

CONTACTLESS MENU

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CLASSICS

HOCO BREAKFAST CLASSIC \$13 GP

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 (Griwithout 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 GP

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 GF

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 GP

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

KIMCHI FRIED RICE \$15 GP

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 GP

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

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

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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 GP

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

CAESAR SALAD \$10 (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 GF

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 @

(12 ea. per order)

Secret OB Noodle House spice blend, caramelized garlic, thai chili, cilantro.

GARLIC SALT & PEPPER \$10

HOUSE POTATOES \$6

SEASONAL FRUIT \$4 GP

90 oz

caramelized onion.

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

S I D E S

FRENCH FRIES \$5

2 HOUSE-MADE BISCUITS \$3

Local Honey, Jelly

SAUSAGE GRAVY \$3

T O W E R S

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Moscow \$50 Tequila / Whiskey / Spicy \$60 REDBULL VODKA \$60 MIMOSA orange juice \$50 Passion fruit / Guava / Watermelon \$60

Red skin creamer potatoes, roasted red pepper,

CALIFORNIA LOVE \$60

Vene WAYS) 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.

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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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