

Five Wits Brewing

1501 Long Street · +14235415300 · Updated: Jan 14, 2026

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BREAKFAST TACOS 5

Migas, Egg & Cheese	\$5.00
Scrambled eggs with corn tortilla chips, pico de gallo and cheddar-jack cheese.	
Avocado, Egg & Feta Cheese	\$5.00
Pico de gallo scrambled eggs, avocado, salsa verde and feta cheese.	
Bacon, Egg & Cheese	\$5.00
Pico de gallo scrambled eggs, crispy chopped bacon, salsa roja, crisp potato and American cheese.	
Migas, Ham, Egg & Cheese	\$5.00
Scrambled eggs with corn tortilla chips, ham, pico de gallo and cheddar-jack cheese.	
Chorizo	\$6.00
Chorizo, eggs, pintos, pico de gallo, cheddar-jack cheese and chipotle cream.	

BREAKFAST BURRITOS 5

California	\$12.00
Soft scrambled eggs, griddled onions, bacon, crispy potato, pico de gallo, melted American cheese, crema & avocado. Served with a side of roasted tomato salsa.	
Green Eggs & Ham	\$12.00
Soft scrambled eggs, diced ham, salsa verde, pico de gallo, refried beans, avocado, and sour cream. Served with a side of salsa verde.	
Chorizo & Potato	\$12.00
Soft scrambled eggs, griddled onion, Jack cheese, pork chorizo, crispy potato, pico de gallo and chipotle cream. Served with a side of salsa verde.	
Mickey Dean	\$10.00
Scrambled eggs, onions, peppers, bacon, sausage and American cheese. Served with a side of salsa roja.	
Steak & Eggs	\$14.00
Flour tortilla stuffed with carne asada, refried beans, cheese, avocado, lettuce, Jack cheese, crispy potato, pico de gallo, crema and salsa verde. Served with a side of roasted tomato salsa.	

OMELET GRANDES 3

Ham and Cheese Omelet	\$14.00
Diced ham and cheddar-jack cheese.	
Western Omelet	\$14.00
Peppers, onions, sausage, bacon, and American cheese.	

Omelet Supremes	\$14.00
Mushrooms, onions, peppers, sausage, bacon, American cheese, and chipotle cream.	

SNACKS 7

Mama Punzo Salsa Combo	\$7.00
House-roasted tomato salsa and verde served with fresh tortilla chips.	
Chips and Guacamole	\$10.00
Classic guacamole with lime, cilantro, and onion. Served with tortilla chips.	
Chips and Queso	\$8.00
Creamy house-made queso with tortilla chips.	
Parmesan Garlic Fries	\$8.00
Crispy fries tossed with parmesan, garlic, and herbs.	
Nacho Libre	\$10.00
Queso, cheddar jack cheese, pinto beans, pico de gallo, jalapeños, and sour cream.	
Animal Style Fries	\$8.00
Chef Anibal's take on that west coast burger joint's secret menu classic.	
Bacon Cheese Fries	\$8.00
Smothered in melted cheese and crispy bacon.	

BIG SALADS 2

The Big Chef Salad	\$13.00
Shredded iceberg and romaine, black olives, pepperoncini peppers, diced ham, cheddar-jack cheese, bacon, and egg. Served with house-smoked turkey, egg, tomato, and cucumber.	
Smoked Turkey Club Caesar	\$13.00
Crisp romaine, shaved parmesan, smoked turkey, bacon, soft-boiled egg, avocado, and croutons.	

SMASH BURGERS 5

Left Coast Smash	\$9.00
Cheeseburger served 'Animal Style' with American cheese, griddled onions, shredded lettuce, tomato, pickles, and burger sauce.	
Bacon Cheese Smash	\$10.00
Crispy smoked bacon, American cheese, lettuce, tomato, onion, mayo, and pickles.	
Pimento Cheese Smash	\$9.00
Melted pimento cheese, lettuce, pickles, onion and comeback sauce.	
Nacho Loco Smash	\$11.00
A crispy smash burger smothered in queso, topped with shredded lettuce, fresh-made guacamole, and crushed tortilla chips on a toasted potato bun.	

Green Chile Smash	\$10.00
Lettuce, tomato, griddled onions, roasted poblanos, white American cheese, bacon and poblano ranch.	

SIDES 6

Fries	\$4.00
Onion Rings	\$5.00
Charros Beans	\$3.00
Mexican Red Rice	\$4.00
Cheesy Rice	\$4.00
Fresh Fruit	\$4.00

TACOS AUTÉNTICOS 2

Choose Your Protein	AVAILABLE OPTIONS
	Pollo Asado: \$5.00
	Carne Asada: \$6.00
	Al Pastor: \$5.00
	Chicken Tinga: \$5.00
	Vegan Chorizo + Potato: \$5.00
Choose Your Style	\$14.00
Tijuana Style: Your choice of protein with salsa roja, guacamole, onion, and cilantro. Served on a soft corn tortilla. Dorado Style: Griddled flour tortilla with creamy pintos, Monterey Jack cheese, pico de gallo, salsa verde, and guacamole. Bowl: Choice of protein, rice, charros beans, pico, Jack cheese, sour cream, cilantro, avocado. Served with a side of salsa verde, red salsa and guacamole salsa. Add carne asada +\$2	

MISSION STYLE BURRITOS 5

Pollo Asado	\$10.00
Carne Asada	\$11.00
Al Pastor	\$10.00
Chicken Tinga	\$10.00
Vegan Chorizo + Potato	\$10.00

BURRITO UPGRADES 2

Make It A Super Burrito	\$2.00
Includes avocado & sour cream.	

Make It A Super Smothered Burrito	\$3.00
Super burrito covered in enchilada sauce and melted cheese.	

SPECIALTY DRINKS 10

Jack and Coke	\$9.00
Jack Daniels, A Ton of Fresh Squeezed Lime, and Topped with 'The Real Thing'	
Whiskey Sour	\$10.00
Chattanooga Whiskey, Sour Mix	
Moscow Mule	\$9.00
Frozen Head Vodka, Fresh Lime Juice And Goslings Ginger Beer	
Margarita	\$9.00
Altos Tequila, Triple Sec, House Sour Mix	
Tequila Sunrise	\$9.00
Tequila, Orange Juice, Grenadine, Maraschino Cherry	
Cosmopolitan	\$9.00
Citron Vodka, Triple Sec, Lime, Cranberry Juice	
Dark & Stormy	\$9.00
Goslings Dark Rum, Goslings Ginger Beer And Fresh Lime Juice	
Grateful Dead	\$10.00
Vodka, Gin, Rum, Tequila, Triple Sec, Chambord, House Sour Mix And Sprite	
The Honey Deuce	\$9.00
Frozen Head Vodka, Lemonade, A Raspberry Liqueur. The Official Drink Of The Us Open: A Refreshing Empire & Raspberry Lemonade	
Seasonal Sangria	\$8.00
White Wine, Triple Sec, Rum, Lillet Blanc, Sherry, Orange Juice, Apple, Apricot, Coconut, Guava, Pineapple, Lemon, Lime	

WINE 2

Cantalore	\$10.00
Rosso	
Storm Point	\$10.00
Chenin Blanc	