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MENU ON YOUR PHONE



## CLASSICS

### HOCO BREAKFAST CLASSIC \$13 <sup>GF</sup>

2 eggs, choice of sausage or bacon or veggie sausage, breakfast potatoes, your choice of toast.

### HOMEMADE COUNTRY FRIED STEAK \$17

2 sunny-side up eggs, house potatoes and sausage gravy.

### SKREWBALL CHICKEN & WAFFLE \$16 (contains peanuts)

Boneless chicken breast, Skrewball whiskey sauce, bananas and crusted peanuts.

### BISCUITS AND GRAVY \$15

2 over-easy eggs, house-made biscuits, sausage gravy, breakfast potatoes.

### AVOCADO TOAST \$13

Hass avocado, toasted multigrain, pickled red onion, radish, whipped goat cheese, toasted pepitas, preserved lemon, baby arugula.

### THC BREAKFAST SANDWICH \$12

Scrambled eggs, bacon, ham, creme fraiche, American cheese, brioche bun.

## OMELETS <sup>GF</sup> (without toast)

### VEGGIE \$14

3 eggs, seasonal veggies, breakfast potatoes, Jack cheddar blend and choice of toast.

### CARNIVORE \$14

3 eggs, bacon, andouille sausage, smoked brisket bits, breakfast potatoes, Jack cheddar blend and choice of toast.

### SUPER GREEN \$14 (contains peanuts)

3 eggs, pesto sauce, cherry tomatoes, avocado, mozzarella cheese, sour cream, breakfast potatoes and choice of toast.

### CALIFORNIA \$16

3 eggs, avocado, mushroom, shrimp, cheddar jack, pico de gallo, sour cream, breakfast potatoes and choice of toast.

## HOUSE SPECIALTIES

### MIGAS BREAKFAST BURRITO \$13

Scrambled eggs, potatoes, roasted poblano, red onion, avocado, black beans, crema and salsa roja.

### BETO'S CHILAQUILES \$15 <sup>GF</sup>

Salsa roja, sunny-side-up egg, avocado, cotija, crema, cilantro, red onion, black beans. (add shredded chicken or smoked brisket \$3.50)

### BEEF HUEVOS RANCHEROS \$16 <sup>GF</sup>

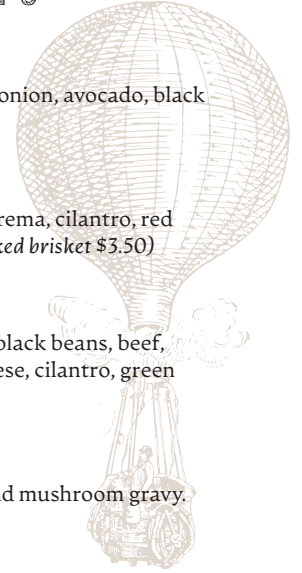
2 eggs over medium, corn tortillas, jack cheese, black beans, beef, ranchero sauce, sour cream, avocado, cotija cheese, cilantro, green onion and chilaquiles.

### HOCO LOCO MOCO \$14 <sup>GF</sup>

1/2 pound beef patty, rice, sunny-side-up egg and mushroom gravy.

### KIMCHI FRIED RICE \$15 <sup>GF</sup>

Bacon lardons, brisket ends, kimchi-gochujang, onion, sunny-side-up egg.



### HOUSE BENEDICT \$15

English muffin, poached eggs, hollandaise, breakfast potatoes  
choice of:

SMOKED BRISKET  
CLASSIC CANADIAN BACON  
CRAB CAKE +\$2

SMOKED SALMON +\$2  
VEGGIE  
SURF & TURF +\$2  
(crab cake + smoked brisket)

## SWEETS

### BANANAS FOSTER FRENCH TOAST \$15 (contains peanuts)

Served with Bananas, Hot Maple Coconut Cream Frosting, Topped with Banana, mixed Berries and Whipped Cream, Candied Walnuts.

### HOCO COCO FRUIT BOWL \$10 <sup>GF</sup>

Coconut cream, chia, tapioca pearls, charred fruits, whipped coconut cream.

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

# ...UNCH

## MASAGO RANGOON \$8

Fried cream cheese, melted masago eggs, wrap in wonton skin, served with a sweet creamy wasabi aioli.

## CHICKEN AND VEGGIE DUMPLINGS \$8

7 pieces. Served with ponzu sauce.

## SMOKED CHICKEN SANDWICH \$14

Smoked chicken, roasted tomato and onion, jalapeño jack cheese, spicy mayo, arugula, brioche bun and french fries.

## SMOKED SALMON & ARUGULA SALAD \$15 <sup>GF</sup>

Smoked salmon, arugula, red onion, cucumber, pico, toasted pepitas, avocado, mango vinaigrette.

## CAESAR SALAD \$10 <sup>GF</sup> (without croutons)

Romain and iceberg lettuce, caesar dressing, topped with homemade croutons, shredded parmesan cheese.  
Add Teriyaki Salmon, Blackened Ahi, Herb Marinated Chicken Breast +8

## BIRRIA SOUP \$15 <sup>GF</sup>

Cilantro, onion, rice. Served with 3 tortillas and spicy sauce.

## WINGS

### KOREAN FRIED CHICKEN \$10

Korean-style gochujang chili sauce, pickled cucumbers, toasted sesame seeds, scallions.

### LEMON PEPPER \$10

Lemon-butter sauce, lemon-pepper dry rub, pickled serrano, cilantro.

### OB NOODLE HOUSE \$17 <sup>GF</sup>

(12 ea. per order)  
Secret OB Noodle House spice blend, caramelized garlic, thai chili, cilantro.

### GARLIC SALT & PEPPER \$10

Caramelized garlic, salt and pepper dry rub, scallions, ranch.

## SIDES

### FRENCH FRIES \$5

### 2 HOUSE-MADE BISCUITS \$3

Local Honey, Jelly

### SAUSAGE GRAVY \$3

### HOUSE POTATOES \$6

Red skin creamer potatoes, roasted red pepper, caramelized onion.

### SEASONAL FRUIT \$4 <sup>GF</sup>

## TOWERS

90 oz

MARGARITA  
\$50

MULE  
Moscow \$50  
Tequila / Whiskey / Spicy \$60

REDBULL  
VODKA  
\$60

MIMOSA  
orange juice \$50  
Passion fruit / Guava / Watermelon \$60

CALIFORNIA  
LOVE  
\$60



## DRINKS

### PEANUT BUTTER WHISKEY \$5

### HOUSE CHAMPAGNE BOTTLE \$15

### THC MIMOSA \$8

Classic, watermelon, passion fruit, guava.

### HOUSE BLOODY MARY \$10

New Amsterdam Vodka, THC house bloody mix.

### MORNING SKREW \$10

Skrewball peanut butter whiskey, coffee, with house made whip.

### LOADED BLOODY MARY \$12

New Amsterdam Vodka, THC house bloody mix. With mini corn dog, bacon, celery, cheese, pickled asparagus, fried spam and Hot Cheeto rim.

### SKREW THE CAPTAIN \$12

Skrewball, Raspberry liqueur, milk. Garnished with captain crunch

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