
s u g a r[®]
FACTORY
American Brasserie



MIAMI TROPICAL PUNCH \$39

Non-Alcoholic \$29
Soak up the Miami sunshine with fresh peaches pineapple juice tropical mai tai punch and pina colada flavors. Bursting tropical flavors are shaken up with El Recuerdo Mezcal White Tequila El Recuerdo Mezcal Gold Tequila coconut rum spiced rum, grenadine and Triple sec. Tropical gummy drops floating on top of this refreshing blend will have you soaking up the Miami sunshine wherever you are in the world
Designed and tasted by Jorge "Gamebred" Masvidal



THE WATERMELON PATCH (MELONCITO 305) \$39

Non-Alcoholic \$29
It's summer all year long with this refreshing blend of Voli Vodka fresh watermelon, fresh lemon and citrus soda. Topped with a mountain of gummy sour watermelon slices
Designed and tasted by Pitbull



FUZZY PEACH PENGUIN MANGO (THE TONGUE TWISTER) \$39

Non-Alcoholic \$29
This fresh and fruity Voli Vodka cocktail blends up fresh peach and mango puree with sparkling citrus soda Finished with gummy fruit slices and gummy peach penguins
Designed and tasted by Pitbull



STRAWBERRY CADILLAC REPOSADO MARGARITA \$39

Non-Alcoholic \$29
Cruise into sweet strawberry sunshine with this Villa One reposado Margarita! Crafted with Villa One Reposado, Grand Marnier, strawberries, triple sec, fresh lime juice, simple syrup and a dash of sweet & sour. A Cadillac Margarita goblet wouldn't be complete without a garnish of pink Cadillac gummies, gummy apple rings and key lime fruit gummy slices on the rim!
Designed and taste by John Varvatos and Nick Jonas



THE PEOPLES WATERMELON CADILLAC MARGARITA \$39

Non-Alcoholic \$29
Cruise through with one of our gummy Cadillacs to sip on this refreshing blend of fresh watermelon juice, Teremana Blanco Tequila & Grand Marnier with a dash of Triple Sec, fresh lime, and fresh pineapple. You won't want to waste a sip of this delicious goblet. Topped with sour patch watermelons gummies, lime fruit slices, gummy pink Cadillacs and grenadine floater
Designed and tasted by Dwayne "The Rock" Johnson



HPNOTIQ LONG ISLAND ICED TEA \$39

Non-Alcoholic \$29
Dare to get hypnotized by this classic concoction! With the addition of HpnotiQ the refreshing blend of Peach Rum, Vodka Triple Sec El Recuerdo Mezcal White Tequila and freshly blended citrus juices will have you stuck in a trance. Your eyes will be mesmerized by the giant gummy snake crawling and climbing all over your glass. Topped with gummy lemon fruit slices, we dare you to take another sip!



THE HONEY BEE \$39

Non-Alcoholic \$29
This one of a kind goblet will definitely create a buzzzzzz with this delicious combination of smooth honey & Co Mas Miel and Gran Coramino cristalino tequila! Made with fresh peach and pineapple and topped with a crisp citrus finish. What Goblet would be complete without yummy gummy fruit slices, fun pink flamingos and peach rings!
Designed and tasted by Rauw Alejandro



WEST COAST SUNSET \$39

Non-Alcoholic \$29
This new twist on an old favorite will show you exactly why sunsets are best on the west coast! Made with smooth 818 tequila blended together with rich gran marnier, fresh peach and orange flavors and topped off with crisp lemonade and a grenadine floater! Garnished with juicy orange wheels and yummy gummy flamingos this drink will have you goin back to Cali!
Designed and tasted by Kendall Jenner



CALI LOVE \$39

Non-Alcoholic \$29
This one of a kind Goblet will have you feeling like palm trees, ocean breeze, salty air, sun-kissed hair! Made with smooth 818 tequila blended with crisp apple and tropical pineapple flavor and topped with sweet key lime slices and yummy apple rings! This drink is guaranteed to leave you crushing on Cali!
Designed and tasted by Kendall Jenner



MAMITAS HURRICANE \$39

Non-Alcoholic \$29
Tear into this flavor packed goblet, made with casa Mexico silver tequila, Mamitas pineapple hard seltzer, a sophisticated blend of rums, fresh lemonade and tropical mai tai flavors! This hurricane goblet will get your mojo going with a big flavorful twist!
Designed and tasted by Mario Lopez and Brody Jenner



STRAWBERRY LEMONADE SMASH \$39

Non-Alcoholic \$29
Stay fresh with this smooth blend of Strawberry Indogood and Virginia Black Whiskey blended together with Peach Schnapps, fresh lemonade, strawberries and a candy finish of classic lemon heads, gummy strawberries and candy lemon fruit slices to top off our delicious version of a strawberry lemonade
Designed and tasted by Snoop Dogg



PEACHY PUNCH \$39

Non-Alcoholic \$29
Take a dive into paradise with this punch! We blend peach, lemonade, pineapple and strawberry with Premium Flecha Azul Tequila and Selya Rey Rum. Balanced and boozy to perfection!
Designed and tasted by Mark Wahlberg and Bruno Mars



THE BIG CLOUD \$39

Non-Alcoholic \$29
Join us at The Sugarfactory for an incredible one of a kind blue raspberry flavor packed goblet! Made with a smooth blend of premium Flecha Azul Tequila, selvarey rum, tropical pineapple, fresh peach and melon. This wouldn't be complete without the fluffy blue raspberry cotton candy garnish. This delicious Goblet is sure to have you walking on a cloud!
Designed and tasted by Mark Wahlberg and Bruno Mars



THE SUGAR FACTORY DIAMOND ROSE \$39

Non-Alcoholic \$29
This sweet, yet crisp goblet, shines bright like a diamond featuring our one of a kind Sugar Factory Rose, a fresh luxurious wine from Winery VintEdge! Prepared with our own one of a kind rose, fresh peach and raspberry flavors and topped with homemade lemonade! This goblet wouldn't be complete without a garnish of sour watermelon gummy bears and candy ring pops



CANDY SHOP \$39

Non-Alcoholic \$29
We'll take you to the candy shop! Join us "In Da Sugarfactory" for a magical blend of smooth Branson Cognac, tasty Teremana Tequila and Malibu rum! This goblet is sure to leave you "feeling like it's your birthday" topped with a refreshing mix of fresh peaches, pineapple juice and orange juice! Garnished with tasty sour peach slices, peach rings and colorful soda pop gummy mix!
Designed and tasted by 50 cent



WATERMELON SUGAR \$39

Non-Alcoholic \$29
Come and get that summer feelin at The SugarFactory! This flavor packed Goblet will leave you feeling watermelon sugar high with smooth Sunny vodka, tasty selvarey rum and blended with fresh watermelon , tropical pina colada and crisp lemonade. Topped with classic lemon heads, yummy watermelon and lemon slices! don't know if I could ever go without this goblet
Designed and tasted by Stassie Karanikolaou



PRETTY IN PINK \$39

Non-Alcoholic \$29
Pink is more than just a pretty color at The Sugar factory! This Goblet will leave you looking on the pink side of life with Tasha sparkling rose, flecha azul tequila and blended with fresh strawberry and raspberry lemonade. Topped with fluffy strawberry cotton candy and a sprinkle of fun glitter! You don't wanna miss this one of a kind goblet
Designed and tasted by Natti Natasha



TASHA BABY \$39

Non-Alcoholic \$29
This goblet will have you feeling the music and dancing with flavor! We blend flavors of raspberry, pina colada, a kick of flecha azul tequila and fill it with Tasha sparkling rose. Topped with orange gummies, stunning flowers and sweet triple heart gummies.
Designed and tasted by Natti Natasha



THE TWISTED HART PEACH LEMONADE \$39

Non-Alcoholic \$29
Alright, alright alright! Let me explain the explosion of flavor you'll experience with this delicious and refreshing goblet! Made with Gran Coramino Cristalino, fresh peaches and homemade lemonade! Garnished with twisted unicorn lollipop straws and peach hearts, this drink will leave you twisted!
Designed and tasted by Kevin Hart



THE ISLAND OASIS \$39

Non-Alcoholic \$29
This goblet will take your senses on a ride along the waves with this one of a kind blend! Made with Gran Coramino Cristalino, tropical banana and coconut flavors and crisp pineapple juice. Topped with tropical drops, twin cherries and three tropical fruit slices, one sip and you'll be left wondering about last night!
Designed and tasted by Kevin Hart.



FULL SEND STRAWBERRY \$39

Non-Alcoholic \$29
This delicious blend of yummy strawberries and crisp citrus will send you soaring! Made with fresh strawberry and citrus flavors, smooth Selvarey rum and topped with crisp refreshing Happy Dad citrus spiked seltzer. This goblet wouldn't be complete without a full serving of gummy strawberries, hearts and moons!
Designed and tasted by the Nelk Boys



WHITE GUMMI \$39

Non-Alcoholic \$29
You can't help but play with your food when you order this fresh and fruity rum-peach based cocktail. It will be as much fun to drink as it is to fish out the worms!



LOLLIPOP PASSION \$39

Non-Alcoholic \$29
Our signature goblet is a true taste of the tropics. We have blended together a wonderful mix of melon, coconut, and pineapple to create a taste sensation no one will be able to resist! For the final touch we garnish this yummy goblet of goodness with lollipops



MAI TAI \$39

Non-Alcoholic \$29
We bring this Tahitian delight to you via warm tropical trade winds. Fresh orange and pineapple juices are blended to perfection with coconut and Selvarey white rum. Topped with a dark rum floater this luscious libation will make the Tiki gods smile.
Designed and tasted by Bruno Mars



CLASSIC WATERMELON PINA COLADA \$39

Non-Alcoholic \$29
You deserve a vacation, lucky for you watermelon pina coladas are what we like! This refreshing blend of Selvarey white rum, coconut rum, fresh pineapple, coconut, and watermelon is topped with a mountain of tropical gummy flamingos and tropical gummy flip flops.
Designed and tasted by Bruno Mars



HENNY MOON \$39

Non-Alcoholic \$29
Enjoy the deep smoooothness of Hennessy, the sweet citrus of fresh tropical tangerine juices and the lightness of 818 Tequila! Garnished with glitter sour stars and moons and sour peach hearts, this magical creation will have you howling at the moon with every sip!



OCEAN BLUE \$39

Non-Alcoholic \$29
Adventure awaits in the deep blue sea. You'll be reminded of the ocean nearby when you see all the sharks swimming in this HpnotiQ cocktail!



PEACE, LOVE & HARMONIE \$19
We make this enchanting margarita with Hpnotiq, Harmonie and natural fruits. You'll experience an explosion of fruity flavor with a hint of rose in this classic cocktail

GRAPE CRUSH \$19
This fantastic blend of grape goodness topped with classic Grape Crush® soda pop will have you thinking you are drinking straight from the can

SOUR APPLE LOLLY \$19
You'll feel nostalgic after the first sip of our liquefied sour apple lollipop. Rimmed with Bubble Gum Pop Rocks® this martini finishes with a bang!

WATERMELON BURST \$19
The crisp taste of watermelon bursts from the glass. After one taste of this delightful treat you'll wonder where the candy wrapper is

BUBBA BUBBA GUM \$19
You will be trying to blow bubbles after a few sips of this unique bubble gum cocktail. We get you started as we garnish this beauty with a ribbon of Bubble Tape®

COTTON CANDY COSMOPOLITAN \$19
Cotton candy memories make this one a can't-miss. We fuse the flavors of cotton candy vodka with a traditional cosmopolitan and top it off with a puff of cotton candy. This martini is straight off the boardwalk!



S'MORES \$19
You'll want to cozy up next to a campfire as you sip on this marriage of marshmallow and chocolate with a graham cracker rim

COCONUT CHOCOLATE BAR \$19
A lovely medley of coconut chocolate and nuts will make you think we melted a candy bar straight into your glass

CHOCOLATE MUDSLIDE MARTINI \$19
This creamy blend of vodka, Kahlua and Bailey's Irish Cream will exceed all of your chocolate expectations. Garnished with a chocolate drizzle, chocolate rim and dark chocolate shavings!

COCONUT CREAM PIE \$19
A perfect blend of creamy coconut with a distinct hint of caramel topped with light and fluffy whipped cream and toasted coconut flakes. This decadent dessert martini will make you think we slid a slice of fresh baked pie straight into your glass

CARAMEL MACCHIATO \$19
Our version of the espresso martini brings the robust flavor of coffee together with the silky tastes of caramel and rich chocolate. This martini is accented with a creamy caramel vanilla foam to add another layer of delight



TRADITIONAL MARGARITA \$19
Handcrafted margarita with fresh lime juice, agave and tequila. Refreshing and strong!

COCONUT MARGARITA \$19
Made with sweet coconut cream, fresh lime juice, agave and tequila. Perfectly balanced between sweet and tart. Garnished with a zested graham cracker rim

OCEAN BLUE MARGARITA \$19
Tropical twist on a margarita with flavors of mango and pineapple. This delicious drink is made with fresh lime juice, fresh mango puree, pineapple and blue curacao. As the name suggests, this margarita is as cool and inviting as the ocean

STRAWBERRY KIWI \$19
This margarita takes flavor to another level. We craft our own strawberry-kiwi cordial to create this unique signature margarita

SPICY PINEAPPLE \$19
We infuse our tequila with pineapple and fresh jalapenos to give this cocktail the perfect balance! Sweet, spicy, tart. It fires on all cylinders. Ask for a Tajin or smoked salt rim!



PRETTY IN PINK \$19
Get ready to snap pictures and watch the magic right before your eyes! This show stopping margarita changes colors right before your eyes! Made with fresh lime juice, agave, sweet coconut cream, tequila and butterfly pea flower tincture

BLOOD ORANGE MARGARITA \$19
Sweet and tangy with a kick! The combination of blood orange, lime, agave, cognac and tequila are sure to leave you wanting another!

SANGRIARITA \$19
Our very own creation. House made red wine cordial with essence of brandy, orange and cherries paired with lime juice, agave and tequila. Wine and tequila make the perfect pairing!

SMOKED CUCUMBER \$19
Refreshing cucumber cordial made in house is paired with rich smoky mezcal to create a delicious refreshing, but complex margarita that is one of a kind

PASSION FRUIT \$19
Quench your thirst with this original creation. We take passion fruit, fresh lime juice, agave, tequila and cachaca to create this sweet, tangy and refreshing margarita



ULTIMATE MARGARITA FLIGHT \$49
Can't decide which one to order? Indulge with three of our handcrafted margaritas at a time. This flight comes with our watermelon, ocean blue and passion fruit margaritas. Accompanied with beautiful edible flowers and a stunning presentation

MIMOSA FLIGHTS AVAILABLE \$35
Pick Any 3 Mimosas



MIMOSA FLIGHTS AVAILABLE \$35
Pick Any 3 Mimosas



BRUNCH PUNCH MIMOSA \$15
Breakfast punch meets mimosa in a perfect blend of pineapple and amaretto, making a delicious brunch cocktail

SUNSET MIMOSA \$15
This orange and pineapple fusion will hit the spot, a classic mimosa with a Sugar Factory twist!

ISLAND OASIS MIMOSA \$15
Take your tastebuds to the islands, after indulging in this banana and melon mimosa you'll want to head straight for the beach!



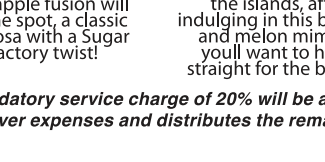
WATERMELON MARGARITA \$19
Enjoy summer in a cup! Refreshing and sweet watermelon paired with fresh lime, agave and Premium Flecha Azul Tequila. This margarita will have you asking for another round. Designed and tasted by Mark Wahlberg



STRAWBERRY MARGARITA \$19
Classic and delicious. Indulge in this classic cocktail made with fresh lime juice, agave, strawberries and Premium Flecha Azul Tequila. Designed and tasted by Mark Wahlberg



MANGO MARGARITA \$19
You can't go wrong with a mango twist on a classic! Enjoy with a Tajin rim



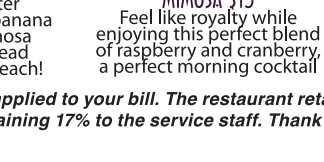
NATTI VICE MIMOSA \$15
Natti Natasha's spin on the delicious Miami Vice! Strawberry, pina colada, coconut rum and Tasha Sparkling Rose. Designed and tasted by Natti Natasha



DIOSA MIMOSA \$15
Sweet and bubbly! The perfect combination to pair berries, lemon and Tasha sparkling rose! Get it in a flight! Designed and tasted by Natti Natasha



YUMMY YUMMY LOVE MIMOSA \$15
Take a sip of this mimosa and travel to the Caribbean! Guava, rum and fresh lemonade topped with Tasha sparkling rose. Designed and tasted by Natti Natasha



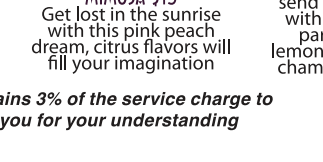
ROM POM POM MIMOSA \$15
Sweet and refreshing! This mimosa blends melon and pineapple perfectly with Tasha sparkling rose. Designed and tasted by Natti Natasha



BABY LOVE MIMOSA \$15
Stunning mimosa! This combination of blue raspberry lemonade is sweet, crisp and tasty! Feel the bubbles of Tasha Sparkling rose with this tasty mimosa. Designed and tasted by Natti Natasha



ROYAL RASPBERRY MIMOSA \$15
Feel like royalty while enjoying this perfect blend of raspberry and cranberry, a perfect morning cocktail



WINES
Chloe Chardonnay \$14
Chloe Pinot Grigio \$16
Silver Gate Brut \$10
Chloe Rose \$14
Tribute Cab \$17
Beso Del Sol Red Sangria \$14
Chloe Rose Prosecco \$16

BEER
Heineken | Corona
Coors Lite



SPARKING SUNRISE MIMOSA \$15
Get lost in the sunrise with this pink peach dream, citrus flavors will fill your imagination



DAY DREAMING MIMOSA \$15
Keep your dreams going when you send your tastebuds on a wild ride with this sweet and sour mimosa paradise. Enjoy raspberry and lemon flavors topped with sparkling champagne for this satisfying treat

A mandatory service charge of 20% will be applied to your bill. The restaurant retains 3% of the service charge to cover expenses and distributes the remaining 17% to the service staff. Thank you for your understanding

APPETIZERS

Sugar factory Mozzarella Sticks \$12

Served with Marinara sauce

Chips & Salsa \$12

Roasted tomatillo, morita salsa

Guacamole \$12

Cilantro, serrano, fresh lime and Chicharron chips

Classic Potato Skins \$13

Loaded Cheddar cheese, sour cream, bacon and scallions

Buttermilk Onion Rings \$13

Served with side of chipotle dipping sauce

Classic Fried Calamari \$15

Served with Marinara sauce

Chicken Fingers \$15

Crispy chicken breast tenders served with classic ranch sauce

Fried Mac and Cheese Pops \$16

Breaded and deep-fried macaroni and cheese served with creamy Marinara sauce

Meatballs \$17

Homemade veal, beef, and pork meatballs, Marinara sauce Mozzarella cheese and Parmesan crostini's

Buffalo Chicken Wings \$18

Tossed in Buffalo sauce and topped with green onions, celery sticks and ranch dressing

Spinach and Artichoke Dip \$18

Melted Mozzarella and Parmesan cheese served with warm tortillas

Sugar Factory Birria Nachos \$21

Tortilla chips, braised brisket, cheese sauce, pico de gallo, jalapeño, guacamole, scallions, cilantro and side of consome

Wing Sample Platter \$26

12 wings, three flavors, four of each lemon pepper, Cajun butter and traditional Buffalo sauce. Topped with green onions and celery sticks. Served with ranch and honey mustard



Sugar Factory Rainbow Sliders \$26

Our classic colorful sliders, served with American cheese, crispy onions, pickles and the signature Sugar Factory sauce accompanied with a complimentary Sugar Factory Duck

Sample Platter \$29

Buttermilk onion rings, crispy chicken tenders, Buffalo wings mac and cheese pops. Served with dipping sauces



SOUPS



Tomato Bisque \$12

Creamy tomato soup, basil, and Parmesan crostini

Classic French Onion \$12

Rich beef broth, caramelized onions and a Swiss and Provolone cheese crouton

Chicken Tortilla Soup \$13

Avocado, queso fresco, roasted corn, and crispy tortilla strips

WRAPS

Served with fries or house salad and pickle spears

Grilled Chicken Caesar Wrap \$14

Grilled chicken, romaine, Parmesan dressing, croutons, Caesar dressing on a spinach wrap

Buffalo Chickpea Wrap \$14

Roasted chickpeas, shredded iceberg lettuce, beefsteak tomato, house made Buffalo sauce and vegan ranch dressing

Buffalo Tofu Wrap \$15

Marinated tofu, shredded iceberg lettuce, beefsteak tomato, creamy avocado, house made Buffalo sauce and vegan ranch dressing

Spicy Turkey Club Wrapper \$15

Turkey, Swiss cheese, bacon, lettuce, tomato, pepperroncini and mustard mayo

Rodeo Chicken Wrapper \$15

Fried chicken strips, Cheddar cheese, lettuce, tomato, ranch dressing on a tomato wrap

Buffalo Chicken Wrapper \$15

Fried chicken strips, Buffalo sauce, lettuce, Blue Cheese dressing on a spinach wrap

Cajun Chicken Wrapper \$15

Blackened chicken, Cheddar cheese, lettuce, red onion, ranch dressing on a tomato wrap

Mediterranean Wrapper \$16

Grilled chicken, lettuce, basil pesto, red onions, sun dry tomato, olives, feta cheese, humus and and lemon oregano vinaigrette on a spinach wrap

BBQ Tempeh Coleslaw Wrap \$16

Sliced Tempeh, Homemade BBQ Sauce, Creamy Coleslaw

FRIES

Sugar Factory Signature Fries \$10

Tossed in sea salt and parsley

Sweet Potato Fries \$11

Tossed in sea salt and brown sugar

Parmesan Truffle Fries \$15

Our golden fries tossed in truffle oil, Parmesan cheese and fresh parsley

Sugar Factory Loaded Fries \$15

Seasoned fries, Cheddar and Mozzarella cheese, bacon, BBQ ranch dressing

BBQ Pull Pork Loaded Fries \$16

Pulled pork, BBQ sauce, bacon bits, super cheesy sauce, crispy onions and green onions

Cheeseburger Loaded Fries \$17

Super cheesy sauce, ground beef, shredded lettuce, tomato, crispy onions, pickles and drizzle with Sugar Factory sauce

Buffalo Chicken Loaded Fries \$17

Super cheesy sauce, breaded Buffalo chicken, ranch dressing and red onions

Brooklynn's Pizza Loaded Fries \$18

Marinara sauce, melted mozzarella cheese, pepperoni



MELTS

Add any soup \$5

Served with fries or house salad and pickle spears



Grilled Cheese Deluxe \$15

American, Swiss, Cheddar and Provolone cheese on sourdough bread

Grilled Four Cheese and Ham \$18

Ham, Provolone, American, aged Cheddar, melted Swiss, on sourdough Bread. Griddled golden brown, Served with creamy Marinara

Patty Melt \$16

8 oz angus beef, caramelized onions, Swiss cheese on Rye bread

Tuna Melt \$16

Homemade tuna, tomato and Swiss cheese

Birria Grilled Cheese \$20

Braised Brisket, American, Swiss, Cheddar and Provolone cheese on sourdough bread and a side of consome

PANINIS

Served with fries or house salad and pickle spears

Veggie Panini \$15

Mushrooms, red onions, tomatoes, roasted red peppers, spinach, Provolone and our pesto sauce

Lechon Panini \$16

Crispy Pulled Pork, Sliced Yellow Spanish Onions, Pork Au Jus

Grilled Chicken Panini \$17

Grilled chicken with Swiss and Parmesan cheese, red onions and field greens drizzled with lemon vinaigrette

Cubano Panini \$17

Pulled pork, Swiss cheese, sliced pickles, mayo and mustard

Roast Turkey Panini \$17

Sliced turkey, avocado, bacon, cheddar, lettuce, tomato and cranberry aioli

Chicken Italiano Panini \$17

Parmesan crusted chicken, fresh Mozzarella, roasted red peppers, pesto sauce and balsamic vinaigrette



THE CLASSICS

Ask Your Server For Tonight's Classic

Roasted Turkey Dinner \$26

Oven Roasted Turkey, Homemade Stuffing, Cranberry Jam, Brown Gravy and Mashed Potato

Prime Rib \$27

Slow roasted ribeye, beef aju, green beans and mashed potatoes

**This item can be cooked to order. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked.*

SALADS

(Add Protein: Chicken \$6, Shrimp \$8, Steak \$10, Salmon \$10)

Caesar Salad \$14

Romaine hearts, shaved Parmesan cheese, croutons, creamy Caesar dressing, Parmesan crostini

Sugar Factory House Salad \$15

Romaine hearts, cucumbers, cherry tomatoes, thinly sliced red onions, basil, housemade croutons and balsamic vinaigrette

Greek Salad \$16

Romaine lettuce, Kalamata olives, Feta, red onion, cucumbers, chopped tomatoes, lemon oregano vinaigrette

Spinach Salad \$16

Spinach greens, strawberries, goat cheese, caramelized walnuts, balsamic vinaigrette

Crispy Buffalo Chicken Salad \$17

Romaine lettuce, Buffalo chicken bites, cherry tomatoes, red onions Cheddar cheese, chopped bacon, ranch dressing

Ginger Sesame Chicken \$18

Shredded cabbage, Julienne carrots, water chestnuts, green onions Mandarin oranges, basil, toasted sesame seeds, roasted peanuts cilantro, crispy wontons, ginger sesame dressing

Southwest Chicken Salad \$18

Crispy fried chicken tenders, cucumbers, tomato, red onion, tortilla strips, Cheddar cheese, mixed greens, BBQ ranch dressing

Bistro Steak Salad \$18

Grilled steak, Mixed greens, chopped bacon, cherry tomato, Blue cheese, red onion, and Balsamic reduction

Tuscan Chicken Salad \$18

Grilled chicken breast, shredded romaine lettuce, roasted red peppers, Mozzarella, grilled mushrooms, drizzled with pesto sauce and our balsamic reduction

Kale and Quinoa Salad \$20

Shredded baby kale, red onions, Kalamata olives, tri-color quinoa, Feta, tomatoes and balsamic vinaigrette

Pan Roasted Salmon Salad \$22

Romaine hearts, avocado, mango, cucumbers, roasted bell peppers, thinly sliced red onions, cilantro, basil, croutons and lemon vinaigrette

QUESADILLAS

Flour Tortilla, Served with Pico de Gallo & Oaxaca Crema

Cheesy Quesadilla \$12

Oaxaca and Chihuahua cheese, queso blanco

Pollo Quesadilla \$15

Marinated chicken, cebollin

Carnitas Quesadilla \$15

Authentic carnitas, onions, cilantro, salsa Michoacana

Carne Asada Quesadilla \$16

Steak, salsa fresca, onions, cilantro, guacamole

Birria Quesadilla \$16

Savory braised beef, onions, cilantro, chile de arbol salsa

Sugar Factory Quesadilla \$16

Grilled chicken, bacon, shredded cheese, diced tomatoes and ranch dressing

Shrimp Quesadilla \$17

Oaxaca and Chihuahua cheese, shrimp

TACOS

Corn tortillas served with rice and beans

Three tacos per order

Veggie \$16

Corn, cauliflower, mushrooms, cilantro, Poblano sauce, ancho spice pumpkin seed

Gringo \$17

Ground beef Picadillo, rajas, crema agria, lettuce and pico de gallo

Pollo \$18

Enchilado Marinated chicken, cilantro, avocado salsa, onions and queso fresco

Carnitas \$19

Authentic carnitas, costra de que queso, cilantro, onions, salsa Michoacana

Ensenada Fish Taco \$20

Served crispy or grilled, pico de gallo, cabbage, guajillo crema

Carne Asada \$21

Steak, salsa fresca, onions, cilantro, guacamole

Birria \$22

Savory braised beef, cilantro, salsa roja, onions, costra de queso, side of consome

FAJITAS

Corn tortillas served with rice and beans, Variety of peppers, tomatoes, onions, cilantro, sour cream and pico de gallo



Fajitas El Jardin \$20

Garden Vegetables

Chicken \$22

Shrimp \$24

Grilled Steak \$26

BURGERS

8oz Angus Beef Served with Signature Fries *Upgrade Onion Rings \$5*



The Signature Sugar Factory Burger \$19

8 oz angus beef, melted Cheddar cheese, pickles, shredded lettuce, tomato, crispy onions, and Sugar Factory sauce. Served on a toasted brioche bun

The All-Natural Turkey Burger \$19

8 oz fresh turkey burger, melted Provolone, with shredded lettuce, tomato, caramelized onions, crispy onions, sautéed mushrooms, and herb mayo. Served on a toasted brioche bun



Blue Cheese Bacon Burger \$20

8 oz angus beef, Blue cheese crumbles, crispy applewood bacon, pickles, shredded lettuce, tomato, sautéed mushrooms, caramelized onions, crispy onions, and Sugar Factory sauce. Served on a toasted brioche bun



California Veggie Burger \$20

Vegan patty served on a toasted brioche bun with melted Provolone, sliced avocado, shredded lettuce, tomato, crispy onion, herb mayo



The Big Cheesy \$20

8 oz angus beef, topped with melted American cheese, creamy mac and cheese, applewood bacon, pickles, shredded lettuce, tomato, crispy onions, and BBQ sauce. Served on a toasted brioche bun

Western Burger \$20

8 oz angus beef with caramelized onions, bacon, hickory BBQ sauce and cheddar cheese on a toasted brioche bun



Flaming HOT Cheetos Burger \$22

8 oz angus beef topped with Flaming Hot Cheetos, crusted Pepper Jack cheese, more melted Pepper Jack, pickles, shredded lettuce, tomato, crispy onion, and Chipotle mayo Served on a crushed Flaming Hot Cheetos toasted brioche bun



Waffle Breakfast Burger \$22

8 oz angus beef, topped with melted Cheddar cheese, applewood bacon, country sausage, fried egg, hash brown, and sausage country gravy. Served on a toasted brioche bun



South Beach Flair \$25

8 oz angus beef topped with shrimp, pickles, plantains, applewood bacon, shredded lettuce, tomato, crispy onions, chipotles mayo, and chimichurri sauce. Served on a toasted brioche bun

24K Gold Burger \$150

This 24K gold covered Signature Factory monster burger is dripping in 24K gold leaf and served with freshly dusted golden French fries and a 24K golden milkshake. The 24K rich chocolate golden milkshake is blended with a Ferrero Rocher® golden truffles and topped with a golden draped chocolate donut. A gold dusted milk chocolate macaroon and gold dusted vanilla ice cream bar with golden Ferrero Rocher® truffles. Served in a decadent dark chocolate mug dripping in 24K edible gold. This item is made to order and requires additional time to prepare.



SMASHED BURGERS

Served with Signature Fries

Super Cheesy Burger \$23

Two double Angus beef burgers served on a toasted brioche bun with Sugar Factory sauce, pickles, sliced tomato, shredded lettuce and crispy onions.

Topped with our super cheesy sauce table side

Super Cheesy Smoky Bacon Burger \$26

Two double Angus beef burgers served on a toasted brioche bun with Applewood bacon, pickles, sliced tomato, shredded lettuce, crispy onions and BBQ sauce. Topped with bacon bits and our super cheesy sauce table side



SANDWICHES

Served with French Fries and pickle spears

Cajun Chicken \$15

Blackened chicken, red onion, Cheddar cheese, mustard mayo on sourdough bread

Philly Chicken Sandwich \$16

Caramelized onions, peppers, Provolone cheese on a baguette

The Rachael \$16

Roasted turkey, Swiss cheese, sliced pickles and 1000 island dressing on whole wheat mountain bread

Veronica's Reuben Sandwich \$17

Corn beef, sauerkraut, Swiss cheese, 1000 island on toasted Marmalade Rye Bread

Buffalo Chicken Sandwich \$17

Crispy breaded chicken tossed in Buffalo sauce, herb mayo, shredded Romaine lettuce, sliced tomato on toasted brioche bun

The Southern Cowboy \$18

Crispy chicken, applewood bacon, Cheddar cheese, BBQ sauce, shredded lettuce, tomato, crispy onions on toasted baguette

Grilled Chicken Breast Sandwich \$18

Melted Swiss cheese, sliced avocado, Romaine lettuce, sliced tomato, herb mayo on toasted baguette

Pastrami Sandwich \$18

Pastrami with sauerkraut, Swiss cheese on grilled Rye bread. Served with mustard on the side

Linda's French Toast Monte Cristo \$18

Sweet and savory classic Monte Cristo layered with country ham, roasted turkey, and Swiss cheese and uted with powdered sugar

Hot Honey Crispy Sandwich \$19

Crispy breaded chicken tossed in hot honey, sliced pickles, mayo on toasted brioche bun

The Sugar Factory Club \$19

Roasted turkey breast, applewood bacon, pickles, Provolone and Cheddar cheese with Romaine lettuce, sliced avocado, vine ripened tomatoes, herb mayo on sourdough bread

Steak Sandwich Melt \$20

Seared thinly sliced steak with caramelized onions, sautéed mushrooms and herb mayo. Topped with melted Provolone and Parmesan cheese on a toasted baguette.

Chicken Parmesan \$22

Crispy Chicken breast, Marinara sauce, melted Mozzarella cheese, parmesan cheese on a toasted baguette

Spicy Chicken Alla Vodka \$23

Crispy chicken breast topped with spicy Vodka Sauce melted Mozzarella and Burrata cheese on a toasted baguette



STIR FRY

Chicken Stir Fry \$22

A combination of thinly sliced chicken breast, green and red bell peppers, Napa cabbage, onions, carrots, and green onions tossed in honey garlic sauce and served over steamed white rice. Topped with crispy wontons and toasted sesame seeds

Firecracker Shrimp Stir Fry \$24

A combination of crispy spicy shrimp, green and red bell peppers, Napa cabbage, onions, carrots, and green onions tossed in honey garlic sauce and served over steamed white rice. Topped with crisp wontons and toasted sesame seeds

Garlic Steak Stir Fry \$26

A combination of thinly sliced steak, green and red bell peppers Napa cabbage, onions, carrots, and green onions tossed in honey garlic sauce and served over steamed white rice. Topped with crispy wontons and toasted sesame seeds

Garlic Noodle Stir Fry Combo \$28

A combination of steak, Shrimp and chicken, green and red bell peppers Napa cabbage, onions, carrots, and green onions tossed in honey garlic sauce.

HAWAII SWEET ROLL SANDWICH PLATTERS

Platters serves 2 to 4 people / comes with 2 Pickle Spears

BBQ Pork \$24

Pulled pork, pickles, BBQ sauce, crispy onions on a toasted Hawaiian roll platter topped with everything bagel seasoning.

The Reuben \$26

Corned beef, thousand island, sauerkraut, melted Swiss cheese on a toasted Hawaiian roll platter topped with everything bagel seasoning.

The Pastrami \$26

Pastrami, pickles, Dijonaise, Swiss cheese on a toasted Hawaiian roll platter topped with everything bagel seasoning.

Tuna Salad \$28

Albacore Tuna, mayo, lettuce, tomato, pickle on a toasted bun topped with everything bagel seasoning.

Breakfast Hawaii Roll \$25

Eggs, Hash brown, bacon, sausage, American cheese



PASTA

Chicken \$8, Shrimp \$10, Salmon \$10, Steak \$12, Lobster \$18

Spaghetti Marinara \$16

Marinara with roasted garlic, basil and Parmesan cheese

Penne Alfredo \$18

Roasted garlic, basil and Parmesan cheese

Spaghetti Bolognese \$18

Home-made Bolognese, spaghetti

Fettuccine Alfredo \$18

Creamy Alfredo sauce

Chicken Penne Alfredo \$20

Roasted garlic, basil and Parmesan cheese

Cajun Chicken Penne Alfredo \$20

Spicy Alfredo sauce, roasted garlic, basil and parsley

Spaghetti and Meatballs \$24

Homemade Marinara with roasted garlic, basil, Parmesan cheese, veal pork and beef meatballs

Shrimp Penne Alfredo \$26

Alfredo with roasted garlic, basil and Parmesan cheese with fresh shrimp

Spicy Penne Vodka \$28

Calabrese pepper, tomato cream sauce, Parmesan cheese and Burrata cheese, Parmesan crostini

Chicken Parmesan \$35 (Serves 2)

Crispy chicken breast, Marinara sauce, Mozzarella cheese, Parmesan cheese, Spaghetti pasta

Spicy Chicken Penne Alla Vodka \$36 (Serves 2)

Crispy chicken breast topped with Vodka sauce melted Mozzarella and Burrata cheese, calabrese peppers and tomato cream sauce

Seafood Fra Diavolo \$44

Shrimp, calamari, lobster, spicy Marinara served over spaghetti



CEVICHEs

CEVICHE MR 305 \$22

Shrimp, white fish, cucumber, cilantro, avocado, toasted guajillo, jalapeño and red onion

Peruvian Ceviche \$25

Fresh, white fish, sliced red onions, aji amarillo, lime juice, cilantro and boiled corn

SUSHI ROLLS

Crispy Rice Spicy Tuna \$21

Crispy sushi rice, spicy marinated tuna, guajillo mayo, unagi serrano sauce and cilantro

Carne Asada Roll \$24

Carne asada, avocado, cream cheese, pico de gallo and guajillo crema

Miami Roll \$24

Crispy shrimp, crab, plantain, green onion, eel sauce and crunchies

Firestone Roll \$24

Spicy tuna, Nori, cucumber, avocado, Serrano pepper, Masago and Sriracha mayo

EL BARCO \$126

Giant Sushi & Ceviche Boat - Serves 4-6 people

Comes with Ceviche Mr 305, Peruvian Ceviche, Carne Asada Roll, Miami Roll and Firestone Roll, wazabi and ginger sauce, chips and cucumber salad

ENTREES

🍴 Served with any two of our fabulous sides

Lomo Saltado \$18

Beef tenderloin, sautéed with red onion, tomatoes, aji amarillo, fries, soy sauce. Served with rice

Shrimp Scampi \$22

Butter garlic, white wine sauce, parsley, pepper served over rice

Country Fried Chicken \$24

Mushrooms and sausage, brown gravy, mashed potato

🍴 Pan Roasted Salmon \$24

Topped with lemon tomato herb sauce

Chicken Piccata \$26

Lemon, white wine sauce, fried capers over spaghetti

Chicken Marsala \$28

Sautéed mushrooms, marsala wine sauce, over spaghetti

🍴 Rib-Eye \$36

Grilled 12oz boneless cut, served with roasted asparagus and mashed potatoes

🍴 T-Bone Steak \$38

18oz grilled with rosemary, roasted garlic, cracked pepper, evoo. Ideal for heartier appetites

Angus Filet \$42

8 oz center cut angus filet, pan seared and topped with herb butter

Roasted Twin Maine Lobster Tails \$49

Whole Maine lobster tails served with lemon and melted butter

Angus Filet and Maine Lobster Surf and Turf \$79

8oz angus topped with herb butter and a roasted whole Maine lobster tail with lemon and melted butter



SIDES

Rice \$8 | House Salad \$8 | Signature Fries \$8 | Mac and Cheese \$9
Mashed Potato \$9 | Roasted Cremini Mushrooms \$9 | Steamed Broccoli \$9
Green Beans Almodine \$9 | Sautéed Garlic Spinach \$9 | Grilled Asparagus \$9

CLASSIC SHAKES



Vanilla \$13

Vanilla ice cream blended with vanilla sauce. Served in a caramel swirled mug topped with whipped cream and white chocolate curls

Chocolate \$13

Chocolate ice cream blended with melted chocolate sauce topped with whipped cream and dark chocolate shavings

Strawberry \$13

Strawberry ice cream blended with strawberry sauce topped with whipped cream and white chocolate strawberry shavings

Cookie Jar \$15

Vanilla ice cream blended with Oreos® cookie crumbles, chocolate chips, caramel sauce, and chocolate sauce topped with Oreos® cookies, mini chocolate chips, whipped cream, drizzled with more caramel sauce and a rainbow whirly pop

Mamey \$13

Vanilla ice cream blended with mamey puree and served in a white chocolate swirled mug topped with whipped cream and white curls

Butterfinger® \$15

Vanilla ice cream blended with Butterfingers® and served in a chocolate swirled mug topped with whipped cream, crumbled Butterfingers®, and a fun sized Butterfinger®

Nutella Banana \$15

Vanilla ice cream blended with Nutella® and sliced bananas, and served in a chocolate swirled mug, topped with whipped cream and rainbow sprinkles

Trigo (Wheat) \$13

Vanilla ice cream blended with honey snacks cereal and vanilla sauce and served in a condensed milk swirled mug, topped with whipped cream and honey puffed wheat

Mango \$13

Mango ice cream blended with vanilla sauce and served in a honey swirled mug topped with whipped cream and mango pieces

Horchata \$13

Vanilla ice cream blend with a cinnamon vanilla sauce and served in a sweet condensed milk swirled mug, topped with whipped cream and cinnamon sugar drizzle

INSANE MILKSHAKES

Giggle Snickers® \$19

Vanilla shake blended with caramel, peanuts, served in a chocolate caramel popcorn mug, topped with fried Oreos®, gummy worms, peanuts, chocolate and dulce de leche sauce, whipped cream and a Snickers® bar

Cookie Monster \$19

Cookies n cream shake served in a cookie crumble mug, topped with chocolate chip cookies, whipped cream, cookie monster cupcake, mini chocolate chips and blue chocolate drizzle

Rainbow Brite \$19

Vanilla ice cream served in a tie dye mug, topped with a rainbow unicorn pop, a vanilla rainbow cake, whipped cream, white chocolate sauce and a birthday candle

Carnival Fried Oreos® \$19

Cookies n cream shake served in a chocolate Oreos® cookie crumble mug, topped with silver dollar pancake stack, fried Oreos®, Oreos® pieces, whipped cream, powdered sugar, a strawberry and chocolate sauce drizzle

Waffle Ice Cream Sandwich \$19

Vanilla shake served in a decorated vanilla sprinkle mug, topped with a waffle ice cream sandwich tower, a whirly lollipop, whipped cream and caramel and white chocolate drizzle

Strawberry Cheesecake \$19

Strawberry ice cream blended with NY cheesecake, served in a decorated vanilla pink curl mug, topped with a NY cheesecake slice, strawberry toppings, whipped cream, gummy strawberries and drizzled strawberry sauce

Brownie Volcano Explosion \$19

Chocolate shake served in a chocolate frosted mug, mini chocolate chips, topped with a chocolate frosted donut, a brownie ice cream bar, chocolate pocky cookies, whipped cream and dark and white chocolate drizzle

Salted Caramel Cheesecake \$19

Vanilla ice cream blended with salted caramel sauce and chocolate chips, served in a chocolate frosted mug with mini pretzels, topped with a NY cheesecake slice, vanilla cupcake, mini pretzels, whipped cream and salted caramel drizzle

Oreos® Madness \$19

Cookies n cream shake served in a chocolate sprinkle mug, topped with a Oreos® cupcake tower, whipped cream, Hershey's®, Oreos® bar, chocolate sauce and powdered sugar

Chocolate Peanut Butter Cup Mania \$19

Vanilla ice cream blended with Reese's® pieces, served in a peanut butter mug, topped with a giant chocolate cake, peanut butter cups, Reese's®, whipped cream and drizzled chocolate sauce

Maple Grand Slam \$20

Vanilla ice cream served in a white confetti mug, topped with silver dollar pancakes, mini waffles, crispy maple bacon, whipped cream, more confetti and maple syrup drizzle

S'mores \$20

Chocolate and coffee ice cream blended with espresso, toasted marshmallow, topped with an insane seven layer S'more cookie, served on top of a chocolate covered mug with Hershey® bar pieces and dusted with graham cracker crumble and pieces

LA VENTANITA

Espresso \$4 | Drip Coffee \$4 | Double Espresso \$5 | Caffé Americano \$6

Cappuccino \$6 | Caffé Latte \$6 | Nutella Latte \$6

Caramel Macchiato \$7.50 | Lucky Charm Blue Latte \$8

HOT CHOCOLATTE

Classic Hot Chocolate \$10

Sometimes the most simple things are the best! Enjoy our rich classic hot chocolate made from scratch with smooth rich milk chocolate and topped with mini marshmallows and chocolate curls

S'mores Hot Chocolate \$10

You'll feel like you're toasting marshmallows over a campfire when you take a sip of this delicious S'mores, hot chocolate! Made with rich decadent milk chocolate and toasted marshmallows and then topped with homemade whipped cream, Hershey® chocolate pieces, graham cracker crumbs, and a marshmallow rim!

Pink Unicorn Hot Chocolate \$10

As unique as a unicorn and as pretty as a princess, you don't want to miss out on this fun flavorful PINK hot chocolate! Made with rich pink white chocolate and topped with homemade whipped cream, colorful marshmallows, pink and blue chocolate sauce and shining star sprinkles

SWEET ENDINGS

Add one scoop of ice cream \$5 two scoops \$8

Etti's Apple Pie \$8

Whipped cream, powdered sugar and cinnamon

Red Velvet Cake \$8

Raspberry sauce, whipped cream, pink curls

Oreo Cookie Layer Cake \$8

Chocolate sauce and cookie crumble

Carrot Cake \$8

Caramel sauce and whipped cream

Key Lime Pie \$9

Whipped cream, white chocolate

Chocolate Cheesecake \$9

Chocolate sauce and whipped cream

Reese's® Peanut Butter Cheesecake \$9

Chocolate sauce and whipped cream

New York Syle Cheesecake \$9

Whipped cream and powder sugar

Dutch Apple Cheesecake \$9

Apple compote, walnuts, raisins powdered sugar, cinnamon curls AND graham powder

Oreos® Stuffed Chocolate Chip Cookie Ice Cream Sandwich \$19

Cookies and cream ice cream sandwiched in between two Oreos® stuffed chocolate chip cookies, topped with whipped cream, Oreos® cookie crumble and drizzled with chocolate sauce

The Classic \$19

Giant scoops of vanilla, chocolate, and strawberry ice cream covered with hot fudge and topped with sprinkles, whipped cream, and a gummy cherry on top!

Strawberry Cheesecake Overload \$20

Three scoops of strawberry ice cream with New York cheesecake chunks and strawberries topped with strawberry sauce, whipped cream, and white chocolate strawberry shavings

Cookie Jar \$21

Giant scoops of cookies & cream topped with caramel sauce, hot fudge, whipped cream, crushed Oreos®, and homemade chocolate chip cookie chunks

Chocolate Blackout \$21

Giant scoops of chocolate ice cream, chocolate chips, chocolate brownie chunks, and topped with hot fudge, whipped cream, and chocolate sprinkles with a gummy cherry on top!

Banana Split \$21

Giant scoops of strawberry, chocolate, and vanilla ice cream with strawberries, caramelized bananas, and chocolate malt balls topped with hot fudge, strawberry and caramel sauce, whipped cream, toasted walnuts, and powdered sugar with a gummy cherry on top!

World Famous Sugar Factory King Kong Sundae \$99

20 scoops of ice cream covered with hot fudge, caramel and strawberry sauces, caramelized banana, marshmallows, chocolate chip cookie chunks, a glazed donut, a vanilla cupcake, white chocolate strawberry, gummy bears, M&M's®, Skittles®, Oreos® cookie crumbles, rainbow and chocolate sprinkles, graham cracker crumbles, waffle cones, unicorn pops, candy necklaces, and topped off with whipped cream and gummy cherries!



SMOOTHIES

Berry Berry Smoothie \$10

Mix berry, banana and apple juice

Protein Dream Smoothie \$12

Peanut butter, almond milk and banana and all natural protein powder

Super Green Smoothie \$12

Spinach, kale, mango, banana and almond milk

Pitaya Smoothie \$13

Pitaya, mango, banana and apple juice

Blueberry Protein Shake \$13

Fresh blueberries, almond milk, all natural protein powder and chia seeds



ICED SPECIALTY COFFEES

Made with Cold Brew Coffee

Cookies and Cream \$13

Perfect combination of cookies and cream coffee and freshly baked Belgian waffle to level up your brunch

Nutella® \$13

Delicious mix of Nutella® and coffee to kick start your day on a sweet note! Topped with Nutella® drizzled waffle

Salted Caramel \$13

No brunch is complete without this delicious salted caramel iced coffee topped with fresh Belgian waffle and even more salted caramel drizzle

Mocha \$13

Don't be surprised if this decadent, chocolate twist on a iced coffee becomes your brunch favorite! Topped with chocolate drizzled homemade waffle



COFFEE

Served hot or iced

Honey Bee Latte \$8

Made with almond milk

Brown Sugar Latte \$8 | Thai Tea Latte \$8

Golden Latte \$8

Espresso, turmeric, honey, cinnamon, vanilla, almond milk

The Carlos \$7

Piping hot espresso, topped with whipped cream and cocoa powder

Mochaccino \$7

Pure melted dark chocolate and a double shot of espresso, topped with whipped cream, crushed malt balls, and dark chocolate shavings.

Chocolate Cappuccino \$7

Steamed milk chocolate and a double shot of espresso, topped with white chocolate shavings and served with mini chocolate chip cookies

Sugar Factory Cappuccino \$7

Steamed white chocolate milk, a double shot of espresso, and milk chocolate, topped with whipped cream and chocolate shavings

*We try to identify ingredients that may cause allergic reactions for those with food allergies. Our food production staff is trained on the severity of food allergies. We label items with possible allergen-containing ingredients; however, there is always a risk of contamination. There is also a possibility that manufacturer of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of that risk. Please be aware that our facility prepares foods and uses ingredients in our products that contain nuts, nut oil, shellfish, wheat, milk, cheese, casein and products that cause other common food allergies. If you have any type of food allergy, please refrain from eating our product.

EGGS YOUR WAY

Served Daily M-F 9am-2pm, Sat-Sun 9am-4pm

Served with your choice of white toast, marble rye toast, whole grain mountain bread, artisan muesli bread and home fries (add Cheddar Spiked Biscuit \$5)

Three Eggs - Choice of Egg Whites

Hickory Smoked Bacon \$13 | Pork Sausage \$13 | Turkey Bacon \$14
Chicken Sausage \$13 | Steak \$24 | Ham \$14 | Canadian Bacon \$14

SKILLETS

Served Daily M-F 9am-2pm, Sat-Sun 9am-4pm

Biscuits and Gravy Skillet \$15

Cheddar Spiked Biscuits, Homemade Breakfast Sausage Gravy

Chilaquiles Verdes \$15

Crispy corn tortillas tossed on salsa verde poblano crema topped with queso fresco and cilantro

Chilaquiles Rojos \$15

Crispy corn tortillas tossed in our morita salsa topped with queso fresco, red onion, oaxaca crema, refried beans

Corn Beef Hash and Eggs \$16

Homemade corn beef hash, caramelize onions, potatoes and choice of eggs

El Parce \$17

Corn Masa Arepa, scrambled eggs with bell peppers, green onion, black beans and Queso fresco.

El Chamo \$17

Two Fried Eggs, Avocado, Black Beans, Shredded Beef and Sweet Plantain.

La Mulata \$17

Scrambled Eggs, Ham, Tostada Cubana and Home Fries.

Las Maracas \$17

Gallo Pinto, Carne Asada, Fried Cheese, Two Fired Eggs and Tortillas.

Birria Benedict \$17

Two Home Made Corn Masa Sope Tortillas, Beef Birria, Poached Eggs, Guajillo Hollandaise, Onion, Cilantro and Pickled Onions. Served with rice and beans.



OMELETS

Served Daily M-F 9am-2pm, Sat-Sun 9am-4pm

Served with your choice of white toast, marble rye toast, whole grain mountain bread, artisan muesli bread and home fries (add Cheddar Spiked Biscuit \$5)

Sugar Factory Omelet \$17

Three farm fresh eggs, diced baked ham, aged cheddar, onions, peppers, parsley served with home fries

Four Cheese Omelet \$17

Melted mozzarella, aged cheddar, Provolone, brie, and fresh herbs served with home fries

Egg Whites and Spinach Omelet \$17

Roasted onions, tomatoes crimini mushrooms, parsley served with home fries

Veggie Omelet \$17

Three farm fresh eggs, melted cheddar cheese, fresh herbs, roasted mushrooms, sliced onions, diced tomatoes, green and red bell peppers, green onions, asparagus and spinach served with home fries

Meatlover \$18

Ham, bacon, Cheddar cheese and pork sausage

Western Omelet \$18

Three farm fresh eggs, diced ham, melted Swiss cheese, green and red peppers and fresh herbs served with home fries

Smoked Salmon \$18

Onions, cream cheese drizzle and salmon

Ham & Cheese Omelet \$18

Three farm fresh eggs, diced baked ham, cheddar cheese, sliced onions, diced tomatoes and fresh herbs served with home fries

Philly Cheesesteak Omelette \$18

Shaved Steak, Caramelized Onions, Red and Green Peppers, Cheddar Cheese

305 Omelett \$21

Shrimp, steak, onions, peppers, feta cheese, plantain and salsa

BREAKFAST COMBOS

Served Daily M-F 9am-2pm, Sat-Sun 9am-4pm

Served with your choice of white toast, marble rye toast, whole grain mountain bread, artisan muesli bread and home fries (add Cheddar Spiked Biscuit \$5)

Pancake Combo \$15

Two eggs, bacon strips, pork sausage with a buttermilk pancake stack

French Toast Combo \$15

Two eggs, bacon strips, pork sausage with with French toast

Waffle Combo \$15

Two eggs, bacon strips, pork sausage with a waffle

Steak and Egg Combo \$30

Full stack of buttermilk pancakes with three eggs and steak

BENEDICTS

Served Daily M-F 9am-2pm, Sat-Sun 9am-4pm



Eggs Benedict \$15

Poached eggs, Canadian bacon, English muffin and Hollandaise sauce

Waffle Eggs Benedict \$16

Poached eggs, Canadian bacon, mini waffles and Hollandaise sauce

Top of the Morning \$17

Pastrami, poached eggs, English muffin and Hollandaise sauce

Manhattan Benedict \$18

Poached eggs, smoked salmon, waffle hash, English muffin, and Hollandaise sauce

BREAKFAST SIDES

Served Daily M-F 9am-2pm, Sat-Sun 9am-4pm

Home Fries Potatoes \$6 | Croissants \$6 | Chicken Sausage \$7

Hickory Smoked Bacon \$7 | Pork Sausage \$7 | All Natural Turkey Bacon \$7

Canadian Bacon \$7 | Ham \$7 | Blueberries and Strawberries \$7

WAFFLES

Served All day Everyday

Add one scoop of ice cream \$5 two scoops \$8

Belgian Waffle \$9

Powdered sugar and maple syrup

Good Morning Waffles \$14

Add two eggs or ham, bacon or pork sausage

Banana Waffle \$14

Caramel sauce, fresh sliced bananas, whipped cream and powdered sugar

Chocolate Chip Waffle \$14

Topped with chocolate chips and whipped cream

Nutella® Waffle \$14

Nutella® drizzle, whipped cream and powdered sugar

Fresh Fruit Waffle \$14

Blueberries, strawberry, raspberry, whipped cream and strawberry sauce

Peach Waffle \$14

Peaches, cinnamon sugar, whipped cream and powdered sugar

Guava Waffle \$14

Cream cheese cream, guava sauce and powdered sugar

Dutch Apple Waffle \$14

Apple cinnamon compote, walnuts, powdered sugar and caramel sauce

Strawberry Cheesecake Stuffed Waffle \$15

Warm waffles stuffed with strawberries and delicious NY cheesecake.

Topped with strawberries, whipped cream and strawberry sauce

Ice Cream Waffle \$15

Topped with two scoops of ice cream

chocolate drizzle and whipped cream

Strawberries and Cream Waffle \$15

Glazed strawberries, whipped cream and strawberry sauce

Smore's Waffle \$18

Hershey's® chocolate pieces, fluffy marshmallow, chocolate sauce, graham cracker and powdered sugar

Fruity Pebbles Waffle \$18

Baked with fruity pebbles cereal, topped with vanilla ice cream, whipped cream, vanilla and raspberry sauce

Oreo® Nutella® Waffle \$18

Fried Oreo® cookies topped with vanilla ice cream, crumbled oreos, shredded coconut, chocolate chips, drizzled with peanut butter and Nutella®

Banana Split Waffle \$20

Vanilla, chocolate, strawberry, sprinkles, Fresh strawberries, chocolate, caramel and strawberry sauce topped with rainbow sprinkle, powdered sugar and malt balls

Blackout Brownie Chocolate Chip Pop Waffle Tower \$22

two Belgian waffles baked with chocolate chips, stacked and topped with vanilla ice cream, chunks of our homemade fudge nutty brownies and ice cream bar, drizzled with Nutella®, chocolate and caramel sauce

Chicken and Waffles \$25

Buttermilk fried chicken served over our classic waffle with whipped butter warm maple syrup

Hot Honey Chicken and Waffles \$29

Buttermilk fried chicken and waffle tossed in our hot honey sauce served over our classic waffle with whipped butter and warm maple syrup



FRENCH TOAST

Served Daily M-F 9am-2pm, Sat-Sun 9am-4pm

Add one scoop of ice cream \$5 two scoops \$8

French Toast \$10

Powdered sugar and cinnamon

Gracie's Strawberry Croissant French Toast \$13

Fresh baked croissant with baked strawberries inside, topped with fresh strawberries

Reese's Pieces Churro French Toast \$14

Our churro French toast piled high and topped with vanilla ice cream, Reese's® peanut butter cups and Reese's® pieces, drizzled with peanut butter and chocolate sauce

Cinnamon Toast Crunch Churro French Toast \$14

Our churro French toast piled high and topped with vanilla ice cream and cinnamon toast crunch cereal, drizzled with vanilla and caramel sauce

Banana Foster French Toast \$14

Caramelized bananas, chocolate shaving, whipped cream and powdered sugar

305 French Toast \$14

Two fried eggs, ham slices, American

cheese dusted with powdered sugar

Churro French Toast \$14

Brown butter sugar topping with whipped cream and cinnamon sugar

Lorraine's Apple French Toast \$15

Apple compote, caramel sauce, cinnamon and powdered sugar

Banana Cream French Toast \$15

Topped with fresh banana slices, graham cracker crumble and whipped cream

Nutella® Peanut Butter Crispy French Toast \$15

Topped with fresh berries and graham cracker, drizzled with peanut butter and Nutella®

Strawberry Shortcake French Toast \$16

Cheesecake slices, strawberry slices, strawberry sauce, whipped cream and powdered sugar

BREAKFAST ENSEMBLES

Classic Bowl Of Oatmeal \$8

With raisins and bananas with fresh blueberries and strawberries

Greek Yogurt Breakfast \$8

Greek yogurt topped with fresh strawberries and blueberries, drizzled with honey and granola

Ricotta Toast \$13

Our artisan multi-grain bread grilled and topped with fresh ricotta, berries and honey

Avocado Mash Slices \$14

Mashed avocado on toasted multi-grain bread topped with extra virgin olive oil, salt, pepper and burrata cheese with two poached eggs on top with a drizzle of fresh lime juice

Mediterranean Toast \$14

Our artisan multi-grain bread grilled and topped with mashed avocado, red pepper flakes, cherry tomatoes, extra virgin olive oil, Feta cheese, red onion sunny side up eggs and balsamic reduction

Pesto Chicken Power Bowl \$14

Tri color quinoa, marinated grilled chicken, Feta cheese, cherry tomatoes and sunny side up eggs, drizzled with our homemade pesto sauce

Chicken Sausage Quinoa Power Bowl \$14

Tri color quinoa, chicken sausage, crimini mushrooms, cherry tomatoes, baby kale, goat cheese and sunny side up eggs with shaved Parmesan

Quinoa Carnitas Breakfast Bowl \$14

Slow roasted pork carnitas nestled on tricolor quinoa, topped with two poached eggs, fresh baked tortilla chips and drizzled with sour cream

The Body Builder \$20

Buckwheat pancakes, egg whites, two chicken sausages and two strips of turkey bacon

Fried Chicken And Waffle \$25

Country fried chicken topped on our golden waffle, drizzled with honey and dusted with powdered sugar

King Combo \$28

Full stack of buttermilk pancakes with three eggs and 12 oz flank steak

Breakfast Board \$44

Waffles, pancakes, French toast, bistro steak, bacon, hash browns, breakfast sausage, hard boiled eggs, blueberries, sliced banana, strawberries, sourdough toast, French croissant, maple syrup, strawberry jam, chocolate chips

Feeds 4-6 people (20 min Wait Time)



PANCAKE WRAPS

Served Daily M-F 9am-2pm, Sat-Sun 9am-4pm

Served with Home Fries

Classic Pancake Wrap \$15

Giant pancake stuffed with scrambled egg, bacon, and American cheese and powder sugar

Muscle Man Pancake Wrap \$15

Chicken sausage, egg whites and Cheddar cheese wrapped in an oversized pancake and powder sugar

Cali Pancake Wrap \$16

Scrambled eggs, chicken sausage, avocado baby spinach, Cheddar and our chipotle aioli and powder sugar

Country Breakfast Wrap \$16

Scrambled eggs, pork sausage, potatoes and American cheese wrapped in a giant pancake and powder sugar

Western Pancake Wrap \$16

Omelet with Cheddar cheese wrapped in a giant pancake and powder sugar

Mac Daddy Buffalo Chicken Mac 'N' Cheese Pancake Wrap \$20

Crispy Buffalo chicken and our cheesy mac n' cheese stuffed into an oversized pancake, powder sugar

KIDS MENU

Kids 12 and under

Kids Pancake \$9

One Pancake, Syrup, Whipped Cream

Kiddo Combo \$9

One egg your way and one buttermilk pancake

Young'um French Toast \$8

Classic french toast, one egg your way

Kiddie Breakfast \$8

One egg your way with Fries

Kiddie Chicken Finger \$8

Served with French fries

Kiddie Grilled Cheese \$8

Served with French fries

Bambino Spaghetti \$10

Served with one meatball

Cub Hamburger \$12

2 cub slider with French fries

Youngster Cheeseburger \$12

2 cub sliders with cheese and French fries

ICED TEAS

Strawberry \$9 | Passion fruit \$9 | Raspberry \$9 | Peach \$9 | Mango \$9

FRESH SQUEEZE LEMONADES

Watermelon \$9 | Strawberry \$9 | Mango \$9 | Passion Fruit \$9 | Cucumber Mint \$9

PANCAKES

Add one scoop of ice cream \$5 two scoops \$8

Short Stack Of Buttermilks \$12

Buttermilk pancakes, powder sugar and mapple syrup

Fruity Pancakes \$14

Buttermilk pancakes topped with strawberry, raspberry, blueberry, banana, raspberry sauce whipped cream and powder sugar

Dulce De Leche Pancakes \$14

Buttermilk pancakes topped with dulce de leche sauce, candy pecans, whipped cream and strawberries

Chocolate Chip Pancakes \$14

Buttermilk pancakes topped with chocolate sauce, chocolate chips, whipped cream, a half chocolate chip cookie and powder sugar

Nutella® Pancakes \$14

Buttermilk pancakes topped with Banana and strawberry slices, Nutella®, whipped cream and powdered sugar

Peanut Butter Cup Pancakes \$14

Buttermilk pancakes, chocolate sauce, Reece's peanut butter cup, nutter butter cookies, whipped cream and powdered sugar

Blueberry Pancakes \$14

Buttermilk pancakes baked with blueberries, topped with blueberry toppings, whipped cream and powdered sugar

Banana Strawberry Pancakes \$15

Buttermilk pancakes, white chocolate and raspberry sauce, topped with bananas, strawberry, white chocolate chips, whipped cream and powder sugar

Strawberry Pancakes \$15

Buttermilk pancakes, white chocolate sauce, chocolate chips, topped with strawberry topping, whipped cream and powder sugar

Smore's Pancakes \$16

Buttermilk pancakes, marshmallow fluff, chocolate sauce, Hershey's bar pieces topped with torched marshmallow fluff, whipped cream, chocolate chips and graham cracker crumbles

Fried Oreo® Cheesecake Pancakes \$16

Buttermilk pancakes, fried Oreo®, chocolate sauce, topped with a slice of NY cheesecake, whipped cream, Oreo® crumbles and powder sugar

Tres Carnes Pancakes \$16

Buttermilk pancakes baked with ham, bacon, pork sausage and melted Cheddar cheese sauce (add fried egg \$5)

Chocolate and Peanut Butter Pancakes \$16

Buttermilk pancakes, peanut butter sauce, chocolate chips, banana topped with whipped cream, Reese's pieces and chocolate sauce

Honky Tonk Pancakes \$16

Buttermilk pancakes, peanut butter sauce, banana slices, strawberry jelly, topped with whipped cream and crushed peanuts

Show Stopper Pancakes \$16

Buttermilk pancakes, chocolate chips, peanut butter, bananas, topped with whipped cream and drizzled with chocolate sauce

Apple Crumble Pancakes \$21

Buttermilk pancakes topped with apple cinnamon compote and oatmeal brown butter crumble

Chocolate Covered Oreo® Pancakes \$21

Buttermilk pancakes, vanilla cream frosting, Oreo® crumbles, topped with cookies and cream ice cream, whipped cream and chocolate sauce

Brownie Sundae Pancakes \$21

Buttermilk pancakes, mini dark chocolate chips, topped with a warm brownie, salted walnuts, vanilla ice cream, whipped cream, chocolate and caramel sauces

Salted Caramel Pretzel Pancakes \$21

Buttermilk pancakes topped with caramel sauce, popcorn, jumbo pretzel, salt, Nutella®, salted caramel ice cream and whipped cream

Insane Double Stack Rainbow Pancakes \$25

fluffy colorful rainbow buttermilk stack, warm maple syrup, powdered sugar and butter. Served with chocolate chips, gummy bears, strawberry preserve, whipped cream with rainbow sprinkles. Comes with a signature Sugar Factory rubber duckie for you to take home!



SQUEEZED JUICES

Daily Vitamin "C" \$9

Choice of freshly squeezed orange or grapefruit

Green Garden Juice \$9

Spinach, kale, parsley, green apple, pineapple, celery

ACAI BOWLS

Açaí \$16

Blended with strawberries, banana and apple juice. Topped with blueberries, strawberries, coconut flakes, homemade granola and honey.

Mango Pineapple \$16

Blended mango, pineapple, banana and apple juice. Topped with blueberries, pineapples, strawberries, homemade granola, coconut flakes and honey.

Green power \$17

Blended with mango, banana, green apple, pineapple, spinach and apple juice Topped with strawberries, mango, blueberries, homemade granola, coconut flakes and honey

Pitaya (Dragon Fruit) \$17

Blended with Kiwi, strawberries, banana and apple juice. Topped with mango, pineapples, coconut flakes, homemade granola and honey

Charissa's coconut \$16

Blended with oat milk, coconut milk and banana Topped with strawberries, pineapples, blueberries, coconut flakes and honey

