

# Margaritas

We have one of the most diverse Tequila selections – with over 70 premium tequilas for your drinking pleasure. Our Margarita recipes have been attempted by many and duplicated by none. Truly delicious in every conceivable flavor and as everyone who has tried knows ... they kick butt.

## Nach “yo” Daddy’s Cocktails

### Daddy’s Margarita

Crafted with El Jimador Reposado, triple sec and Nacho Daddy freshly made sweet & sour Glass 8 Pitcher 22

### El Primo Margarita

Patrón Silver, triple sec, freshly squeezed lime juice, freshly squeezed lemon juice and a touch of agave nectar 11

### Skinny Margarita

Milagro Silver, freshly squeezed lime juice and agave nectar 10

### Raspberry Margarita

El Jimador Silver, Mathilde Framboise Liqueur, freshly muddled raspberries, agave nectar, freshly squeezed lime juice and Nacho Daddy freshly made sweet & sour 10

### Blackberry Acai Margarita

Sauza Hornitos Plata, Cedilla Açai Liqueur, freshly muddled blackberries, agave nectar and Nacho Daddy freshly made sweet & sour 10

### White Peach Margarita

Sauza Hornitos Plata, Nagomi White Peach Liqueur, white peach purée, freshly squeezed lime juice and Nacho Daddy freshly made sweet & sour 10

### Mango Thai Basil Margarita

El Jimador Silver, fresh Thai basil, agave nectar, mango schnapps, mango purée, freshly squeezed lime juice and Nacho Daddy freshly made sweet & sour 10

### Cherry Pomegranate Margarita

Don Julio Blanco, Pama Liqueur, POM Wonderful, cherry purée, freshly squeezed lime juice, agave nectar and Nacho Daddy freshly made sweet & sour 11

### Guava Margarita

El Jimador Silver, guava purée, freshly squeezed lime juice and Nacho Daddy freshly made sweet & sour 10



## Home of the World Famous Scorpion Shot

The smaller the pinchers the stronger the venom. The consumption of these extremely dangerous scorpions are rumored to be a symbol of strength and power. Shoot the scorpion in tequila and wear the shirt to prove it!

### Scorpions

Add to any Tequila or Fireball Cinnamon Whisky 5

### Scorpion Shot with El Jimador Tequila and T-shirt

Combo 30

Warning: consuming scorpion shots may make one feel more brave.



# Tequilas

## Silver/Plata

Tequilas bottled or mellowed in oak for under 60 days for a pure expression of cooked agave nuances.

1800	7
Alien	10
Altos	6
Ambhar	10
Avión	10
Casa Noble	10
Cazadores	10
Clase Azul	10
Corralejo	8
Corzo	9
Don Julio	8
el Jimador	8
El Tesoro	10
Fortaleza	11
Herradura	9
Jose Cuervo Traditional	8
KAH	10
Karma	8
Milagro	9
Patrón	8
Peligrosso	10
Tres Agaves	8

## Reposado

Tequilas rested in oak barrels for a minimum of 2 months for a hint of oak with subtle sweet notes of vanilla and spice.

1800	7
Alien	11
Asombrosso Rosa	12
Avión	11
Cabo Wabo	11
Casa Noble	11
Casamigos	11
Cazadores	11
Clase Azul	12
Corralejo	9
Corzo	10
Deleón	24
Don Julio	10
Fortaleza	12
Herradura	11
KAH	11
Karma	9
Maestro Dobel	10
Milagro	8
Patrón	10
Tres Agaves	9

## Añejó

Tequilas are aged for perfection in barrels for over a year lending hints of caramel and oak flavors ideal for sipping.

1800	9
Asombroso	20
Avión	12
Cazadores	12
Chamucos	11
Chinaco	12
Corzo	11
Don Julio	12
Fortaleza	13
Herradura	11
KAH	12
Milagro	11
Patrón	11
Tres Agaves	10

TURN ANY  
TEQUILA  
INTO A  
MARGARITA  
FOR \$2



# Tequilas (continued)

## Specialty Tequilas



Alipus Mezacal	9	Patrón XO	8
Casa Dragones	56	Tanteo Jalapeño	10
Cuervo La Familia Reserva	26	Tanteo Tropical	9
Don Julio 70th	25	Patrón Platinum	28
Don Julio 1942	35	Patrón XO	7
Jose Cuervo Cinge	8	Peligrosso Cinnamon	8
Jose Cuervo Platino	16	Sauza Hornitos Lime	8
Milagro Reserve Anejo	23		
Milagro Reserve Reposado	22		
Milagro Reserve Silver	19		



# Daddy's Beer



Building this list took some time and thought. I wanted to highlight the different styles of the most popular beverage in the world. I have selected my favorite beers for you to enjoy!

## Draught

### Mexican Lagers/ Viennas

Negra Modelo MX, 6% 5.95  
Pacifico Clara MX, 4.5% 5.95  
Dos Equis Lager MX, 4.3% 5.95

### India Pale Ales (IPA'S)

Happy Camper NM, 6.6 % 7  
Arrogant Bastard CA, 7.2% 9  
Dogfish Head 90 Min DE, 9% 9  
Firestone Union Jack CA, 7.5% 7

### Stouts and Browns

Newcastle Brown UK, 4.7% 6.50  
Old Rasputin Imperial CA, 9% 7

### Belgian Strong Pale Ales

North Coast Pranjster CA, 7.6% 7

### Witbiers

Blue Moon CO, 4.5% 5.95

### Pale Lagers and American Beers

Anchor California Lager CA, 4.8% 6.50

## Blended Beers

### Original Pranjster

Pranjster & Old Rasputin 7

### Arrogant Russian Bastard

Arrogant Bastard & Old Rasputin 7

### Black and Brown

Newcastle Brown & Old Rasputin 7

### Double Imperial

Dogfish Head 90 & Old Rasputin 9

## Bottles

### Mexican Lagers/ Viennas

Corona 4.6% 5.95  
Corona Light 3.7% 5.95  
Dos Equis Amber 4.7% 5.95  
Indio 4.1% 5.50  
Tecate 4.55% 5.50  
Modelo Especial 6% 5.95  
Victoria 4% 5.95

### Ales and India Pale Ales (IPA'S)

Speakeasy Prohibition Ale CA, 6.1% 6  
Firestone Double Jack CA, 10.2% 10

### Stouts and Browns

Dia de Los Muertos Porter MX, 5% 6  
Guinness Ireland, 4.1% 5.50  
Young's Double Chocolate UK, 5.2% 7  
Samuel Smith Oatmeal Stout UK, 5% 8

### Belgian Strong Ales and Dubbel Ales

Chimay Blue BE, 9% 14  
Chimay Red BE, 7% 10  
Duvel BE, 8.5% Small 8

### Pilsners, Ambers and Witbiers

Dia de Los Muertos Amber MX, 5.5% 6  
Dia de Los Muertos Hefe MX, 5% 6  
Fat Tire CO, 5.2% 5  
Shock Top MO, 5.2% 5.50

### Pale Lagers and American Beers

Bud Light MO, 4.5% 5.25  
Coors Light CO, 4.2% 5.25  
Heineken NL, 5% 5.95  
Michelob Ultra MO, 4.2% 5.25  
Miller Lite WI, 4.7% 5.25  
Sam Adams MA, 4.7% 5.95  
Sessions Black Lager OR, 5% 4.50  
Speakeasy Tallulah Extra Pale CA, 5.6% 6

### Ciders, Lambics and Fruits

Angry Orchard Crisp Apple OH, 5% 5.95  
Lindemans Framboise BE, 2.5% 10  
Wyder's Pear Cider Canada, 4% 6.50  
Well's Banana Bread UK, 5.2% 7.95

# Daddy's Wine



Glass

Acrobat, King Estate, Pinot Gris

8.50

NxNW, Columbia Valley, Red Blend

8.50

NxNW, Horse Heaven Hills, Chardonnay

8.50

Row Eleven, Vinas 3, Pinot Noir

9.50





# The Home of Gourmet Nachos

## Terrific Traditional Tastes

### Daddy's Party Nacho

The Ultimate Nacho Experience to share with your friends!

#### BBQ Pork Nacho

#### Nacho Average Burger

#### Buffalo Hot Nacho

#### BBQ Chicken Nacho

Try All Four: 44.95



### Fiesta Chicken Nacho

Marinated chicken, diablo medium salsa, sautéed onions, refried beans, Mexican cheese blend on tri-colored chips topped with queso fresco, pico de gallo, guacamole, sour cream and cilantro 13.95



### Supreme Tostada Nacho

Seasoned ground beef, Mexican cheese blend, yellow queso cheese sauce, refried beans, pico de gallo, fried jalapeños, lettuce, avocado lime salsita, sour cream and guacamole on top of our house made corn chips 14.95

### Enchilada Nacho

Enchilada grilled chicken, Mexican cheese blend, refried beans, jalapeños, sour cream and avocado lime salsita on top of our house made corn chips 10.95

## Mexican, American Collisions

### BBQ Chicken Nacho

Marinated chicken with honey bbq sauce, sautéed black bean corn salsa, smothered with white queso cheese sauce and cilantro on top of our house made corn chips 10.95

### Buffalo Hot Nacho

#### \*SPICY HOT\*

Popcorn chicken tossed in buffalo hot sauce, white queso cheese sauce, ranch dressing, celery and green onions on top of our house made ranch corn chips 10.95

### BBQ Pulled Pork Nacho

Slow roasted bbq pork tossed with honey bbq sauce and white queso cheese sauce, topped with fried onion strings and cilantro on top of our house made corn chips 10.95



### Nacho Average Burger Nacho

Seasoned ground beef, applewood smoked bacon, yellow queso cheese sauce, red onions, tomatoes and shredded lettuce on top of our house made corn chips 10.95

## Exotics

### Spicy Shrimp Nacho

#### \*SPICY HOT\*

Spicy garlic shrimp, Sauza Tequila crema sauce, monterey jack cheese, diced tomatoes and Daddy's hot diablo salsa, garnished with cilantro leaves and fresh jalapeños on top of our house made jalapeño corn chips 14.95

### Vegan Nacho

Sautéed fajita peppers and onions, mushrooms and roasted corn, topped with a veggie patty, pinto beans, vegan mozzarella-cheddar mix, diced tomatoes, guacamole and tomatillo salsa, served on jalapeño chips 14.95

### Vegan Tofu Nacho

Sautéed tofu with our diablo salsa, topped with vegan mozzarella-cheddar mix, black beans, pico de gallo, black olives and guacamole on traditional corn chips 14.95



### Filet Mignon Carne Asada Nacho

House made corn chips topped with Mexican cheese blend, refried beans, filet mignon, sour cream, pico de gallo, guacamole, cilantro and house made ranchero sauce 16.95



# Appetizers

## Fresh, Fun and Fabulous

### Ceviche

Shrimp, tomatoes, onions, cucumber, cilantro and serrano chilies, topped with fresh avocado in a lime, lemon and orange marinade served with house made traditional chips 11.95

### ★ Queso Dip

White queso sauce, pico de gallo & pickled jalapeños served with house made corn chips 8.95

### ★ Tres Street Tacos

**Chicken** onions and cilantro 3 for 7

**Barbocoa Pork** tomatillo salsa and queso fresco 3 for 7

**Shrimp** cabbage, pico de gallo and avocado lime salsita 3 for 8

**Filet Mignon** carne asada, onions and cilantro 3 for 9

### Grilled Mexican Corn On The Cob

Basted in seasoning, cotija cheese, cilantro and a touch of fresh lime 5.95

### Chipotle Sliders

Three sliders topped with chipotle onions, cheddar cheese, pepper jack cheese, chipotle mayo and pickles 7.95

### ★ Daddy's BBQ Ribs

Baby back ribs grilled with Daddy's famous BBQ sauce 10.95

### Southwest Chimichangas

Three mini chimichangas stuffed with seasoned taco meat, black bean corn salsa, Mexican cheese blend and served with jalapeño ranch 6.95

### Daddy's Wings

Buffalo, honey bbq or plain served with ranch or bleu cheese dressing  
6 wings for 6.95 10 wings for 10.95

### ★ Guacamole & Chips 9.95

### Chips & Salsa

House made chips, served with Daddy's diablo salsa in mild, medium or hot 2.95

### ★ Jalapeño Bites

Two fresh jalapeños stuffed with cream cheese and wrapped with apple wood bacon 5.95



Fresh Guacamole and Queso Pico Dip

# Salads

## Get Healthy-Be Happy

### ★ Fajita Salad

Shredded romaine lettuce, tossed with our house made chimichurri dressing and topped with either fajita marinated filet mignon or chicken, with bell peppers, onions, shredded cotija, sour cream, pico de gallo and guacamole served in a crispy flour tortilla bowl

**Chicken** 12.95

**Filet Mignon** 14.95

### Mexi-Cobb Salad

Romaine lettuce tossed in onion thyme vinaigrette and topped with pico de gallo, sharp cheddar, grilled marinated chicken, corn, cucumbers, avocado and tortilla strips 11.95

### ★ Kale Salad

Fresh kale with cucumbers, roasted corn, cherry tomatoes, sliced mushrooms, red onions and avocado, tossed in an agave citrus vinaigrette 8.95

**Add Grilled Shrimp** 5

**Add Chicken** 3



Daddy's Mexi-Cobb Salad

# Vegan

## Fresh Healthy Nachos



### Vegan Nacho

Sautéed fajita peppers and onions, mushrooms, roasted corn and topped with a veggie patty, pinto beans, vegan mozzarella-cheddar mix, diced tomatoes, guacamole and tomatillo salsa, served on jalapeño chips 14.95

### Vegan Tofu Nacho

Sautéed tofu with our diablo salsa, topped with vegan mozzarella-cheddar mix, black beans, pico de gallo, black olives and guacamole on traditional corn chips 14.95

## Burritos At Their Best

### Spicy Tofu Burrito

Sautéed tofu, cherry pico de gallo, fire chili sauce, spinach, cabbage mix, wild rice and black beans, served with traditional corn chips and guacamole 13.95

### Tex Mex Burrito

Sautéed veggie patty, button mushrooms, fajita peppers and onions, iceberg lettuce, roasted corn, black beans, vegan mozzarella cheese and guacamole served with traditional chips and choice of mild, medium or diablo hot salsa 13.95

## Simply The Best Salads



### Kale Salad

Fresh kale with cucumbers, roasted corn, cherry tomatoes, sliced mushrooms, red onions and avocado tossed in an agave citrus vinaigrette 8.95



Kale Salad

### Fajita Tofu Salad

Romaine lettuce tossed with our house made chimichurri dressing and topped with bell peppers, onions, sautéed tofu, pico de gallo and guacamole 11.95

### Vegan Mexi-Cobb Salad

Romaine lettuce tossed in onion thyme vinaigrette and topped with pico de gallo, roasted corn, sliced cucumber, avocado, and vegan mozzarella-cheddar mix 10.95

### Cajun Tofu Street Tacos

Three mini corn tortillas stuffed with sautéed tofu, black bean corn salsa, guacamole and cabbage, served with black beans and wild rice 12.95

### Mango Guacamole Street Tacos

Three mini corn tortillas with fresh guacamole topped with our mango salsa and served with black beans and wild rice 12.95





# The Grill

**Fajitas, Enchiladas & More**

## Our Fajitas Are Fabulous

### ★ **Sizzling Fajitas Skillet**

Served with peppers, onions, sour cream and guacamole with a side of rice and beans. Choose corn or flour tortillas. Select one from the following:

#### \* **Marinated Fajita Chicken**

18.95 personal 24.95 for 2

#### \* **Sautéed Shrimp**

21.95 personal 24.95 for 2

#### \* **Marinated Filet Mignon**

23.95 personal 29.95 for 2

#### \* **Make it a combo**

add 3.00



Sizzling Fajitas

## Excitement In Enchiladas

### ★ **Enchilada Trio Plate**

Three of our signature enchiladas topped with our green or red sauce, Mexican cheese blend and sour cream, served with rice and beans.

Select one of the following:

#### \* **Marinated Shredded Chicken** 13.95

#### \* **Marinated Pork** 13.95

#### \* **Seasoned Ground Beef** 13.95

#### \* **Sautéed Shrimp** 14.95

#### \* **Mexican Cheese Blend** 10.95



Enchiladas

## Protein Packed Plates

### **Ribeye**

12 oz. hand cut, marinated ribeye with homemade flour tortillas, sour cream, guacamole and pickled onions, served with rice and beans 26.95

### **Daddy's Burrito Bowl**

Wild rice, black beans, chili garlic sauce, Mexican cheese blend, sour cream and cilantro topped with choice of:

#### \* **Grilled Chicken** 9.95

#### \* **Filet Mignon** 12.95

#### \* **Barbacoa Pork** 9.95



# The Grill (continued)

## Tacos, Burritos & More

### Tantalizing Tacos

#### ★ **Daddy's Supreme Tacos**

Two homemade supreme tacos served with rice and beans

**Chicken** with roasted tomatillo salsa, queso fresco, cilantro and pickled red onions 13.95

**Pork** slow roasted with mozzarella cheese, charred chipotle salsa, cilantro and topped with caramelized chipotle onions 13.95

**Grilled Mahi Mahi** with shredded cabbage, serrano aioli, mango salsa, cilantro and avocado 14.95

**Sautéed Shrimp** with shredded cabbage, serrano aioli, mango salsa, cilantro and avocado 14.95

**Filet Mignon Carne Asada** with mozzarella cheese, roasted Anaheim salsa and cilantro 16.95

### À la Carte Tacos

**Chicken 6.95**

**Pork 6.95**

**Grilled Mahi Mahi 6.95**

**Sauteed Shrimp 6.95**

**Filet Mignon 7.95**



### Beautiful Burritos & Quesadillas

#### ★ **Daddy's Big Burrito Plate**

Filled with refried beans, Mexican cheese blend and rice served with pico de gallo, guacamole, sour cream and traditional corn chips. Flour tortilla stuffed with your choice of marinated:

\* **Chicken** 13.95

\* **Filet Mignon** 14.95

\* **Barbacoa Pork** 13.95

#### \* **Enchilada Style**

Red or green sauce, sour cream and cilantro on top

#### \* **Chimichanga**

Deep fried with sour cream, avocado lime salsita, Mexican cheese blend with guacamole on top

#### **Quesadilla**

Flour tortilla loaded with quesadilla cheese and pico de gallo served with sour cream and our house made guacamole 6.95

**Add Grilled Chicken 3**

**Add Filet Mignon 4**



# Burgers

All Burgers are served with your choice of fries ~ regular, sweet potato or garlic parmesan

## The Tastiest In Town!



### Mexican Street Burger

Half-pound seasoned patty, caramelized chipotle onions, jalapeño relish, mango salsa, melted pepper jack, sliced avocado, crispy bacon, ketchup, mustard and garlic mayo served on a grilled brioche bun 11.95



### Big Daddy Burger

Half pound grilled beef patty with melted pepper jack, avocado, lettuce, tomato and chipotle cream spread on a butter-toasted brioche bun 11.95

### Camp Fire Original Burger

Half pound grilled beef patty with cheddar cheese on a butter-toasted brioche bun 9.95

### Veggie Burger

Veggie burger served on a butter-toasted brioche bun with pepper jack cheese, garlic mayo, avocado, lettuce, tomato and red onions 9.95

# Sides

**Guacamole or Sour Cream** 2

**Wild Rice** 3

**Mexican Rice** 3

**Refried Beans** 3

**Black Beans** 3

# Desserts

## Sweet!

### Deep Fried Ice Cream

Vanilla bean ice cream coated in crispy cinnamon sugar corn flakes and deep-fried until golden brown. Served on a bed of chocolate, vanilla and raspberry-infused corn tortilla chips 7.95

### S'more Dessert Nachos

Flour chips dusted in cinnamon and sugar topped with marshmallows and chocolate 7.95

### Nacho Daddy Churro Sundae

Cinnamon sugar churros topped with Grand Marnier chocolate, raspberry and caramel sauce served with ice cream topped with whipped cream and cherries 7.95

DADDY'S  
VARIATION  
OF  
AMERICAN  
TRADITIONS

JUST  
TRY  
ONE  
OF  
EACH



# Lunch Specials

## Lunch Combo

### Taco/Enchilada Combo

Chicken, pork or steak taco with any enchilada served with rice and beans 10.95

## Lunch Nachos

### Burger Nacho

Seasoned ground beef, applewood smoked bacon, yellow queso cheese sauce, red onions, tomatoes and shredded lettuce on top of our house made corn chips 6.95

### Gringo Nacho

Seasoned ground beef topped with white and yellow queso and pico de gallo on top of our house made corn chips 6.95

### Buffalo Hot Nacho

Popcorn chicken tossed in buffalo hot sauce, white queso cheese sauce, ranch dressing, celery and green onions on top of our house made ranch corn chips **\*SPICY HOT\*** 7.95

### BBQ Pork Nachos

Slow roasted bbq pork tossed with honey bbq sauce and white queso cheese sauce topped with fried onion strings and cilantro on top of our house made corn chips 7.95

## Lunch Salads

### Mexi-Cobb Salad

Romaine lettuce tossed in onion thyme vinaigrette topped with pico de gallo, sharp cheddar, grilled marinated chicken, corn, cucumbers, avocado and tortilla strips 9.95

### Fajita Salad

Shredded romaine lettuce, tossed with our house made chimichurri dressing and topped with either fajita marinated tenderloin or chicken, with bell peppers, onions, cotija cheese, sour cream, pico de gallo and guacamole served in a crispy flour tortilla bowl 10.95



## Lunch Entrées

### Daddy's Supreme Tacos

One taco made with our homemade flour tortilla with rice and beans

**Chicken-** marinated with roasted tomatillo salsa, queso fresco and pickled red onions 8.95

**Pork-** mozzarella cheese, charred chipotle salsa and caramelized chipotle onions 8.95

**Grilled Mahi Mahi-** shredded cabbage, serrano aioli, mango salsa and avocado 9.95

**Sautéed Shrimp-** shredded cabbage, serrano aioli, mango salsa and avocado 9.95

**Carne Asada-** mozzarella cheese, roasted Anaheim salsa and fresh cilantro 10.95

### Daddy's Big Burrito

Filled with refried beans, Mexican cheese blend and rice served with pico de gallo, guacamole, sour cream and traditional corn chips. Flour tortilla stuffed with your choice of marinated:

**\* Chicken** 9.95

**\* Carne Asada** 10.95

**\* Pork** 9.95

**\*Enchilada style-** Red or green sauce, sour cream and cilantro

**\*Chimichanga-** Deep fried topped with sour cream, guacamole, Mexican cheese blend and avocado lime salsita

### Enchilada Plate

Select from the following:

**Marinated Pulled Chicken**

**Marinated Pork**

**Seasoned Ground Beef**

**Sautéed Shrimp**

**Mexican Cheese Blend**

Two of our signature enchilada topped with our green or red sauce, Mexican cheese blend and sour cream served with rice and beans 9.95

## Lunch Burgers

### Campfire Original Burger

Half-pound grilled beef patty topped with cheddar cheese on a butter-toasted brioche bun 8.95

### Veggie Burger

Veggie burger served on a butter-toasted brioche bun with pepper jack cheese, garlic mayo, avocado, lettuce, tomato and red onions 9.95



# Coffee



## LION Coffee French Press 4.50

### Brewed Coffee 3

Dark Roast LION French	Medium Roast LION Original	Light Roast LION Chocolate Macadamia LION Roasted Coconut
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### Classic Espresso 2

Americano Espresso Con Panna	Café Latte Espresso Macchiato	Cappuccino Espresso
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### Brewed Tea 3

Passion Fruit Earl Grey Apple Cinnamon Raspberry	Moroccan Mint Organic Rooibos Decaf Earl Grey Hot Cinnamon Spice	Japanese Sencha Orange Pekoe Chamomile Decaf Vanilla Comoro
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### Tea Lattes 4

Earl Grey Tea Latte	Chai Tea Latte	Rooibos Latte
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### Robust Neapolitan Latte

Fresh-brewed espresso and steamed milk with mocha, vanilla and raspberry layered 4/5

### Sweet Caramel Rio

Rivers of caramel mixed with fresh-brewed espresso and steamed milk 4/5

### French Vanilla Latte

Fresh-brewed espresso and steamed milk combined with vanilla and hazelnut 4/5

### Fruity Raspberry Mocha

Fresh-brewed espresso and steamed milk mixed with mocha and raspberry 4/5

### Raspberry Truffle

White mocha and raspberry mixed perfectly with fresh-brewed espresso and steamed milk 4/5

### Chocolate Lovers Daddy's Double Chocolate

Chocolate and more chocolate and fresh-brewed espresso and steamed milk 4/5

### Tuxedo Latte

White and dark mocha with espresso and steamed milk 3.50/4.50

### Snickers Latte

Fresh-brewed espresso and steamed milk with caramel, mocha and toffee 4/5

### Chef's Mexican Latte

Fresh-brewed espresso and steamed milk with a nice touch of Mexican chocolate 3.75/4.75

### Add a shot of Sauza Tequila 5



Nacho Daddy is proud to serve Lion Coffee!



America's oldest major coffee company, LION Coffee roared into life in 1864 in Toledo, Ohio. In 1979, LION moved to Hawaii to focus on the only beans grown in America, and Hawaii became LION Coffee Country. LION's regal standards demand the finest beans, fancy roasting, freshness, and an abundance of cheer! Today, our cheery red bags emblazoned with "the cup that cheers!" are shipped to coffee lovers around the world. When you choose LION, you're enjoying a century of wisdom in every roast.

# Breakfast

MILD,  
MEDIUM  
OR  
HOT!

## Breakfast Nachos

### Chorizo Nachos

Traditional corn chips, chorizo sausage, scrambled eggs, pico de gallo, refried beans, melted cheese and seasoned potatoes 9.95

### Chicken Fried Steak Nachos

Traditional flour chips, scrambled eggs, chicken fried steak and country gravy 9.95

## Breakfast Burritos

Large flour tortilla, scrambled eggs, melted cheese, salsa, seasoned potatoes 7.95  
With roasted Anaheim green chilies 8.95  
With chorizo sausage 8.95  
With bacon 8.95

## Daddy's Famous Rancheros Breakfast

Nacho Daddy is known for the best ranchero sauce around that is created from scratch daily. Try it and you'll be convinced! Our recipe is authentic and time-tested. The ingredients are always fresh. The result? A breakfast that bursts with flavor.

### Traditional Huevos Rancheros

Soft corn tortillas, eggs any style smothered in ranchero sauce, melted cheese, refried beans, guacamole, pico de gallo, sour cream 8.95  
With bacon 9.95

### Bacon-Cheese Enchiladas Rancheros

Soft corn tortillas, eggs any style smothered in ranchero sauce, melted cheese, refried beans, guacamole, pico de gallo, sour cream 9.95

### Chilaquiles Rancheros Nacho

Crispy corn chips smothered and baked in ranchero sauce, eggs any style, melted cheese, refried beans, guacamole and sour cream 9.95



## Skillet Scrambles

### Daddy's Skillet

Crispy potatoes, melted cheese, pico de gallo and eggs any style 7.95  
With roasted Anaheim green chilies 8.95  
With chorizo sausage 8.95  
With bacon 8.95

## Breakfast Tacos

All tacos come with scrambled eggs, your choice of either breakfast potatoes or Mexican rice and refried beans with choice of salsa: mild, medium or hot.

### Anaheim Breakfast Taco

Sautéed onions, roasted Anaheim green chilies, sour cream, melted cheese and freshly sliced avocado on a homemade flour tortilla 8.95

### Bacon and Egg Breakfast Taco

Applewood smoked bacon, yellow queso, pico de gallo on a homemade flour tortilla 8.95

## Mexican Pancakes "Yes, Mexican"

Two butter milk pancakes dusted with cinnamon sugar, whipped cream and topped with churros 8.95

## On the Lighter Side

With your choice whole egg or egg whites

### Chicken and Kale Scramble with Quinoa Salad

9.95

### Spicy Ground Beef and Spinach Scramble

Served with corn tortillas, a touch of shredded cheese, guacamole and pico de gallo 9.95



Spicy Ground Beef and Spinach Scramble

### Quinoa Spinach Scramble

Served with fat free black beans, guacamole, pico de gallo and sour cream 9.95

### Steel-Cut Oatmeal

Plain 4.95  
With fresh seasonal berries 5.95  
Banana, cranberry and walnut 5.95

## Sides

**Applewood Bacon Thick Cut** (2) 3.95

**Fresh Fruit** 3.95

**Jalapeño Cheese Toast** 2.50