patty topped with jack cheese, avocado, lettuce, tomato, pickles, red onion and sprouts with salsa aioli \$19.25

## SOUP

Made from scratch. Selections vary daily, always one vegetarian option  
Cup 5.95 Bowl \$7.25

### CHILI

A Getaway favorite! Mildly seasoned, topped with cheddar and red onions  
Cup \$6.50 Bowl \$9.00

## SALADS AND WRAPS

### BUFFALO CHICKEN SALAD WRAP

Hot and Spicy! Breaded chicken tenders dipped in Frank's hot sauce with bleu cheese crumbles, bacon, tomatoes, diced celery and shredded carrots tossed in ranch dressing. Rolled up in a spinach tortilla and served with your choice of side  
\$22

### BLACKENED CHICKEN SALAD

Green leaf and romaine topped with blackened breast of chicken, bacon, avocado, tomatoes, red onions and bleu cheese crumbles with gorgonzola ranch dressing  
\$21.50

### COBB SALAD

Bacon, avocado, hard-boiled egg, red onion, crumbled bleu cheese and tomatoes on a bed of mixed greens; tossed with your choice of house-made dressing \$17.75  
Chicken Cobb \$20.75

### CAESAR SALAD

Crisp romaine, home-made garlic croutons, fresh parmesan cheese \$15.95  
Chicken Caesar Salad \$19.75

### ASIAN CHICKEN SALAD

Fresh greens and mixed cabbage salad with crispy fried wontons, breast of chicken, carrots and honey sesame dressing \$19.95

### BLACKENED CHICKEN SALAD WRAP

Blackened breast of chicken, bacon, avocado, red onion, tomatoes and bleu cheese crumbles tossed with mixed greens and ranch dressing in a spinach tortilla wrap.  
Choice of side \$22

### CAJUN CHICKEN CAESAR WRAP

Start with our chef's amazing caesar salad, add a blackened breast of chicken and wrap it in a spinach tortilla. Served with choice of side \$21.50

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# FAVORITES

## VEGETARIAN & PESCATARIAN SPECIALTIES

Served with Choice of French Fries, Soup, Side Salad, Asian Slaw or Onion Rings

### MARINA DEL REY

The ultimate vegetarian sandwich! Griddled multi-grain, fried egg, sautéed mushrooms and red onions. Topped with melted jack and cheddar, tomato, avocado and sprouts \$21

### GARDEN GROWN

A delicious blend of sauteed mushrooms and red onions; served on griddled multi-grain bread with melted jack and cheddar, tomato, avocado and sprouts \$20

### PARMESAN-CRUSTED GRILLED CHEESE

We start with Truckee Sourdough Company's thick-sliced bread, coat it with fresh parmesan and garlic butter, then grill it with loads of American, cheddar and jack cheese 19.95

### SMASHED AVOCADO TOAST

Parmesan-crusting thick Sourdough with melted Jack and Cheddar, Avocado, Red Onion, Tomato and Sprouts \$19.25 Add an Egg \$2

### FISH TACOS

4 battered cod tacos on corn tortillas, topped with cheddar cheese, pico de gallo and siracha aioli \$18.95

### FISHWICH

Battered cod, topped with melted cheddar, lettuce, tomato, red onion and house-made tartar sauce; served on French roll \$21

## SENIOR SELECTIONS

### CUP OF SOUP & HALF SANDWICH

Choose one of our daily soups and pair it with Choice of: Garden Grown, Ortega Turkey Melt, Pastrami Reuben, Turkey Club or Parmesan Grilled Cheese \$16.25

### CUP OF SOUP & SIDE SALAD

Your choice of our daily soup with a garden salad (Green Leaf, Romaine, House-Baked Croutons, Shredded Carrots & Tomatoes) \$11.95

## SANDWICHES

Served with Choice of French Fries, Soup, Side Salad, Asian Slaw or Onion Rings

### PASTRAMI REUBEN

Thin-sliced pastrami, Swiss cheese, sautéed onions, sauerkraut, yellow mustard and thousand island dressing on griddled marble rye \$21.50

### TRIPLE-STACKED TURKEY CLUB

Fresh sliced turkey breast, bacon, lettuce, tomato, jack cheese and avocado on toasted sourdough bread with our house-made cranberry mayo! \$22.25

### BEEF DIP

Thin slices of roast beef, melted jack cheese and crisp onion strings piled high on a fresh-baked french roll with our delicious au jus for dipping \$21

### BARBECUED BEEF SANDWICH

Thin sliced roast beef slathered in our home-made barbecue sauce with swiss cheese and fried onion strings on a french roll \$21.25

### RAGIN' CAJUN

Blackened chicken breast grilled then topped with citrus honey aioli, melted pepper jack cheese, tomatoes and crispy fried onion strings on a fresh french roll \$21.25

### ORTEGA TURKEY MELT

Grilled turkey breast on fresh sourdough with sauteed red onions, tomatoes and ortega chiles; topped with melted cheddar cheese \$21.50

### BACON, LETTUCE AND TOMATO

Four lean strips of bacon, juicy sliced tomatoes and crisp lettuce served on multi-grain toast. \$16

### BUFFALO CHICKEN SANDWICH

Breaded chicken tenders dipped in hot buffalo sauce with bacon, avocado, melted bleu cheese and fried onion strings on a fresh french roll \$22.50

### COWBOY MEATLOAF SANDWICH

Ground chuck and Italian sausage meatloaf topped with melted cheddar cheese, bacon, home-made barbecue sauce and fried onion strings on a french roll \$22.50

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## BRUNCH BEVERAGES

We Make Them Like We Drink Them at Home!

MIMOSA (OJ, CRANBERRY, GRAPEFRUIT, OR PINEAPPLE)	10.95
MANMOSA ( 16OZ MODELO + OJ)	10.50
BOBA MOSA La Marca Prosecco with choice of Mango, Passionfruit or Pomegranate Popping Boba Pearls	12.50
WHITE PEACH BELLINI OR BLOOD ORANGE MIMOSA	11.95
SUNRISE MIMOSA Blood Orange, Pineapple and Orange Juice with Sparkling Wine	12.50
LEMOSA Sparkling Wine with Lemonade for a Citrus Splash	10.95
MIMOSA SAMPLER A Bottle of Bubbles and Choice of 3 Juices (OJ, Cranberry, Blood OJ, Pineapple, Grapefruit, or Lemonade)	34.00
BOBA MOSA SAMPLER Full Bottle of La Marca Prosecco with Mango, Passionfruit, or Pomegranate Popping Boba Pearls. Serves 4	39.00
WILLIAM HILL CHARDONNAY	Glass 10.00    Bottle 29.00
J LOHR FLUME CROSSING SAUVIGNON BLANC	9.50    28.00
J VINEYARDS PINOT GRIS	10.00    29.00
WILLIAM HILL CABERNET	11.00    32.00
LA MARCA PROSECCO Italy, 187 ml	10.00
POL CLEMENT BRUT France, 187 ml	9.25
MICHELADA 16 oz draft Modelo with Tajin Rim and a splash of our Spicy Bloody Mary	9.50
CHELADA A bright summer sipper! 16 oz draft Modelo with a salted rim and a generous squeeze of fresh Lime	8.95
LOADED BLOODY MARY House Bloody Mix; Garnished with Celery, Lemon, and Olive	9.00
PIG & PICKLE BLOODY Loaded Bloody Mary With Bacon and Dill Pickle Spear	10.95
SCREWDRIVER Petrov Vodka with orange juice	8.00
BAY BREEZE Petrov Vodka, Cranberry and Pineapple juice	8.00
SALTY DOG Petrov Vodka with Grapefruit Juice	8.00
BITTERSWEET RUBY Lo Fi Amaro and Dry Vermouth, Ruby Red Grapefruit Juice and splash of Sprite	9.50

