

OPENING HOUR:
WEEKDAYS 8AM - 2PM
WEEKENDS 8AM - 3PM

3200 W MINERAL KING AVE.
VISALIA, CA 93291
@SHUBRUNCH



FOR THE TABLE

 SPICY LINGUICA & POTATOES <i>gf</i> grilled linguica, sautéed with onions, jalapeños, and crispy potatoes, served with toasted pita bread and salsa macha	\$19	CHARCUTERIE BRUNCH BOARD seasonal fruit, cottage cheese with spicy honey, berry preserves, shoyu tamago egg, linguica, pita bread, prosciutto	\$20
CHORIZO NACHOS <i>gf</i> crispy blue corn tortillas, whole pinto beans, house cheese sauce, chorizo scramble, topped with queso fresco, pico de gallo and pickled red onions.	\$ 19	 CINNAMON ROLL AND BERRIES 12 oz cinnamon roll topped with house made buttercream icing and macerated berries	\$ 16
POACHED EGGS IN TOMATO SAUCE two poached eggs cooked in san marzano tomatoes and middle eastern spices, served with pita bread, fresh vegetables, and lebni	\$ 18		

BRUNCH

BREAKFAST SALAD artisan romaine lettuce, arugula, bacon, hard boiled egg, cherry tomatoes, avocado, potatoes, basque cheese, maple dijon vinaigrette dressing, served with pita bread	\$ 18	SHU STACK house made buttermilk pancakes, smoked vanilla whipped butter, fresh berries, served with bacon or sausage	\$ 18
LOADED BREAKFAST BURRITO crispy country potatoes, scrambled eggs, jack cheese, choice of protein, side of salsa	\$ 18	LOBSTER EGGS BENEDICT English muffin topped with two poached eggs, sauteed lobster with white onions and bacon, chorizo hollandaise sauce, served with crispy potatoes	\$ 25
 BREAKFAST TACOS <i>gf</i> house made blue corn tortillas, chorizo scramble, queso fresco, pico de gallo, spicy roasted red salsa, with a side of country potatoes	\$ 18	HUEVOS RANCHEROS two stacked crispy tortillas, pinto beans, beef machaca, queso fresco, spicy tomatillo and chile negro sauce, pickled onions, and two eggs any style	\$ 20
SUNNY BREAKFAST two eggs any style, choice of protein, country potatoes, choice of toast	\$ 18	SUNNY HYDE OPEN OMELETTE scrambled eggs, chives, jack cheese, chorizo, bacon, topped with pico de gallo served with crispy potatoes and flour tortilla	\$ 22
CHICKEN AND WAFFLES <i>(choose spicy or regular)</i> belgian style waffles, deep fried chicken breast, topped with salsa macha, peanut and toasted sesame whipped butter	\$ 22	CHURRO FRENCH TOAST challah bread stuffed with cream cheese and cinnamon bourbon syrup, topped with condensed milk reduction and churros	\$ 22
 BEEF MACHACA CHILAQUILES <i>gf</i> slow cooked shredded beef, blue corn tortillas stuffed with queso oaxaca, mild ranchero salsa, pickled red onion, sunny hyde up egg, queso fresco, microgreens	\$ 25		

LUNCH

AUTUMN SALAD <i>gf</i> arugula, thinly shaved red onions, parmesan cheese, candied walnuts, dried cranberries, butternut squash, SHU balsamic vinaigrette	\$ 19	SMOKED SALMON BAGEL everything bagel, herb whipped lebni, dressed arugula, thinly sliced red onion, smoked salmon, two eggs any style, served with country potatoes	\$ 22
CHOPPED WEDGE SALAD <i>gf</i> iceberg lettuce, bacon bits, pickled onions, avocado, hard boiled egg, SHU blue cheese dressing	\$ 15	SUNRISE FRIED RICE basmati rice, soujouk beef sausage, scrambled eggs, toasted peanuts, serrano peppers, green onions, sauteed in salsa macha	\$ 19
 GRILLED CAESAR SALAD artisan romaine lettuce, SHU caesar dressing, croutons, hard boiled egg, shaved parmesan cheese • make it a wrap	\$ 15	SHU BURGER 6oz certified angus beef, country bun, smoked gouda, iceburg lettuce, tomato, candied bacon, fried egg, roasted serrano aioli, served with fries	\$ 24
 CLASSIC BLT grilled sourdough, garlic aioli, butter, lettuce, tomatoes, bacon, basque cheese, served with fries • make it sunny with an egg \$3	\$ 18	CHILE VERDE BURRITO chorizo scramble, crispy potatoes, jack cheese, topped with pork chile verde, melted cheese, pico de gallo, and a sunny hyde up egg	\$ 22
 GRILLED CHICKEN TACOS three house made blue corn tortillas, habanero aioli, green cabbage, pickled red onions, blue corn chips, side of salsa	\$ 18	TRI TIP AND EGGS marinated tri tip cooked in tomatillo sauce, served with crispy potatoes, two sunny hyde up eggs, and sourdough toast	\$ 25
AVOCADO TOAST sourdough bread, avocado spread, garlic aioli, heirloom tomato, arugula, prosciutto, watermelon radish, pickled onions, sunny hyde up egg, served with a side of fruit	\$ 19		

LITTLES

MINI PANCAKES mini pancakes with berries, whipped butter, and maple syrup	\$ 10
LITTLE BREAKFAST one egg, choice of protein, side of fruit	\$ 9
CHEESEBURGER 6 oz beef patty, country bun, mayo, butter lettuce, tomato, cheddar cheese, served with fries	\$ 12
MAC AND CHEESE house made cheese sauce, elbow pasta, topped with bacon, served with fries	\$ 12

BEVERAGES

SODA coke, diet coke, coke zero, sprite, orange fanta, pibb xtra	\$ 3
ICED TEA	\$ 3
COFFEE regular or decaf	\$ 4.50
MILK regular or chocolate	\$ 3
LEMONADE	\$ 3
STRAWBERRY LEMONADE	\$ 4
ORANGE JUICE	\$ 4
BOTTLE OF AQUA PANNA	\$ 8
BOTTLE OF PELLEGRINO	\$ 8

A LA CARTE

SIDE OF BREAD choice of sourdough, english muffin, toasted pita	\$4
COUNTRY POTATOES	\$5
SIDE SALAD	\$6
EGGS (2)	\$5
FRIES	\$6
SIDE OF BACON (2)	\$5
SIDE SAUSAGE LINKS (2)	\$4
HALAL SAUSAGE LINKS (2)	\$5
SEASONAL FRUIT	\$5
BLUE CORN TORTILLAS (3)	\$4



AN 18% GRATUITY WILL BE APPLIED TO ALL PARTIES OF 6 OR MORE. CHECKS MAY ONLY BE SPLIT UP TO 4 WAYS.
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.
MENU ITEMS CURATED BY CHEF MONICA HEMAIDAN
SUNNY HYDE UP IS PROUDLY A PART OF THE NAXON GROUP HOSPITALITY FAMILY.

