Served with Cholula Ranch & Smoked Cheddar Hollandaise

Chicken Fried Eggs (3ea)  $9
Soft Poached Eggs, Sautéed
Served with Cholula Ranch & Smoked Cheddar Hollandaise

Piña Caramel
Sweet Cream Batter, Caramelized Pineapples
Myers Dark Rum Sauce & Salted Caramel

Plus More...
Topped with Lemon & Mint, Sweet Potato
Gluten Free, Chocolate Chip & Birthday Cake

Pancake Flight
Free Cake Flight to choose
You Pick, We Deliver!

Belgian Waffle
Belgian Batter, House-made Whipped Cream
Fresh Berries, Mascarpone Butter & Warm Syrup

Funky Monkey Bread
Unlimited Availability
Graham Bread, Brown Sugar, Cinnamon, Toasted Pecans
Dusted with Cream Cheese Anglaise

French Toast
Sourdough, Cream Cheese Anglaise
Fresh Berries, Mascarpone Butter & Warm Syrup

We take pride in preparing our food from scratch every day.
We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! Please enjoy your time with us.
The Breakfast Club
Ask about our feature plate of the day!

The Classic Plate
3 Eggs your way, Bacon or Sausage
Hash Brown Tumblers & Choice of Toast

Biscuits & Gravy
Flat Buttermilk Biscuits & Sausage Skillet Gravy
Served alongside 2 Eggs your way (Bagel & Cream Cheese available)

Steak & Eggs
Tenderloin Steak, Cooked to Order
2 Eggs your way & Hash Brown Tumblers

Chicken Fried Steak
Hand Breaded, Black Pepper Cream Gravy
2 Eggs your way & Hash Brown Tumblers

Chicken n’ Waffles
Hand Breaded Chicken Breast, Belgian Waffle
Black Pepper Cream Gravy, Chorizo, Sautéed Peppers & Onions

Burro St. Nick
1 Egg your way, Roasted Pork, Tumblers, Sautéed Peppers & Onions
In a warm Flour Tortilla, topped w/ Christmas Sauce & Cotija Cheese

Mission Street Tacos (Corn, Flour or Ricky’s Way)
Hand Breaded Chicken, Sautéed Peppers & Onions
Roasted Tomatoes, Cotija Cheese & Avocado Salsa

Chieftaín’s Revenge
Spicy Greens, Tomatillo Salsa, Beer Braised Pork 2 Over Easy
Eggs, Avocado Salsa, Cotija Cheese & Crispy Tortilla Strips

The Kitchen Sink
Hashbrown Tumblers, 2 Look’n at Ya, Bacon, Sausage, Mushrooms
Sautéed Peppers & Onions, Smoked Cheddar Hollandaise & Havarti

Migas Santa Rosa
Scrambled Eggs, Chorizo & Pork Sausage, Sautéed Peppers & Onions
Crispy Tortillas, Smoked Cheddar, Southwest Refried Black Beans

Nutrition Authority
Over Night Oats (Limited Availability)
Served Chilled with House made Soft Granola
Vanilla Greek Yogurt & Served with a Brûléed Grapefruit

Avocado Toast
Roasted Sourdough, Avocado Salsa
2 Sunny Side Up Eggs, Red Onions & Chipotle Hollandaise

Parfait à la Hatch
House made Granola, Layered with Vanilla Greek Yogurt
Fresh Berries & Served with a Brûléed Grapefruit

Brûléed Oatmeal
Steel Cut Oats, Brown Sugar Crust
Fresh Berries & Topped with Sliced Banana

Bagel & Nova Lux
Cold Smoked Salmon, Toasted Everything Bagel, Honey Brush
Crispy Capers, Red Onions & Hard Boiled Egg

Hatchlings
Kiddie Classic
1 Egg your way, Bacon or Sausage
Served with Hash Brown Tumblers

Pancake
Buttermilk Batter & Whipped Butter
Served with Bacon or Sausage

French Toast Wedges
Soaked Broche & Whipped Butter
Served with Bacon or Sausage

Simple Oatmeal
Small bowl of Warm Oatmeal
Served with Fresh Berries

Grilled Cheese
Pattied Broche, Havarti & Cheddar
Served with French Fries

Waffle Wedges
Waffle Wedges & Whipped Butter
Served with Bacon or Sausage

Hatch Cheese Burger
Fresh ground Chuck Steak, Pretzel Bun, Smoked Cheddar
Over Easy Egg, Sautéed Lettuce, Tomato & Red Onion

Grilled Cheese & Tomato Soup
Pattied Broche, Havarti, & Smoked Cheddar
Substitute Soup for any Choice of Salad

The Q.
Beer Braised Pork, Pretzel Bun
Sautéed Peppers & Onions with Curly’s B & B Q Sauce

Monte Cristo
Ham, Turkey, Turkey Bacon, Ham, Swiss & Cheddar
Flash Fried & Served with Mixed Berry Compote

Black Russian Reuben
Reuben Russia Rye, Corned Beef, Sauerkraut
Swiss Cheese & Dijon Cream

Soups & Salads
Add Chicken 1, Tostadillo 1, Mexican 1

House Salad 6
Fresh Greens, Red & Yellow Bell Peppers, Tomatoes, Red Onions
Cotija Cheese, Chorula Ranch, Balsamic Vinaigrette

Strawberry Arugula 7
Baby Kale Cobb 8
Spinach & Arugula, Strawberry, Avocado, Toasted Pecan, Goat Cheese
Champagne Vinaigrette

Chicken Tortilla
Roasted Chicken, Holoblanos & Corn, Tomatoes, Fresh Avocado
Smoked Cheddar, Clumped Sour Cream & Crispy Tortilla Strips

Tomato Soup
Fire-Roasted Tomatoes, Garlic & Onion
Garnished with Fresh Basil

À la carte

Breakfast Meats 4
Bacon, Sausage, Turkey Bacon
Turkey Sausage, Chorizo, Prosciutto

Hashbrown Tumblers 4
Single Egg 3
Chicken Fried Egg 4
Single Taco 5
Single Pancake 5
Refried Black Beans 4

Biscuit & Gravy 3

French Fries 4
Fresh Fruit 4
Cottage Cheese 4
Grits 3
Brûléed Grapefruit 4
Avocado 3

Breads 1.50
Brioche, Sourdough
Whole Wheat, English Muffin
Black Russian Rye, Croissant
Whole Wheat English Muffin

French Fries 4
Fresh Fruit 4
Cottage Cheese 4
Grits 3
Brûléed Grapefruit 4
Avocado 3

Beverages Specialties

House Coffee 3
Iced Tea
Hot Tea

Sodas
(Coke, Diet, DP, Sprite)

Fanta
Barq’s Rootbeer
Fuze Raspberry Tea

Lemonade
Orangina

Fresh Juices (OJ, Grapefruit)
Milk
(Whole, 2%, Skim, Soy, Almond)

HEALTHADE Kombucha 6
Silk Soy Chocolate Milk 3
LaCroix 1.50

@EARLYMOODFOOD

Beverages Specialties

House Coffee
Iced Tea
Hot Tea

Sodas
(Coke, Diet, DP, Sprite)

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Barq’s Rootbeer
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@EARLYMOODFOOD
### Bloody's

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Early Mood Mary</td>
<td>8</td>
</tr>
<tr>
<td>Succor, Vodka, Bitters</td>
<td></td>
</tr>
<tr>
<td>Bloody Mary Mix</td>
<td></td>
</tr>
<tr>
<td>Thai Fighter</td>
<td>9</td>
</tr>
<tr>
<td>Yea Ginger, Vodka, Roncha</td>
<td></td>
</tr>
<tr>
<td>Regular Bloody Mary Mix</td>
<td></td>
</tr>
<tr>
<td>Bloody of the Month</td>
<td>10</td>
</tr>
<tr>
<td>You Don't Want To Miss This? Ad your Street or Barista!</td>
<td></td>
</tr>
</tbody>
</table>

### Bubbly Fun

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hatch Daily Mosa</td>
<td>8</td>
</tr>
<tr>
<td>Choice of Freshly Squeezed OJ, Grapefruit Apple, Pineapple, Cranberry, or Cranberry</td>
<td></td>
</tr>
<tr>
<td>Texas Poinsettia</td>
<td>10</td>
</tr>
<tr>
<td>Tris Vodka, St. German</td>
<td></td>
</tr>
<tr>
<td>Champagne on Tap &amp; Cranberry</td>
<td></td>
</tr>
<tr>
<td>The Tropics</td>
<td>10</td>
</tr>
<tr>
<td>Malibu Rum, Mango</td>
<td></td>
</tr>
<tr>
<td>Champagne on Tap &amp; Pineapple</td>
<td></td>
</tr>
</tbody>
</table>

### Coffee Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Café Oh Hey</td>
<td>9</td>
</tr>
<tr>
<td>Patron XO Café, Kahua</td>
<td></td>
</tr>
<tr>
<td>Espresso Shot &amp; Steamed Milk</td>
<td></td>
</tr>
<tr>
<td>Ramon</td>
<td>8</td>
</tr>
<tr>
<td>Espresso Tequila, Cinnamon Syrup</td>
<td></td>
</tr>
<tr>
<td>Cold Brew &amp; Cream</td>
<td></td>
</tr>
<tr>
<td>The Monk's Tale</td>
<td>10</td>
</tr>
<tr>
<td>Habitual Pilsner, Hazelnut, Espresso Shot &amp; Steamed Milk</td>
<td></td>
</tr>
<tr>
<td>Blind Abbot</td>
<td>10</td>
</tr>
<tr>
<td>Ancho Reyes, Single Barrel, Espresso Shot &amp; Steamed Milk</td>
<td></td>
</tr>
<tr>
<td>Chai Need It</td>
<td>11</td>
</tr>
<tr>
<td>Chai, Green Tea, Chai, Espresso</td>
<td></td>
</tr>
<tr>
<td>Shot, Steamed Milk</td>
<td></td>
</tr>
<tr>
<td>The Frigid Baboon</td>
<td>11</td>
</tr>
<tr>
<td>Shit, Janet Bailey's, Kahloa</td>
<td></td>
</tr>
<tr>
<td>Bananas, Espresso Shot &amp; Cream</td>
<td></td>
</tr>
</tbody>
</table>

### Bartender Please!

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>El Jefe</td>
<td>8</td>
</tr>
<tr>
<td>M Whisley, Butterscotch Liqueur</td>
<td></td>
</tr>
<tr>
<td>Freshly Squeezed OJ &amp; Bacon</td>
<td></td>
</tr>
<tr>
<td>Ancho Margarita</td>
<td>9</td>
</tr>
<tr>
<td>Espinon, Tequila</td>
<td></td>
</tr>
<tr>
<td>Ancho Reyes &amp; House Sour Mix</td>
<td></td>
</tr>
<tr>
<td>The A.M. Hero!</td>
<td>10</td>
</tr>
<tr>
<td>Anthem Arjuna, Espresso</td>
<td></td>
</tr>
<tr>
<td>Freshly Squeezed OJ &amp; House Sour Mix</td>
<td></td>
</tr>
<tr>
<td>Bourbon Milk Punch</td>
<td>9</td>
</tr>
<tr>
<td>M Whisley, Frothed Milk</td>
<td></td>
</tr>
<tr>
<td>Vanilla &amp; Cranberry</td>
<td></td>
</tr>
<tr>
<td>Morning Mule</td>
<td>8</td>
</tr>
<tr>
<td>Succor, Vodka, Freshly Squeezed OJ</td>
<td></td>
</tr>
<tr>
<td>Cook &amp; Bull Custom Teas</td>
<td></td>
</tr>
</tbody>
</table>

### Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic Pinot Grigio, Tiamo, Italy, 12oz</td>
<td>10</td>
</tr>
<tr>
<td>Organic Rosé, Tiamo, Italy, 12oz</td>
<td>10</td>
</tr>
<tr>
<td>Organic Red Blend, Tiamo, Italy, 12oz</td>
<td>10</td>
</tr>
<tr>
<td>Sauvignon Blanc, Honig, Rutherford, 375ml</td>
<td>20</td>
</tr>
<tr>
<td>Cabernet, Hahn, St. Lucia Highlands, 375ml</td>
<td>18</td>
</tr>
<tr>
<td>Prosecco, Ruffino, Italy, 750ml, bottle</td>
<td>31</td>
</tr>
</tbody>
</table>

### Beer

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Elk Valley Coffee, Stout, Oklahoma, 12oz</td>
<td>7</td>
</tr>
<tr>
<td>Anthem Golden One, Blonde Ale, Belgium, 12oz</td>
<td>5</td>
</tr>
<tr>
<td>Modelo Especial, Lager, Mexico, 12oz</td>
<td>6</td>
</tr>
<tr>
<td>Austin Eastcider, Cider, Texas, 12oz</td>
<td>6</td>
</tr>
</tbody>
</table>

### Locations

<table>
<thead>
<tr>
<th>Location</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hatch Early Mood Food ~Automobile Alley</td>
<td>1101 N. Broadway Avenue, OKC, OK 73103</td>
<td></td>
</tr>
<tr>
<td>Hatch Early Mood Food ~Chisholm Creek</td>
<td>13230 Pawnee Drive, OKC, OK 73114</td>
<td></td>
</tr>
</tbody>
</table>

NEW LOCATION! WHERE DO YOU WANT US TO GO NEXT?

@EARLYMOODFOOD // Hatch Coffee Mug | Hatch Tee Shirt | Swag

Hatch Tee Shirt | Hatch Coffee Mug