

STARTERS & SHAREABLES

CHORIZO NACHOS \$ 18

crispy blue corn tortillas, whole pinto beans, roasted jalapeño cheese sauce, chorizo scramble, topped with queso fresco, pico de gallo and pickled red onions.

*SPICY LINGUICA & POTATOES \$ 18

grilled linguica, sautéed with onions, jalapeños, and crispy potatoes, served with toasted pita bread

*BREAKFAST BRUSCHETTA \$ 18

toasted english muffin served with tomato basil and garlic confit, whipped avocado, fresh herbs and lime, cottage cheese and spicy honey, served with shoyu tamago egg

HEALTHY START

SMOKED SALMON BAGEL \$ 20

caper and dill crema, dressed arugula, thinly sliced red onion, poached eggs, served with country potatoes

OVERNIGHT OATS \$ 16

seasonal fruit, pumpkin seeds, dried cranberries, chia seeds, oat/almond milk, orange blossom honey

QUINOA BOWL \$ 18

cherry tomatoes, avocado, pickled red onion, carrots, arugula, red vinaigrette, one egg, with grilled pita bread

GRILLED CAESAR SALAD \$ 15

artisan romaine lettuce, SHU caesar dressing, croutons, shaved parmesan cheese, hard boiled egg

NICOISE SALAD \$ 25

seared ahi tuna, arugula and butter lettuce, cherry tomatoes, english cucumber, watermelon radish, black olives, country potatoes, hard boiled egg, basque cheese, parsley, green olive croutons, lemon vinaigrette

SOMETHING FILLING

CHORIZO BREAKFAST BURRITO \$ 18

crispy country potatoes, chorizo scramble, queso fresco, pico de gallo, scrambled eggs, pepper jack cheese, side of salsa

*BREAKFAST TACOS \$ 18

house made blue corn tortillas, chorizo scramble, queso fresco, pico de gallo, spicy roasted red salsa, with a side of country potatoes

BREAKFAST SANDWICH \$ 18

grilled sourdough, roasted garlic aioli, arugula, heirloom tomatoes, crispy bacon, fried egg, served with choice of fries or country potatoes

*BISCUITS AND GRAVY \$ 18

black pepper and sausage gravy, house made buttermilk biscuits, two eggs any style

CLASSIC BREAKFAST \$ 17

two eggs any style, choice of protein, country potatoes, choice of toast

CHICKEN AND WAFFLES \$ 22

(choose spicy or regular)
belgian style waffles, deep fried chicken breast, topped with salsa macha, peanut and toasted sesame whipped butter

BREAKFAST BURGER \$ 22

6oz certified angus beef, country bun, smoked gouda, butter lettuce, heirloom tomato, candied bacon, fried egg, roasted serrano aioli, served with fries

LITTLES (age 10 & under only)

MINI PANCAKES \$ 10

mini pancakes with berries, smoked vanilla whipped cream, and maple syrup

LITTLE BREAKFAST \$ 9

one egg, choice of protein, side of fruit

CHEESEBURGER \$ 12

6 oz beef patty, country bun, mayo, butter lettuce, tomato, cheddar cheese, served with fries

MAC AND CHEESE \$ 12

house made cheese sauce, elbow pasta, topped with bacon

SOMETHING DIFFERENT

*MACHACA CHILAQUILES \$ 22

blue corn tortillas stuffed with queso oaxaca, mild ranchero salsa, pickled red onion, sunny hyde up egg, queso fresco, microgreens

TUNA BENEDICT \$ 22

toasted english muffin, dressed arugula, seared ahi tuna, poached eggs topped with serrano lime hollandaise, served with county potatoes

SHU STACK \$ 18

house made buttermilk pancakes, smoked vanilla whipped butter, fresh berries, served with bacon or sausage

CLASSIC BLT \$ 18

grilled sourdough, garlic aioli, butter, lettuce, heirloom tomatoes, bacon, basque cheese, served with fries

THE FORBIDDEN RICE \$ 20

organic black fried rice, sweet peas, carrots, linguica, shoyu tamago egg, topped with salsa macha, pickled red onions, microgreens

HONEY CURED STEAK \$ 38

certified angus 12 oz steak, cured for seven days in honey and spices, topped with habanero maple whipped butter, served with breakfast potatoes, two eggs any style, choice of toast

A LA CARTE

SIDE OF BACON \$ 6

SIDE OF BREAD \$ 4

(choice of sourdough, english muffin, toasted pita)

COUNTRY POTATOES \$ 6

SIDE SALAD \$ 6

EGGS (2) \$ 5

FRIES \$ 6

CHICKEN (grilled or fried) \$ 8

AHI TUNA \$ 10

STEAK (10 oz) \$ 25

WHOLE PINTO BEANS \$ 4

SIDE OF LINGUICA \$ 5

SIDE SAUSAGE LINK \$ 4

SEASONAL FRUIT \$ 5

ONE WAFFLE \$ 5

ONE PANCAKE \$ 5

BLUE CORN TORTILLAS (3) \$ 4



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BEVERAGES

SODA \$ 3

coke, diet coke, coke zero, sprite, orange fanta, pibb xtra

ICED TEA \$ 3

COFFEE \$ 3

regular or decaf

MILK \$ 3

LEMONADE \$ 3

STRAWBERRY LEMONADE \$ 4

SHIRLEY TEMPLE \$ 4

ORANGE JUICE \$ 3

BOTTLE OF PELLEGRINO \$ 8

Please be advised that consuming raw or undercooked fish, eggs, or beef may pose an increased risk of food borne illness, particularly for individuals with certain medical conditions.

*sunny favorite

MENU ITEMS CURATED BY CHEF MONICA TORRES