

BREAKFAST MENU

Breakfast Menu Served All Day • Full Menu Available Daily at 11am • Egg Whites and Egg Beaters Available*

BREAKFAST COCKTAILS

BLOOD ORANGE MIMOSA

Absolut Mandrin Vodka, Domaine de Canton Ginger Liqueur, sparkling wine and blood orange juice (240 cal) 11

SPARKLING STRAWBERRY MOJITO

Bacardi Superior Rum, sparkling wine, fresh mint and strawberry (190 cal) 11

BACON ANCHO MARY

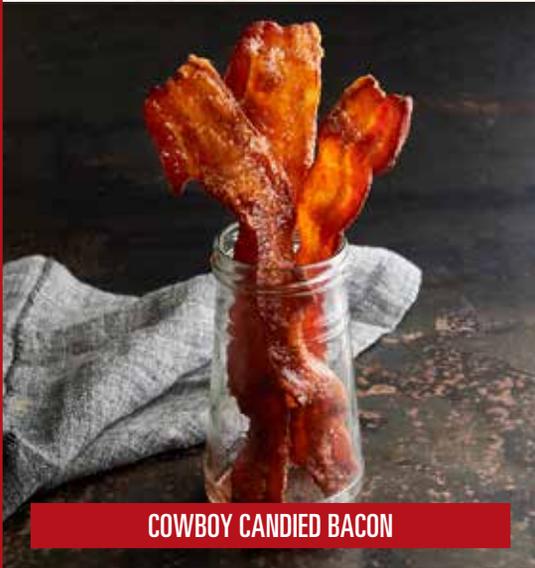
Reyka Vodka, Ancho Reyes Verde Liqueur, Demitri's Bloody Mary Seasoning, fresh lime juice and a slice of cowboy candied bacon (260 cal) 11

COFFEE MARTINI Grey Goose Vodka, Kahlúa Coffee Liqueur, chilled black coffee, simple syrup and a pinch of salt (640 cal) 10

BREAKFAST APPETIZER COWBOY CANDIED BACON

Sweet and spicy, maple-glazed, thick-sliced bacon (420 cal) 6.99

Snack Portion (250 cal) 4.99



COWBOY CANDIED BACON

3 OF A KIND* Two eggs with bacon, sausage or ham steak and pancakes (930-1180) 12.99

AMERICAN BREAKFAST* Two eggs with bacon, sausage or ham steak, hash browns, toast (920-1350 cal) 13.99

FULL HOUSE* Two eggs with bacon, sausage or ham steak, pancakes, hash browns (1270-1520 cal) 14.99

BREAKFAST TACOS* Two flour tortillas, scrambled eggs, bacon, cheese, salsa, sour cream, fresh fruit (820 cal) 12.49

EGGS BENEDICT* Two poached eggs, English muffin, ham, hollandaise sauce, hash browns (820 cal) 14.99

COUNTRY FRIED STEAK & EGGS* Certified Angus Beef® seasoned, breaded, country gravy, two eggs, hash browns, toast (1170-1470 cal) 17.49

BREAKFAST BURRITO* Scrambled eggs, chorizo, hash browns, cheddar and Jack cheese, flour tortilla, salsa, sour cream, fresh fruit (1020 cal) 12.99

BREAKFAST CROISSANT* Fresh baked croissant, ham, eggs, cheese, hash browns or fruit (950/1220 cal) 11.99

STEAK AND EGGS* Charbroiled strip steak, two eggs, hash browns, toast (1240-1420 cal) 19.99

DENVER OMELET* Three egg omelet, ham, sautéed onions, peppers, cheddar cheese, hash browns, toast (1120-1300 cal) 14.99

SCRAMBLER* Hash browns, ham, scrambled eggs, cheddar and Jack cheese, side of country gravy, toast (1170-1350 cal) 15.99

BUILD YOUR OMELET* Hash browns, toast, cheese omelet plus choice of three ingredients: ham, sausage, bacon, bell peppers, mushrooms, cheese, onions, tomatoes, or jalapeños (840-1320 cal) 14.99
Each additional ingredient (5-110 cal) .99

RANCHERO OMELET* Three egg omelet, chorizo, spinach, Jack cheese, Spanish sauce, avocado, sour cream, hash browns, toast (1370-1550 cal) 14.99

GRIDDLE

PANCAKE STACK Buttermilk pancakes, maple syrup (1520 cal) 9.99

FRENCH TOAST Grilled, thick-sliced sourdough bread, sweetened cinnamon egg cream (1110 cal) 10.99

SUPER BERRY WAFFLE Blueberries, strawberries, raspberries, warm strawberry sauce, whipped cream (670 cal) 12.99

BELGIAN WAFFLE (470 cal) 8.99

SIDES

BACON.....(70 cal) 3.99

SAUSAGE.....(320 cal) 3.99

HAM STEAK (260 cal) 4.99

TOAST(230-410 cal) 2.99

GRITS(520 cal) 4.99

Add cheese or bacon
(add 280/110 cal) .99

Served 6am-1pm

BURGER PATTY*(320 cal) 6.99

HASH BROWNS.....(340 cal) 3.99

BAGEL AND CREAM CHEESE.....(430 cal) 4.99

HOT OATMEAL.....(380 cal) 6.99

Add fresh berries (Add 50 cal) 3.99
Served 6am-1pm

SEASONAL FRUIT Small (140 cal) 4.99

Plate (370 cal) 9.99

COLD CEREALS.....(180-270 cal) 5.99
Add fresh berries (Add 50 cal) 3.99

BUTTERMILK BISCUITS & GRAVY(1010 cal) 7.99

FRESHLY BAKED BREAKFAST PASTRIES

(150-500 cal) 4.99

Ask your server for selections

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIES NEEDS VARY.
ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

Claim Jumper is a 100% trans-fat free restaurant.

If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you.

*Our Meat and Seafood can be cooked to order. Consuming raw or undercooked meat, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Nutritional information available upon request. LC 8/18 - 345251

COCKTAILS

TITO'S MULE KICK

Tito's Handmade Vodka and fresh lime juice topped with Q Ginger Beer (210 cal) 10

GREY GOOSE COOL MULE

Grey Goose Vodka, Monin Cucumber Syrup and fresh lime juice topped with Q Ginger Beer (190 cal) 10.5

LONG ISLAND ICED TEA Vodka, gin, rum, tequila, triple sec, fresh sweet & sour and a splash of Coca-Cola (140 cal) 9

DEEP EDDY GRAPEFRUIT HONEY MULE

Deep Eddy Ruby Red Grapefruit Vodka, honey syrup and fresh lime juice topped with Q Ginger Beer (240 cal) 10.5

MAI TAI

Trio of rums: Don Q 151, Myers's Original Dark and Bacardi Superior mixed with our homemade Mai Tai recipe (420 cal) 10

PERFECT PATRÓN MARGARITA

Patrón Silver Tequila, Patrón Citrónge, fresh lime juice and a splash of fresh sweet & sour (210 cal) 12

ABSOLUT LEMON DROP

Absolut Citron Vodka, triple sec, simple syrup and fresh lemon juice (170 cal) 10

PERFECT PATRÓN MARGARITA



MAI TAI



BOTTLED BEER

Budweiser (150 cal) 5
 Bud Light (110 cal) 5
 Coors Light (100 cal) 5
 Miller Lite (100 cal) 5
 Michelob Ultra (90 cal) 5.5
 Shiner Bock (140 cal) 5.5
 O'Doul's (Non-Alcoholic) (70 cal) 5
 Blue Moon Belgian White (160 cal) 6
 Abita Purple Haze (130 cal) 6
 Angry Orchard Rosé Cider (170 cal) 6

Goose Island IPA (210 cal) 6
 Heineken (140 cal) 6
 Dos Equis Lager (140 cal) 6
 Corona Extra (150 cal) 6
 Guinness Blonde American Lager (150 cal) 7
 Guinness Draught Can (14.9 oz) (150 cal) 7
 Stella Artois (150 cal) 7
 Stone IPA (210 cal) 7
 Ballast Point Grapefruit Sculpin IPA (200 cal) 7.5

WINES

	Glass	Bottle
Beringer White Zinfandel (130/520 cal)	7	27
Bex Riesling (140/560 cal)	7	27
Kris 'Artist Cuveé' Pinot Grigio (150/600 cal)	8	31
Four Vines 'Naked' Chardonnay (150/600 cal)	8	31
Alexander Valley Vineyards Chardonnay (150/600 cal)	12	47
Mirassou Winery Pinot Noir (150/600 cal)	8	31
Grayson Merlot (150/600)	8	31
Alexander Valley Vineyards Cabernet (150/600 cal)	12	47

\$6 SIGNATURE DRINKS

CLAIM JUMPER HOUSE MARGARITA

The Classic Margarita made with tequila, triple sec, fresh sweet & sour and a squeeze of fresh lime juice (210 cal)

CLAIM JUMPER HOUSE BLOODY MARY

Vodka mixed with Demitri's Bloody Mary Seasoning (140 cal)

BAILEYS AND COFFEE

Baileys Irish Cream and fresh hot coffee topped with whipped cream (290 cal)

MEXICAN COFFEE

Tequila and Baileys Irish Cream with fresh hot coffee topped with whipped cream (240 cal)