

Mother's Day Menu 2019

11am-3pm Bookings: 520-883-3046

Salad

Grilled Wedge with Green Goddess/ Heirloom Cherry Tomatoes/ Shaved Radish/
Pickled Red Onion/ Cilantro-Lime Gremolata/ Frico Crisp \$8 GF, VG

Soup

Roasted Garlic, Leek and Tomato Soup/ Watercress/ Crème Fraiche/ Saguaro
Seeded Croutons \$6/\$8 GF, VG

Appetizers

Mini Sonoran Fried Chicken and Waffle/ Prickly Pear Orange Compote/ Arugula
\$15

Petite Frittata/ House Smoked Lardons/ Goat Cheese/ Asparagus/ Fresno Chili
Coulis \$10 GF

Summer Squash Tempura (Chayote, Bottle neck, Zucchini and Blossoms) with
Queso Oaxaca Fondue \$10 VG

Entrées

Huevos Rancheros/ Two Fried Eggs/ Corn Tortillas/ Ranchero Sauce/ Black Beans/
Oaxaca Cheese/ Pico de Gallo/ Avocado \$14 GF

Gulf Shrimp and Grits/ Garlic wilted purple Kale/ Pepper Sofrito/ Shaved Manchego
Cheese \$15 GF

Steak and Eggs/ New York Strip/ Two fried Eggs/ Fingerling and Sweet Potato
Home Fries/ Arugula & Red Onion \$17 GF

Smoked Pork Belly Benedict/ Buttermilk Biscuits/ Soft Eggs/ Wilted Spinach/ Red
Adobo Hollandaise/ Micro Cilantro \$14

Capriotada French Toast/ Fresh Whipped Cream/ Agave Syrup/ House Smoked
Pork Belly \$14

Mesquite Pinon Pancakes/ Maple Syrup/ Applewood Smoked Bacon \$14

Dessert

Lemon Custard Cake \$8

Spiced Chocolate Torte with Seasonal Berry Whipped Cream \$8 GF

