

SIGNATURE COCKTAILS

Bloody Mary

(Best in Coachella Valley Winner)

House Vodka mixed with our world-famous signature housemade mix garnished with an olive, onion, pickle, celery, pepperoncini, Applewood bacon 15

Sub Absolut Peppar Vodka 2

Espresso Martini

Espresso Vodka, Vanilla Vodka, Kahlua, espresso cold brew 16.50

Island of Misfits

Skrewball Peanut Butter Whiskey, Rum, Orange juice, Pineapple juice, Cream of Coconut 14

Spicy Jalapeno Margarita

Muddled jalapeno and cucumber, silver tequila, triple-sec, lime juice, simple syrup, and a Tajin rim 14

Sex in Palm Springs

Captain Morgan Spiced Rum, Peach Schnapps, orange and cranberry juices 13.69

Loopy Lemonade

Loopy (Fruit-Loop flavored) Vodka
Strawberry Popping Balls, and Lemonade 13

Passion Colada

Rum blended with Pina Colada mix, Cream of Coconut, pineapple juice, and strawberry puree 15.50

Fresh Fruit Sangria

Red or White Wine, Housemade 12

Johnny Bongo Negroni

Gin, Campari, Sweet Vermouth, Club Soda 15.50

Classic Cosmo – Darling

Absolute Citron, Triple Sec, Fresh Squeezed Lime Juice
Cranberry Juice 15.50



The Dreamsicle

Licor 43, Vanilla vodka, fresh orange juice, and topped with whipped cream. Rocks or Blended 15

Johnny's Tea Bag

Muddled mint and lemon mixed with Sweet Tea
Vodka, lemonade, and simple syrup 13

Quiet Italian Gentleman

Bulleit Rye, Vermouth, Campari,
and Disaronno Amaretto 15

Alec's Favorite Manhattan

Maker's Mark whisky, a splash of sweet vermouth,
splash of cherry juice 15

Johnny's Pink Cucumber

A blend of muddled cucumber, lemon, Sprite, and
strawberry with vodka and Elderflower liqueur 14

Cherry Limeade

Cherry vodka, Triple Sec, fresh squeezed lime juice,
Simple syrup, topped with Sprite, and a cherry 15

Shelby's Juice Box

Captain Morgan Spiced Rum, Malibu Rum, Vanilla
vodka, pineapple, orange, and cranberry juices 14

Dirty Gin Martini

Gin, Dry Vermouth, Olive Juice, 2 Olives 15

Johnny's Morning Wood

Vodka, peach schnapps, orange juice,
sweet & sour, and Chambord 14

Classy Bottomless Champagne

\$8.99 with entrée purchase
90 min. limit so you don't get cray cray
Pinkies up, no chugging because we're classy like that!

We have a full bar, so don't be afraid to ask for your favorite cocktail!

Know your limit. Please drink responsibly.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% Gratuity is automatically added to your bill for Parties of 6 or more

BEER is cheaper than therapy...



Local Brew

La Quinta Brewery, Palm Desert, CA

Even Par IPA, ABV 7.2% – 10
Poolside Blonde, ABV 4.8% – 10
Heatwave Amber Ale, ABV 5.9% – 10

Ballast Point Brewing, San Diego, CA

Ballast Point Grapefruit Sculpin IPA, ABV 7% – 8

Golden Road Brewing, Los Angeles, CA

Mango Cart Wheat Ale, ABV 4% – 7

Coachella Valley Brewing Co, Thousand Palms, CA

IPA, Modern West Coast IPA, ABV 6.8% – 11
Hazy IPA, ABV 7.1% – 12
Desert Citrus, Tangerine Wheat Ale, ABV 5% – 9
Joshua Tree IPA, Rye IPA, ABV 7% – 11

Firestone Walker Brewing Co, Central Coast, CA

805, Blonde Ale, ABV 4.7% – 8

Karl Strauss Brewing Company, San Diego, CA

Red Trolley Ale, Irish Style Red Ale, ABV 5.8% – 7

Light

Bud Light, Lager – ABV 4.2% – 7
Budweiser, Pale Lager – ABV 5% – 7
Coors Light, Lager – ABV 4.2% – 7
Corona Extra, Pale Lager – ABV 4.6% – 7
Dos Equis, Lager – ABV 4.45% – 7
Firestone 805, Blond Ale – ABV 4.7% – 8
Fosters, Lager – ABV 5% – 12 (25.4 oz)
Heineken, Pilsner – ABV 5% – 7
Kona Big Wave Golden, Blond Ale – ABV 4.4% – 7
Kona Longboard, Lager – ABV 4.6% – 7
La Quinta Poolside Blonde – ABV 4.8% – 10
Michelob Ultra, Lager – ABV 4.2% – 7
Miller Lite, Lager – ABV 4.2% – 7
Modelo Especial, Pale Lager – ABV 4.4% – 7
Pacífico, Pilsner Lager – ABV 4.8% – 7
Sapporo, Pale Lager – ABV 4.9% – 8
Stella Artois, Pilsner – ABV 5.2% – 7

Cider | Gluten Free

Angry Orchard, Crisp Apple – ABV 5% – 7
Wyder's, Pear – ABV 4% – 7

Hard Seltzer | Gluten Free

White Claw, ABV 5% – Assorted flavors – 6

Malty | Amber

Dos Equis, Amber – ABV 4.2% – 7
Karl Strauss Red Trolley Ale – ABV 5.8% – 7
Modelo Negra, Amber Lager – ABV 6% – 7
LQB Heatwave Amber Ale, ABV 5.9% – 10

Wheat

Blue Moon, White Ale – ABV 5.4% – 7
Shock Top, White Ale – ABV 5.2% – 6
Widmer Hefe, American Wheat – ABV 4.9% – 7
Golden Road Mango Cart Wheat Ale, ABV 4% – 7
Desert Citrus, Tangerine Wheat Ale, ABV 5% – 9

Brown | Stout

Guinness, Dry Stout – ABV 5% – 7
Newcastle, English Brown – ABV 4.7% – 7

IPA | Hoppy

La Quinta Even Par IPA, ABV 7.2% – 10
Sierra Nevada, Pale Ale – ABV 5.6% – 7
Ballast Point Grapefruit Sculpin IPA, ABV 7% – 8
CVB IPA, Modern West Coast IPA, ABV 6.8% – 11
CVB Hazy IPA, ABV 7.1% – 12
CVB Joshua Tree IPA, Rye IPA, ABV 7% – 11

Non-alcoholic

Stella 0.0% – 7
Michelob Ultra Zero – 6
Heineken 0.0 – 6

Corkage Fee 15

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FOREPLAY

(also known as appetizers)

Calamari Steak Strips

Hand-cut calamari steaks, breaded and fried golden brown, served with spicy ranch sauce 16.95

Gourmet Fries

Crispy fries tossed in your choice of our special seasonings 8.95 each

- White Truffle Oil & Parmesan
- Garlic & Cilantro sautéed in Olive Oil
- Gorgonzola & Frank's Red Hot Sauce
- Sweet Potato Fries

Crispy Chicken Strips

Fried golden brown, served with your choice of dipping sauce 15.95

Beer-Battered Onion Rings Tower

A tower of beer-battered onion rings served with our housemade Southwest dipping sauce 9.95

Johnny's Bongo Slider

Beef patty served on a brioche mini-bun with herb-mayo, lettuce, tomato, and red onion 7.95

- Add guacamole, avocado, bacon, cheese, mushrooms, or sautéed onions 1.00 each

Cheesy Quesadilla

Large flour tortilla filled with pepper jack and cheddar cheeses, green onions, and green chilies. Served with homemade guacamole, sour cream, and Pico de Gallo on the side 13.95

- Add grilled chicken or beef 4.95
- Add sautéed shrimp 5.95
- Add grilled New York Strip steak 11.95



Gourmet Chicken Wings

Tossed in your choice of our special seasonings
Served with celery and carrot sticks

- Garlic & Cilantro 16.95
- Gorgonzola Cheese & Frank's Red Hot Sauce 16.95
- Original Buffalo Style 14.95
- Naked 13.95

Chicken Pot Stickers

Served fried or steamed, on fresh mixed green with an Asian sesame dipping sauce 16.95

Chip Wrecked Nachos

Tri-colored tortilla chips, smothered with refried beans, shredded pepper jack and cheddar cheeses. Served with our house made Ranchero salsa, Pico de Gallo, sour cream, and housemade guacamole 15.95

- Add grilled chicken or beef 4.95
- Add sautéed shrimp 5.95
- Add grilled New York Strip steak 11.95

Coconut Shrimp

Hand battered and served with Johnny's Spicy Pineapple Jalapeño salsa, and drizzled with Asian sesame sauce 17.95

Spicy Buffalo Cauliflower

Fresh cauliflower florets panko-battered and lightly fried, tossed in buffalo hot sauce
Served with Ranch or Blue Cheese dressing 13.95

Tickle My Pickle Bites

8 hand dipped, pickle spears fried golden brown.
Served with ranch (try it spicy) 12.95

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SANDWICHES

Steak Baguette Sandwich

8 oz New York Strip steak on a half baguette with lettuce, tomato, grilled onions, and with your choice of red wine sauce, green peppercorn, or garlic butter sauce 21.95

Johnny's Premium Breakfast Sandwich

2-fluffy eggs scrambled with chives: avocado, bacon, cheddar cheese, sautéed onions, herb aioli, on a toasted brioche bun 17.95

Crab Cake Sandwich

2-housemade crab cakes on your choice of toasted bread with herb-mayo, coleslaw, lettuce, and tomato 21.95

Island BBQ Chicken

Hand pulled chicken drenched in BBQ sauce, cheddar cheese, served on Hawaiian bread 15.95

Meatball Sandwich

Fresh homemade beef and Italian sausage meatballs on a baguette topped with Bolognese 16.95

Beefeater

Slow roasted beef with provolone cheese, green chilies, grilled tomato, and sautéed onions on grilled sourdough 18.95

Johnny's House Club

Roasted turkey, ham, crispy Applewood bacon, lettuce, tomato, and herb aioli 17.95

Albacore Tuna OR Egg Salad Sandwich

With diced celery and onion: lettuce, tomato, herb-aioli, and our house seasonings
Egg Salad 14.95

Albacore Tuna 15.95

Make your albacore sandwich a **Tuna Melt** +1

BBLT

A classic bacon, lettuce, and tomato with a double serving of crispy bacon and herb aioli 17.95

Add avocado 2.95



Grilled Salmon Sandwich

Fresh grilled salmon served open faced on Focaccia bread with whipped chive sour cream, lettuce, tomato, and julienned apples 21.95

Fish Sandwich

2-pieces of crispy crumb-breaded cod fillet on a buttered grilled bun, with tartar sauce, lettuce, and tomato 17.95

Grilled Chicken Breast

Grilled chicken with lettuce, tomato, and herb-mayo 15.95
Add avocado 2.95 Add Applewood bacon 4.95

Slow Roasted Beef Dip

Generous portion of sliced roasted beef on a toasted Asiago roll, served with au jus for dipping 18.95

Grilled Three Cheese Sandwich

Cheddar, Swiss, and provolone cheeses on grilled sourdough bread 15.95

Add Applewood bacon 4.95 Add sliced tomatoes 2

Healthy (well... sort of) Reuben

Roasted turkey, sauerkraut, Swiss, and Thousand Island dressing on grilled Marbled Rye 15.95

OPTIONS

Included with All Sandwiches (Choose One)

Crinkle-cut fries • Caesar salad • House salad
Cottage cheese • Coleslaw • Fresh fruit • Soup

Pickle spear included.

Upgrade Your Side

Sweet Potato Fries +3

Onion Rings +3

Gourmet Fries +4

White Truffle Oil & Parmesan

Garlic & Cilantro sautéed in Olive Oil

Gorgonzola & Frank's Red Hot Sauce

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SALADS & WRAPS

Wrap any salad in a 13-inch flour tortilla +1
Add Avocado +2.95

Chicken Tostada Salad

Tostada bowl filled with Grilled Chicken, Refried Beans, Pepper Jack & Cheddar Cheese, Romaine Lettuce Hearts, Sour Cream, Pico de Gallo 16.95
Add Avocado +2.95
Sub Shrimp +8 Sub Grilled Steak +10

Johnny's Big Cobb

Mixed Greens, Grilled Chicken, Tomato, Green Onions, Avocado, Hard-boiled Egg, Gorgonzola 15.95
Add Bacon +5

BBQ Ranch Chicken Salad

Shredded Chicken Marinated in BBQ Sauce, Tomato, Cucumber, Carrots, Homemade Tri-color Tortilla Chips, Pepper Jack & Cheddar Cheese, Green Onions Tossed in Ranch Dressing 16.95

Carmen Miranda Fruit Bowl

Chilled fresh Fruit served in a fresh half pineapple-shell with Non-fat Strawberry Yogurt and topped with Granny-Smith Apple, Walnuts, Craisins 14.95

Waldorf Salad

Mixed Greens, Grilled Chicken Breast, Tomato, Walnuts, Carrots, Craisins, Granny-Smith Apple, Red Grapes, Tossed in Balsamic Dressing 16.95

Steak Salad

Mixed Greens, Flat Iron Steak, Carrot, Red Onion, Tomato, and Gorgonzola 22.95 Add Avocado +2.95



Johnny Goes Greek

Romaine Lettuce Hearts, Calamata Olives, Red Onion, Feta Cheese, Tomato, Cucumber, Tossed in Italian Dressing 15.95
Add Grilled Chicken +6 Shrimp or Salmon +8

Crispy Chicken Caesar Salad

Romaine Lettuce Hearts, Parmesan & Romano Cheese, Crispy Chicken Strips, Tossed in Caesar Dressing 16.95
Sub Grilled Chicken +1 Shrimp or Salmon +8

Pacific Rim Salad

Mixed Greens, Grilled Chicken Breast, Crispy Wonton Strips, Mandarin Oranges, Almonds, Carrots, Tomatoes, Cucumbers tossed in Sesame Ginger Dressing 15.95
Sub Shrimp or Salmon +8

Mexican Chicken Caesar

Romaine Lettuce Hearts, Grilled Chicken Breast, Queso Fresco, Pepitas (shelled pumpkin seeds), Tomato, Homemade Tri-color Tortilla Chips, Tossed in Garlic & Cilantro Dressing 16.95 Add Avocado +2.95

Albacore Tuna and Egg Salad Combo

Scoop of Homemade Tuna Salad, and a scoop of Homemade Egg Salad with Mixed Greens, Tomatoes, Carrots, Cucumbers, Green Onion 15.95

Spinach & Strawberry Salad

Spinach, Strawberry, Feta Cheese, Almond, Avocado, Tossed in a Homemade Poppyseed Dressing 16.95
Add Grilled Chicken +6 Add Bacon +5

Dressing Choices

Balsamic • Bleu Cheese • Caesar • Italian • Honey Mustard • Poppy Seed
Ranch • Sesame Ginger • Southwest • 1000 Island • Oil & Vinegar

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GOURMET BURGERS

All our burgers are half-pound, fresh and **NEVER** frozen



Bongo BBQ Bacon Burger

BBQ sauce, beer battered onion rings, cheddar cheese, and bacon 17.95

Guac Burger

Housemade guacamole, lettuce, tomato, herb aioli, and red onion 17.95

Patty Melt

Sautéed yellow onions, topped with Swiss cheese, on grilled Marbled Rye 17.95

The Big Kahuna Burger

Two patties (1 pound), double the bacon, with lettuce, red onion, herb aioli, and tomato 24.95

Gorgonzola, Portobello & Beef Burger

Gorgonzola cheese, topped with a Romaine-Basil mix, a marinated Portobello mushroom cap, and a sweet red pepper aioli sauce 18.95

Bitchin' Burger

Chipotle sauce, deep fried breaded jalapenos, bacon, pepper jack cheese 17.95

Hawaiian Teriyaki Burger

Teriyaki sauce, grilled pineapple, lettuce, and tomato 17.95

'Shrooms & Onion Burger

Sautéed yellow onions and mushrooms topped with lettuce, tomato, and herb aioli 17.95

Beach Burgers (Build Your Own)

So Basic...

Red onion, lettuce, tomato, and herb aioli 17.95

Choose a Protein (No Extra Charge)

Beef Patty (1/2 lb, Fresh, Never Frozen)
Grilled Chicken Breast • Turkey Patty
(Vegan) Black-Bean • Beyond Burger (Vegan)

Add Cheese +1

Cheddar • Feta • Gorgonzola Crumbles
Gruyere • Pepper Jack • Provolone
Mozzarella • Muenster • Queso Fresco • Swiss
Vegan Cheddar +2

We've got BUNS, HUN!

Potato • Brioche • Lettuce wrap
Gluten Free +2
Vegan +1

OPTIONS

Included with All Burgers (Choose One)

Crinkle-cut fries • Caesar salad • House salad
Cottage cheese • Coleslaw • Fresh fruit • Soup

Pickle spear included.

Upgrade Your Side

Sweet Potato Fries +3

Onion Rings +3

Gourmet Fries +4

White Truffle Oil & Parmesan

Garlic & Cilantro sautéed in Olive Oil

Gorgonzola & Frank's Red Hot Sauce

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ENTREES

SERVED ALL DAY

Add a House or Caesar Salad 7

Add 2 Dinner rolls with butter 4

Smokin Shrimp Tacos

Housemade sweet batter, shredded cabbage, pico de gallo, spicy chipotle sauce on corn tortillas 18.95
Add Avocado 2.95

Chicken Piccata (*Johnny's version*)

Sautéed chicken breast (diced), mushrooms, capers, green onions, and artichoke hearts in a white wine lemon butter sauce served over pasta or rice 18.95

Bongo Chicken & Shrimp

Sautéed chicken and fresh shrimp with diced pineapple, cashew nuts, and Curry Madras cream sauce served over pasta or Jasmine rice 21.95

Blackened Chicken Alfredo

Blackened Cajun spiced chicken breast, diced and sautéed with a creamy Alfredo sauce, green onions, mushrooms, and tomatoes, served over pasta 19.95

Grilled Steak

8 oz New York Strip served with your choice of red wine sauce, green peppercorn, or garlic butter
Served with scalloped potatoes and veggies 23.95

Beef and Italian Sausage Meatball Dinner

Four 2 oz Homemade meatballs served over your choice of pasta or risotto. Served with veggies 19.95

Simple & Healthy Salmon Dinner

Grilled salmon filet, white rice, asparagus
Served with a teriyaki glaze 19.95



Johnny's Fish & Chips

Three pieces of crispy crumb-breaded cod
Served with coleslaw and crinkle-fries 19.95

Crab Cake Sandwich

Two housemade crab cakes on your choice of toasted bread with herb aioli, coleslaw, lettuce, and tomato 21.95

Macadamia Crusted Chicken

Pan-fried chicken breast topped with capers sautéed in a lemon and white wine cream sauce served with scalloped potatoes & veggies 23.95

Grilled Salmon Sandwich

Fresh grilled salmon served open faced on Focaccia bread with whipped chive sour cream, lettuce, tomato, and julienned apples 21.95

Shrimp Risotto

Sautéed shrimp, green onions, and diced tomatoes combined with risotto and our creamy housemade lobster parmesan sauce 24.95

Steak Salad

Mixed Greens, Flat Iron Steak, Carrot, Red Onion, Tomato, and Gorgonzola 22.95 Add Avocado +2.95

DAILY SPECIALS

Sun – Pork Chop, Asparagus, Mashed Potatoes

Mon – Prime Rib Sandwich

Tues – “All You Can Eat” Spaghetti

Wed – Chicken Parmesan

Thurs – Steak Gorgonzola Alfredo

Fri – BBQ Pork Spare Ribs, Corn on the Cob, Coleslaw

Sat – Prime Rib, Asparagus, Mashed Potatoes

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MAC & CHEESE

Served in a cast iron skillet with your choice of Crinkle Fries, Soup, Caesar Salad or House Salad

Add Crispy or Grilled Chicken +6

(Ingredients **cannot** be removed from Mac & Cheese blends)

Swiss & Bacon

Swiss, Gruyere, and bacon 16.95

Add crispy or grilled chicken +6

Napoletana (nəˌpōləˈtānə)

Mozzarella, Romano, Muenster, roasted tomatoes, garlic, and fresh basil 16.95

Add crispy or grilled chicken +6

Four Cheese

Cheddar, Muenster, Gruyere, and Parmesan 16.95

Add crispy or grilled chicken +6

Cajun

Cheddar, Parmesan, and Pepper Jack cheese, Andouille sausage, green pepper, onions, and celery 16.95

Add crispy or grilled chicken +6

DOS TACOS

Crispy crumb-breaded cod, shredded cabbage, tartar sauce, topped with Pico de Gallo, and pickled onions
Served with 4 corn tortillas and lime wedges 16.95

Upgrade your tacos +3.95

Calamari Steak Strips • Salmon • Shrimp

Add Blackened Seasoning 0.75

Add Avocado 2.95

SOUPS

Cup 5.95 or Bowl 8.95

French Onion

Chilled Gazpacho (seasonal)

Soup of the Day (ask your server)

Johnny's FISH & CHIPS

Three pieces of **crispy** crumb breaded cod served with coleslaw and crinkle-fries 19.95

CHICKEN STRIPS & CHIPS

Three pieces of golden brown tender
Chicken strips and crinkle-fries 17.95

OPTIONS

Upgrade Your Fries

White Truffle Oil & Parmesan 4

Garlic & Cilantro sautéed in Olive Oil 4

Sweet Potato 3

Onion Rings 3

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DESSERTS



Volcano Lava Cake

Chocolate lovers dream. This cake is filled with a creamy, dark dense chocolate center. The rich chocolate cake is moist and delicious. Served with vanilla ice cream 17.99



White Chocolate Raspberry Cheesecake

A silken smooth white chocolate cheese all a-swirl with vibrant red raspberry. Hand-fired and glazed in simple elegance. Served with raspberry sauce 14.99

Carrot Cake

Three delicious layers of moist cake loaded with shredded carrots, pecan pieces, and crushed pineapple. Finished with cream cheese icing. Garnished with whip cream 13.99



Lemon Drop Cheesecake

Cheesecake Factory Lemon cheesecake swirled with fresh, homemade lemon curd with lemon zest and perfectly set off by a vanilla crumb crust, with buttery-sweet streusel topping and crunchy crystal sugar to finish it off. 14.99

Root Beer Float

IBC Root Beer (caffeine-free) and Thrifty-brand vanilla ice cream 8.95

Vanilla Ice Cream

Thrifty-brand vanilla ice cream with chocolate syrup drizzle 6.95

Cake Fee (If you bring in your own dessert) 15

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Add a little LOVE...

"Love yourself, whatever makes you different, and use it to make you stand out." —Ross Mathews



A LA CARTE / SIDES

Nova LOX and Cream Cheese

with sliced onions and capers. Served on a bagel
19.95

Bowl of Oatmeal

Served with Blueberries, Craisins, and Brown Sugar 6.95

Biscuits 'n Gravy 7.95
Corned Beef Hash 6.95
Breakfast Potatoes with green bell peppers & onions 4.95
Hash Browns 5.95
Ham Steak or Canadian Bacon 7.95
Sausage (2 Links or Patties) 6.95
Applewood Bacon (3 pieces) 8.95
Plain Bagel with Cream Cheese 5.95
Cottage Cheese with Paprika 4.95
Sliced Tomatoes 5.95
Fruit Cup 4.95
Homemade Guacamole 5.95
Avocado 2.95
Strawberry Yogurt & Granola 6.95
Strawberry Yogurt 3.95
Jalapeño (whole fried or fresh) 2.99
Jalapeño (sliced, breaded and fried) 3.99
Peanut Butter 3
Cream Cheese 2
Sour Cream 2

SOUPS

Cup 5.95 or Bowl 8.95

French Onion

Chilled Gazpacho (seasonal)

Soup of the Day (ask your server)

BEVERAGES

Colombian Gourmet Coffee 5 (free refills)
Colombian Gourmet Decaf Coffee 5 (free refills)
Iced Coffee with **coffee ice cubes** 6 (free refills)

Creamer Options:

French Vanilla or Hazelnut Creamer, Almond Milk, Oat Milk,
or Dairy Milk

Hot Chocolate with Whipped Cream 6
Hot Tea (variety of flavors to choose from) 5
Hot Water with lemon – 2

Iced Tea, fresh brewed, unsweetened 4 (free refills)
Arnold Palmer (iced tea & lemonade) 4 (free refills)

Hand-crafted flavored Iced Tea or Lemonade 5
Peach • Raspberry • Strawberry • Watermelon

Carbonated Refreshment

Red Bull, Sugar Free, and Assorted Flavors 7

Coke, Coke Zero, Sprite, Lemonade, Ginger Ale,
Club Soda, Tonic, Mr. Pibb 5 (free refills)

San Pellegrino Blood Orange 5
Ginger Beer (non-alcoholic) 5
IBC Root Beer (non-alcoholic) 6

Bottled Water

Fiji Spring Water 5
San Pellegrino Sparkling Mineral Water 5

Juices

Apple, Orange, Mango Nektar, Peach Nektar, Pineapple,
Cranberry, Tomato, Clamato, and White Grapefruit 5

Milks

Dairy • Oat • Almond 4
Chocolate Milk 5

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THE MORNING AFTER... BREAKFAST

Served until 2pm weekdays and 4pm weekends.

Substitute Egg Whites 2.99

Add Avocado 2.95

Buttermilk Pancakes or Polynesian French Toast

Served with butter and syrup

Full Stack (3) 9.95 Short Stack (2) 7.95

- Add Blueberries, Pineapple, or Strawberries 2.99
- Sub Organic 100% Pure Maple Syrup 2.95

Pancake or French Toast Sandwich

Two eggs cooked to order, between two buttermilk pancakes and your choice of

Applewood bacon or breakfast sausage 15.99

Don't like your food touching? Get it deconstructed...

- Add Blueberries, Pineapple, or Strawberries 2.99
- Sub Organic 100% Pure Maple Syrup 2.95

Johnny's Premium Breakfast Sandwich

Two fluffy Eggs scrambled with chives; avocado, bacon, cheddar cheese, sautéed onions, herb aioli, on a toasted brioche bun 17.95

Served with a side of crinkle-cut fries

Huevos Mexicanos

Two eggs between crispy corn tortillas and refried beans, topped with ranchero salsa, cheddar and Pepper Jack cheese, and Pico de Gallo 15.95

- Add avocado 2.95

The Killer Chorizo

3 eggs, sautéed chorizo, green onions, green chilies, cheddar and Pepper Jack cheese, Pico de Gallo, refried beans, and corn tortillas 14.95

Chilaquiles

3 scrambled eggs with house made corn tortilla chips, sautéed chorizo, green onions, queso fresco, and green chilies. Topped with guacamole, sour cream, and Pico de Gallo 15.95 Add jalapeños 1.00

Avocado Toast

Hawaiian toast, avocado, and a poached egg 13.99

- Add chopped Applewood Bacon 2.50



Eggs Benedict (traditional)

Toasted English muffin, Canadian bacon, poached eggs, Hollandaise sauce, fresh spinach
Served with a side of fresh fruit 16.95

The Californian Benedict, like totally

Toasted English muffin, tomatoes, avocado, poached eggs, Hollandaise sauce, fresh spinach
Served with a side of fresh fruit 17.95

Salmon Benedict (Smoked Nova Lox or Grilled Filet)

Toasted English muffin, salmon, poached eggs, Hollandaise sauce, fresh spinach
Served with a side of fresh fruit 20.95

- Sub blackened salmon to spice it up 1.00

Crab Cake Benedict

Toasted English muffin, crab cakes, poached eggs, Hollandaise sauce, fresh spinach
Served with a side of fresh fruit 21.95

Fried Chicken Benedict

Toasted English muffin, Chicken Strips, poached eggs, Hollandaise sauce, fresh spinach
Served with a side of fresh fruit 15.95

Country Boy Johnny

Toasted English muffin, sausage patties, and a cheesy (cheddar & pepper jack) omelet. Served with country gravy and hash browns 15.95

The Big Wet Breakfast Burrito

Flour tortilla stuffed with hashbrowns, scrambled eggs, chorizo sausage, grilled onions, green chiles, cheddar and Pepper Jack cheese. Topped with Ranchero Salsa and Pico de Gallo 15.95

- Add avocado 2.95 • Add a side of sour cream 2.00

Smoked Salmon Toast

Toasted Sourdough, cream cheese, LOX, capers, tomatoes, red onion, cilantro, spring mix, poached egg, and a lemon wedge 20.95

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NEW BEGINNINGS... BREAKFAST

Served until 2pm weekdays and 4pm weekends.
All breakfast entrees are served with hashbrowns
and your choice of toast.

Substitute Egg Whites 1.99 Avocado 2.95

Chicken Fried Steak and Gravy

Golden brown cube steak, country gravy, 2 eggs 17.95

Steak and Eggs

Flat iron steak and two eggs 22.95

Johnny's Jump Start Breakfast

2 eggs cooked to order 9.99

Add Applewood Bacon or a Ham Steak 7.95

Add 2 sausage links or patties 6.95

Under the Boardwalk Omelet or Scramble

Ground sirloin, mushrooms, spinach, cheddar and
Pepper Jack cheese; choice of caramelized or green
onions 17.95

Caboganzo Omelet or Scramble

Grilled chicken, green chilies, green onions, diced
tomatoes, cheddar and Pepper Jack cheese 16.95

Burning Up Omelet or Scramble

Pork Chorizo, fresh jalapeños, cheddar and
Pepper Jack cheese. Topped with homemade
guacamole and Pico de Gallo 16.95

GOOD MORNING COCKTAILS

Bloody Mary "Best of Coachella Valley Winner"

House Vodka mixed with our world famous signature
housemade mix garnished with an olive, onion,
pickle, celery, pepperoncini, Applewood bacon 16

Sub Absolute Peppar Vodka...for some added kick! 4

Mexican Coffee

House Tequila, Kahlua, coffee, whip cream 14

Irish Coffee

House Whiskey, coffee, whip cream 14



Hash a la Johnny

Corned beef hash, 2 eggs, with a side of fresh fruit 15.95

Breakfast Floutini

Flour tortilla fried golden brown, stuffed with with 2
eggs, bacon and Jack/Cheddar cheese. Refried beans,
romaine, topped with pico de gallo, sour cream and
Queso Fresco. 17.95

Hang 10 Hangover Omelet or Scramble

Bacon, ham, sausage, turkey, diced tomatoes,
green onions, green chilies, spinach, cheddar
and Pepper Jack cheese 16.95

Denver Take Me Home Omelet or Scramble

Chopped ham, green bell peppers, red
onions, and cheddar cheese 16.95

Spinach & Feta Omelet or Scramble

Spinach, tomato, feta cheese, and basil 15.95
Add avocado 2.95

Garden Veggie Omelet or Scramble

Mushrooms, artichoke hearts, tomatoes, green
onions, green chilies, and spinach 14.95
Add avocado 2.95

Patty 'n Eggs

Beef, Turkey, or Veggie patty or Ham Steak
with 2 eggs and black beans or sub hashbrowns 15.95

TOAST OPTIONS

Biscuit • English Muffin
Hawaiian • Marbled Rye
Sourdough • White • Wheat

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% Gratuity is automatically added to your bill for Parties of 6 or more