



HATCH

CAFE & BISTRO

EST. 2016

CATERING & EVENT SPACE AVAILABLE

MON - SAT 8AM - 2PM

SUNDAY BRUNCH
9AM - 2PM

BAKED GOODS

BANANA BREAD
CHOCOLATE BANANA BREAD
APPLE TURNOVER
CINNAMON ROLL
COFFEE CAKE
CHERRY OR LEMON CREAM CHEESE STRUDEL

BIG MUFFIN Ask Your Server for Available Options
ALMOND CROISSANT
BUTTER CROISSANT
Served with house-whipped butter and homemade jam
CROISSANT DESSERT
Buttery croissant filled with pastry cream, strawberry slices and a drizzle of house strawberry syrup.

BREAKFAST

BREAKFAST SERVED ALL DAY

KOLACHE

Sausage with Jalapeno and Cheddar, Sausage and Cheddar, or Ham and Cheddar, with a side of mustard or chipotle mayo.

BREAKFAST SANDWICH

Buttery croissant w scrambled eggs, ham or bacon, & cheddar cheese. Served w/ fruit, or yogurt.

HOUSE QUICHE

French Tart with a savory custard filling. Choice of Bacon & Spinach, Ham & Cheddar, or Veggie. Served w/ fruit or yogurt,

HATCH BREAKFAST

Scrambled Eggs, Bacon or Ham, Fruit or Yogurt, and a Choice of Toast, or Biscuit.

CLUB BREAKFAST SANDWICH

Croissant, Avocado Spread, Bacon or Ham, Cheddar Cheese, Scrambled Eggs, Spinach & Tomato. Choice of Fruit or Yogurt.

HATCH PANCAKES BREAKFAST

Two buttermilk pancakes with your choice of blueberry, chocolate chips, or pecans. Served with two eggs any style and bacon or ham.

HATCH FRENCH TOAST

Brioche French toast soaked in Licor 43 custard, topped w/ caramel sauce, bacon crumbles, whipped butter, & mixed berries.

WAFFLE BREAKFAST

2 Belgium Waffles topped with house-whipped butter, mixed berries and powdered sugar, Scrambled Eggs, and a side of Bacon or Ham.

HATCH RANCHEROS

Golden corn tortilla crowned with a crispy Provolone crust, layered with savory ham and two farm-fresh eggs cooked any style. Finished with your choice of our homemade red or green salsa, and served with creamy refried black beans and a fan of ripe avocado.

CHILAQUILES HATCH

Crispy tortilla chips tossed in a house-made red or green salsa, layered w/ shredded chicken and creamy black beans. Finished w/ queso fresco, crema, red onion, avocado, & 2 eggs your way. *option: substitute the shredded chicken for barbacoa +\$5.00*

HATCH OMELETTE

French Omelette w/ mushrooms, spinach, tomato, and Swiss cheese. Choice of bacon or ham. Avocado with fruit or yogurt on the side.

BARBACOA TACOS

(SAT & SUN ONLY)

Three tender, slow-braised barbacoa tacos, served on your choice of warm corn or flour tortillas. Finished with a fresh crunch of finely shredded cabbage and bright cilantro, a side of ripe avocado slices, and our housemade salsa crafted to bring it all together.

SALADS

DRESSING CHOICES

Italian, Cilantro, Ranch, Olive Oil & Balsamic, Honey Mustard

COBB SALAD

Salad greens topped with bacon, chicken, avocado, hard-boiled eggs, tomato, and feta. Choice of dressing.

STUFFED AVOCADO

Two half avocados stuffed with chicken salad or egg salad on a bed of mixed greens.

CHICKEN SALAD

Seasoned Roasted Chicken with Green Apple, Sliced Almonds, and Mayo, on a bed of Spring Mix, Tomato, Olives, and Cucumber.

BERRY CHICKEN SALAD

Grilled chicken on salad greens with berries, caramelized pecans, feta, and red onion.

PULLED PORK SALAD

A bed of mixed greens, 12 hr. slow-roasted pulled pork, cilantro coleslaw, cherry tomatoes, a side of cilantro dressing.

APPLE & BLUE CHEESE

Spring mix with apple slices, strawberries, bacon, blue cheese, & candied pecans, topped with grilled chicken. Served w/ honey mustard dressing & a balsamic glaze.

LUNCH SIDES AVAILABLE AFTER 11AM (HOUSE SALAD, SOUP OF THE DAY, OR SALTED CHIPS)

SANDWICHES

Served with a choice of House Salad, Soup of The Day, or Salted Chips

HATCH CLUB

Buttery Croissant, Chipotle Mayo, Avocado Spread, Smoked Turkey Breast, Bacon, Swiss Cheese, Lettuce, and Tomato

PRO TURKEY

Smoked Turkey Breast, Provolone, Tomato, Red Onion, Mayo, and Pesto Lightly Toasted on House Bread.

ITALIAN

Turkey, Ham, Salami, Provolone, Tomato, Banana Peppers, Red Onion, Lettuce, Italian Dressing, Caper Mayo and Tapenade.

HAM & BRIE

Black Forest Ham, Brie Cheese, Sliced Apples, Pineapple Jam, Jalapeño Pesto & Mayo on Toasted House Bread.

ABLT

Thick-Sliced Applewood Bacon, Avocado Spread, Lettuce, Tomato with Garlic Herb Mayo on House Bread.

CAPRESE

Mozzarella, Sliced Tomato, Basil Pesto, Drizzled with a Balsamic Vinegar Reduction, Olive Oil, and Mayo on House Bread.

CHICKEN SALAD

Seasoned Roasted Chicken, Green Apple, and Sliced Almonds, Mixed with Mayo, with Lettuce on House Croissant.

PULLED PORK

12 hr. slow-roasted pulled pork on house bread, garlic mayo spread, BBQ drizzle and cilantro coleslaw.

SOUPS

SOUP OF THE DAY

Ask Your Server for Available Options

BOWL
CUP

SOUP & SALAD

Soup of the day with a side of our house salad, accompanied with your dressing of choice: Cilantro, Italian, Balsamic, Ranch, Honey mustard.

KIDS

All Kids Plates Come with a Side of Fruit and a Blueberry Mini Muffin

KIDS WAFFLE BREAKFAST

One Belgian waffle with house-whipped butter, mixed berries, powdered sugar, and a scrambled egg. Served with bacon or ham.

KIDS PANCAKE BREAKFAST

One classic buttermilk pancake with blueberry, chocolate chips, or pecans. Served with scrambled egg and a slice of bacon or ham.

KIDS HATCH BREAKFAST

One Scrambled Egg, single Bacon or Ham, and a mini-muffin.

HAM OR TURKEY & CHEDDAR

Lightly toasted house bread with melted cheddar cheese, sliced turkey or ham. *(option: side of fruit or salted chips)*

GRILLED CHEESE SANDWICH

Lightly toasted house bread with melted cheddar cheese. *(option: side of fruit or salted chips)*

A LA CARTE

BACON OR HAM

SALTED CHIPS

YOGURT PARFAIT

HOUSE BREAD OR WHOLE WHEAT

CHICKEN OR EGG SALAD SCOOP

FRUIT BOWL

FRUIT CUP

CHICKEN BREAST (4OZ)

GLUTEN FREE BREAD

SMALL COOKIE

CHOCOLATE OR OATMEAL

BISCUIT

EXTRA EGG (ANY STYLE)

SINGLE WAFFLE

SINGLE PANCAKE

EXTRA DRESSING

AVOCADO SLICES

SINGLE FRENCH TOAST

SMALL SIDE SALAD

CHILES TOREADOS

BREAKFAST POTATOES

LUNCH SIDES AVAILABLE AFTER 11AM (HOUSE SALAD, SOUP OF THE DAY, OR SALTED CHIPS)

COFFEE

HOUSE COFFEE

ESPRESSO

AMERICANO

LATTE

Chai, Kona Mocha, Vanilla, Caramel, Horchata,
Cookies & Cream, Matcha, Toffee Mocha,
Chocolate Mint, White Chocolate

CAPPUCCINO

CARAMEL MACCHIATO

CORTADO

COLD BREW

COCKTAILS

COLADA SPRITZ

A Luscious Blend of Cream of Coconut and Fresh Pineapple Juice,
Topped with Bubbly Champagne for a Crisp, Effervescent Finish.
Served in a Glass Rimmed with Toasted Coconut Flakes.

CLASSIC SANGRIA

A refreshing mix of red wine, fresh citrus, and seasonal fruits, creating
a perfectly balanced, fruity, and flavorful drink.

SPARKLING PALOMA

A Bubbly Mix of Grapefruit Juice, and Champagne, Topped with
Grapefruit Soda and a Lime Wheel for a Refreshing, Zesty Twist.

BUBBLY SANGRIA

A Vibrant Blend of Sangria, Lime Soda, and Champagne, Filled with
Fresh Mixed Fruits for a Refreshing, Effervescent Twist.

LAVENDER FIZZ

A Bright, Floral Blend of Lemonade and House-Made Lavender
Syrup, Finished with Crisp Champagne Bubbles and Garnished with
a Fresh Rosemary Stem for a Crisp, Herbal Aroma.

MIMOSAS

A Sparkling Twist on a Classic, Served with Your Choice of
Refreshing Flavors.

- Orange Juice – Bright and Citrus
- Hibiscus Tea – Floral and Slightly Tart
- Lemonade – Sweet, Tangy, and Zesty
- Grapefruit Juice – Crisp, Tangy, and Refreshing
- Lavender – Flora, Herbal, Sweet
- Strawberry – Sweet, Tangy

MIMOSA FLIGHT

A quartet of Signature Mimosas to choose from!

BEER & WINE

SPARKLING

Wycliff Brut
La Marca Prosecco
La Marca Rosé
Moët & Chandon Brut Champagne

HOUSE WINE

Red or White Available. Ask Your Server for Today's Selection and Pricing.

DOMESTIC

Miller Lite, Bud Light, Michelob Ultra

IMPORT

Modelo Especial. Victoria, Pacifico

NON-ALCOHOLIC

TEA

Unsweet, Hibiscus, Arnold Palmer

LEMONADE

Lavender, Strawberry, Cucumber + \$0.50

MEXICAN COKE

TOPO CHICO

SOFT DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper

BOTTLE WATER

WHOLE MILK

CHOCOLATE MILK

ORANGE JUICE

ASK YOUR SERVER FOR BRUNCH SPECIALS

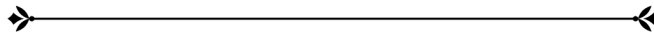
FOR ALCOHOL ORDERS WE I.D. EVERYONE REGARDLESS OF HOW OLD YOU MAY LOOK



WEEKEND SPECIALTY MENU

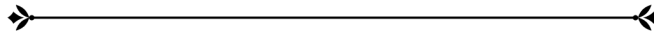
SMOKED SALMON OMELETTE

Fluffy omelette filled with sautéed red onions, tomatoes, arugula, feta cheese, and smoked salmon. Topped with our house crème fraîche and finished with a garnish of capers. Served with a fresh avocado fan and your choice of seasonal fruit cup, yogurt, or house salad.



THE ARTHUR BURGER

A toasted brioche bun with a golden parmesan crust, spread with our rich special sauce, loaded with a tender ground beef patty, melted Swiss cheese, crispy bacon, fresh lettuce, juicy tomato, creamy avocado, and zesty red onion. Served with crunchy pickles and salted chips on the side.



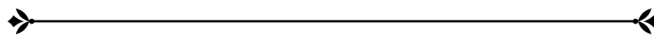
LAVENDER YOGURT BOWL

Creamy lavender-infused yogurt topped with fresh strawberries, blueberries, grapes, crunchy granola, chia seeds, and a light drizzle of honey. A refreshing, nutrient-packed bowl that supports digestion and balanced energy.



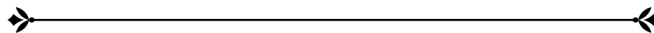
LA CAZUELITA

A flavorful bowl of sautéed chorizo, zucchini, yellow squash, breakfast potatoes, panela cheese, and spinach, all combined to create a savory bed, topped with two over-easy eggs and drizzled with green and red sauces. Served with slices of golden brown house bread on the side.



PAPAS A LA RANCHERA

A hearty composition of sautéed breakfast potatoes cooked in a tomato, jalapeño, and onion sofrito. Served with two eggs prepared to your preference, accompanied by house black beans, a sliced avocado fan, and your choice of warm corn or flour tortillas.



THE FRENCH ROLL

A decadent house-made cinnamon roll, sliced and dipped in our signature Licor 43 French toast custard, then dusted with powdered sugar. Served with two eggs cooked to your liking, crispy bacon, rich maple syrup, and a fresh fruit cup on the side.