

BRUNCH

FOR THE TABLE

gf SPICY LINGUICA & POTATOES \$19

Grilled linguica sautéed with onions, jalapeños, and crispy potatoes, served with toasted pita and salsa macha.

CHORIZO NACHOS \$19

Crispy blue corn tortilla chips layered with whole pinto beans, house cheese sauce, and chorizo scramble, finished with queso fresco, pico de gallo, and pickled red onions.

CHICHARRONES & GUACAMOLE \$12

Crispy pork rinds served with house-made guacamole and spicy radish.

BREAD PUDDING \$11

Warm house-made bread pudding topped with praline sauce, whipped cream, and cinnamon.

CINNAMON ROLL & BERRIES \$15

A 12 oz cinnamon roll topped with buttercream icing and macerated berries.

SMOTHERED BREAKFAST ENCHILADAS \$18

Three handmade blue corn tortillas filled with chorizo, potatoes, and cheese, topped with mild New Mexico red chile sauce, crema, queso fresco, pickled onions, and a Sunny egg.

SHU EGGS BENEDICT \$20

Black Forest ham and poached eggs on a toasted English muffin with chile de árbol hollandaise, sumac, and crispy potatoes.

LOADED CHORIZO OMELETTE \$22

Scrambled eggs with chorizo, bacon, cheese, and chives, topped with pico de gallo and served with crispy potatoes and a flour tortilla.

HUEVOS DIVORCIADOS \$16

Two eggs any style topped with mild green salsa and spicy red salsa, served with refried beans, queso fresco, and blue corn tortilla chips.

TRADITIONAL FRENCH TOAST \$17

Challah bread dipped in cardamom and allspice egg wash, topped with fresh berries and smoked vanilla whipped butter, served with your choice of protein.

SHRIMP & GRITS \$22

Jalapeño and cheese grits topped with Cajun shrimp, linguica, and creole gravy, served with garlic bread.

SHU SIGNATURES

BEEF MACHACA CHILAQUILES \$25

Blue corn tortillas filled with cheese, slow-cooked shredded beef, ranchero salsa, pickled red onion, a Sunny Hyde Up egg, queso fresco, and microgreens.

CHICKEN & WAFFLES \$22

Belgian-style waffles topped with crispy fried chicken, salsa macha, and toasted sesame whipped butter*. Choose spicy or regular.

*Butter contains Peanut and Sesame

gf STREET STYLE BREAKFAST TACOS \$18

Two blue corn tortillas filled with chorizo scramble, queso fresco, pico de gallo, and roasted red salsa, served with crispy potatoes.

THE SHU STACK \$18

House-made buttermilk pancakes with smoked vanilla whipped butter and fresh berries, served with bacon or sausage.

FULLY LOADED BREAKFAST BURRITO \$18

Scrambled eggs, crispy potatoes, and cheese with your choice of protein, wrapped in a warm tortilla and served with salsa.

SUNNY CLASSIC \$18

Two eggs any style with your choice of protein, served with country potatoes and toast.

LUNCH

CAESAR SALAD \$15

Romaine lettuce tossed in SHU Caesar dressing with croutons, hard-boiled egg, and shaved parmesan. Can be made into a wrap.

SESAME CABBAGE SALAD \$22

Shredded cabbage, carrots, green onions, cilantro, sesame seeds, and peanuts tossed in sesame vinaigrette, topped with crispy chicken.

CANTALOUPE AND CAJON SHRIMP SALAD \$25

Arugula, cantaloupe, red onion, pumpkin seeds, and parmesan, Cajun shrimp with red wine vinaigrette.

AVOCADO TOAST \$19

Sourdough topped with avocado spread, garlic aioli, tomato, arugula, prosciutto, watermelon radish, pickled onions, and a Sunny Hyde Up egg. Served with seasonal fruit.

gf GRILLED CHICKEN TACOS \$18

Two blue corn tortillas filled with grilled chicken, cabbage, pickled onions, and habanero aioli, served with spicy tomatillo salsa and blue corn chips.

COUNTRY FRIED STEAK \$26

6 oz certified angus beef breaded and seasoned with house special seasoning, served with black pepper and sausage gravy, breakfast potatoes, two eggs any style, choice of toast

ALL ENTRÉES BELOW INCLUDE YOUR CHOICE OF FRIES, CRISPY POTATOES, OR SIDE SALAD.

SMOKED SALMON BAGEL \$20

Everything bagel with herb whipped labneh, arugula, red onion, and smoked salmon.

CLASSIC BLT \$18

Grilled sourdough with bacon, lettuce, tomato, basque cheese, and garlic aioli. Make it sunny with an egg \$3

CIABATTA CHICKEN SANDWICH \$19

Artisan ciabatta roll, serrano aioli, arugula, fresh white onion, crispy bacon, basque cheese.

CHIPOTLE TURKEY WRAP \$18

Flour tortilla with deli turkey, chipotle aioli, romaine, pickled onions, cheese, and crispy bacon.

SHU CLUB SANDWICH \$19

Sourdough bread layered with turkey, ham, and bacon, avocado spread, lettuce, onion, and serrano aioli.

BACON & EGG BRUNCH BURGER \$24

6 oz Angus beef patty with smoked gouda, lettuce, tomato, fried egg, bacon, and roasted serrano aioli on a country bun.

FOR THE KIDS

MINI PANCAKES \$9

Mini pancakes with berries, whipped butter, and maple syrup.

LITTLE BREAKFAST \$9

One egg, choice of protein, and a side of fruit.

CHEESEBURGER \$12

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

CHICKEN TENDERS \$12

Freshly breaded chicken breast tenders served with fries.

BEVERAGES

SODA	\$3
ICED TEA	\$3
COFFEE	\$4.50
MILK	\$3
HOT TEA	\$3.50
LEMONADE	\$3
STRAWBERRY LEMONADE	\$4
ORANGE JUICE	\$4

A LA CARTE

COUNTRY POTATOES	\$5	SIDE OF CHICKEN	\$8
EGGS (2)	\$5	(grilled or fried)	
FRIES	\$6	SIDE OF LINGUICA	\$7
ONE PANCAKE	\$7	BACON (2)	\$6
ONE WAFFLE	\$7	SAUSAGE LINKS (2)	\$5
SEASONAL FRUIT	\$5	HALAL CHICKEN SAUSAGE	\$7
BLUE CORN TORTILLAS (3)	\$4	CHORIZO	\$5
SIDE OF TOAST	\$4	SHRIMP	\$10
		choice of sourdough, english muffin, toasted pita, honey wheat, gluten free	

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.

gf *gluten free*

