



# BREAKS

EATERY & BAR

## SNACKS

<b>(NEW) Dill Pickle Dip</b> Served with seasonal housemade chips	9.00
<b>(NEW) Jalapeno Dip &amp; Salgado Salsa</b> Served together with housemade corn tortilla chips	9.00
<b>(NEW) Blistered Shishito Peppers</b> Shishito peppers served with sea salt and lemon aioli dip	10.50
<b>(NEW) Garlic Olive Oil Dip</b> Served with French bread	7.50
<b>(NEW) Dry Rubbed Smoked Wings</b> Six dry rubbed wings with housemade ranch or blue cheese dressing	13.50

## LIGHT PASTAS

<b>Ravioli</b> Italian sausage filled ravioli, olive oil, garlic, blistered cherry tomatoes, white wine, artichoke hearts, kalamata olives, feta cheese and capers	18.00
<b>Vegetable Bolognese</b> Pappardelle with sautéed baby bella and white mushrooms, roasted tomatoes, carrots, celery, onions, red wine, garlic and fresh herbs Topped with brined and grilled chicken breast +7.00 Topped with wild caught Atlantic salmon filet +8.00	16.00
<b>White Bolognese</b> Rigatoni with fresh ground turkey, white wine, carrots, celery, onions, garlic, with fresh herbs in a light cream sauce	16.00
<b>Potato Gnocchi</b> Soft pillows of potato gnocchi, basil pesto in a light cream sauce and parmesan cheese Topped with brined and grilled chicken breast +7.00 Topped with wild caught Atlantic salmon filet +8.00	17.00
<b>Burrata Tortellini</b> Burrata filled tortellini, sundried tomato pesto in a light cream sauce, parmesan cheese Topped with brined and grilled chicken breast +7.00 Topped with wild caught Atlantic salmon filet +8.00	17.00

## SALADS

<b>Breaks Side Salad</b> Campari tomatoes and your choice of dressing Topped with brined and grilled chicken breast +8.50 Topped with wild caught Atlantic salmon filet +9.00	7.00
<b>Chinois Chicken Salad</b> Chopped Napa cabbage, mixed greens, radicchio, shredded carrots, radish slivers, toasted sesame seeds, shredded chicken breast, rice wine vinaigrette and wonton crisps	17.00
<b>Salmon Niçoise Salad</b> Mixed seasonal greens, baby potatoes, blanched green beans, asparagus, Persian cucumbers, Campari tomatoes, Castelvetrano and kalmata olives, large hard-boiled eggs, avocado, toasted capers, lemon vinaigrette and grilled wild caught Atlantic salmon filet	19.00
<b>Fresh Apple Salad</b> Heart of Romaine, fresh apples, chopped walnuts, red onion slivers, crispy bacon, gorgonzola cheese topped with a creamy housemade gold balsamic dressing Topped with brined and grilled chicken breast +7.00 Topped with wild caught Atlantic salmon filet +8.00	16.00
<b>Caesar Wedge Salad</b> Hearts of romaine, mixed greens, bacon crumbles, garlic butter & parmesan breadcrumbs, smokey sunflower seeds, creamy Caesar dressing Topped with grilled chicken breast +7.00 Topped with grilled wild caught Atlantic salmon filet +8.00	17.00

## SALADS cont.

<b>(NEW) Chicken Ensalata</b> Chopped romaine lettuce, arugula, corn, beans, tomatoes, avocado, red onion, juicy grilled chicken tossed in a housemade avocado cilantro dressing. Served in a tortilla bowl, and Salgado salsa	17.00
<b>House Made Dressings</b> Creamy Caesar, lemon vinaigrette, raspberry vinaigrette, creamy golden balsamic vinaigrette, housemade ranch, and blue cheese	+7.50

## HOUSEMADE SOUPS

<b>French Onion Soup</b> Caramelized onions in a rich beef broth, buttered and toasted French bread crouton, Swiss and Gruyère cheese Crock	9.50
<b>Fresh Roasted Cream of Tomato Bisque</b> Roasted and puréed fresh Roma tomatoes, onions, garlic, carrots and celery with a touch of heavy cream Cup 5.00 Bowl 7.50	
<b>(NEW) Soup of the Day</b> Cup 5.00 Bowl 7.50	

## BURGERS

<b>Akaushi Wagyu Burger</b> 6 oz Akaushi Wagyu premium beef cooked to your liking on a toasted potato bun, thick-cut bacon, gouda cheese, onion & garlic relish, jalapeno bacon sauce and fresh arugula	18.00
<b>Breaks Burger</b> 8 oz of Brant's Market premium fresh ground hand-pattied hamburger cooked to your liking on a toasted potato bun with your choice of any of the following: pickles, sauteed onions, dijon mustard, natural ketchup, fresh arugula & Campari tomatoes Add sauteed mushrooms +.75 Add white or yellow Cheddar, Pepper Jack, Monterey Jack, Swiss or American cheese +1.50 Add thick-cut bacon +3.00 Add fresh avocado (in season) +2.00	13.90

## SANDWICHES

<b>Shaun's Fried Chicken Sandwich</b> Brined and hand-breaded fried chicken filet on a toasted potato bun with dill pickle caper sauce & dill pickles	15.90
<b>Pastrami Melt</b> New York style smoked pastrami on toasted marbled rye bread, Swiss cheese, sauteed onions and Russian horseradish sauces	17.00
<b>Spicy Fish Sandwich</b> Toasted black & white sesame bun, beer battered wild caught Pacific cod filet, spicy wasabi dill sauce, soy ginger sesame drizzle, fried onion straws	17.75
<b>Ultimate Grilled Cheese</b> Parmesan crusted sour dough bread with Breaks' 5-cheese filling, toasted golden brown and oozing with unbelievable flavor Add seared ham +4.50	13.00
<b>(NEW) Pulled Corn Beef Sandwich</b> Pulled corn beef, muenster cheese, #45 Groucho's sauce, on seared marbled rye bread	17.00
<b>(NEW) Hog Wild Sammich</b> Pulled pork, shaved ham, crisp bacon, sweet and tangy barbecue sauce on a toasted potato bun	17.00



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## SANDWICHES cont.

<b>BELT + A</b>	
Toasted sourdough, avocado, thick-cut bacon, large fried egg cooked to your choice, fresh Campari tomatoes, fresh arugula, basil mayonnaise	16.00
Without the avocado and egg	14.00
<b>Grilled Chicken Cutlet Club Sandwich</b>	
Toasted potato bun, brined and grilled chicken cutlet, thick-cut smoked bacon, avocado, Campari tomatoes, Swiss cheese, lettuce and signature honey-roasted barbecue sauce	17.00

## SIDES

Your choice of Gigi's roasted potatoes, hand-cut French fries and housemade potato chips	4.50
Your choice of thick-cut bacon, pan-seared ham	6.00
6 oz Grilled wild caught Atlantic salmon filet	9.00
Grilled chicken breast	8.50
One egg	2.50
8 oz Brant's Market hamburger patty	8.00

## BEVERAGES

<b>Hot Coffee</b>		3.50
<b>Hot Chocolate</b>		5.00
<b>Harney &amp; Sons Teas</b>		4.50
<i>Earl Grey, English Breakfast, Egyptian Chamomile, Cinnamon Spice, Peppermint, Tropical Green</i>		
<b>London Fog</b>		5.50
<b>Café Americano</b>		5.00
<b>Cappucino</b>		5.95
<b>Café Latte</b>		5.95
<b>Machiato</b>		6.50
<b>Espresso</b>		5.00
<i>Vanilla, hazelnut and caramel flavors</i>		+1.25
<b>Cold Brew Coffee</b>		4.00
<b>Iced Tea</b>		3.00
<b>Soft Drinks</b>		3.00
<b>Orange Juice</b>	Sm. 4.00	Lg. 7.50
<b>Pink Grapefruit Juice</b>	Sm. 4.00	Lg. 7.50
<b>Apple Juice</b>	Sm. 4.00	Lg. 7.50
<b>V8 Tomato Juice</b>	Sm. 4.00	Lg. 7.50
<b>Whole Milk</b>		3.50
<b>2% Milk</b>		3.50
<b>Half &amp; Half</b>		4.25
<b>Chocolate Milk</b>		4.00
<b>Sugar Free Almond Milk</b>		3.50

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish

### The philosophy of Breaks is simple.

We carefully select family-owned businesses to supply us with only the finest products and meats. Our suppliers are not only our purveyors, but they have also become our friends. Their individual stories are amazing, and the products they supply are nothing short of wonderful.

While we are committed to the highest quality food and beverage items, we are also committed to serving them with a sense of warmth and friendliness. We take pride in promoting a culture of putting people first, while fostering a generous, caring, and optimistic outlook to the community we call home—Hays.

In our busy lives, we all need a break to relax and enjoy. When you take your break with us, you can trust that our dedication to quality and service is always at its best.