

# TOHONO CHUL TEA ROOM

*The management and staff of Tohono Chul Park are proud to announce the next generation of seasonal menu offerings. Emphasis has been placed on sustainability as well as value. We believe that locally produced foods are inherently fresher and contribute greatly to the Arizona economy. Whenever possible we buy local, all natural, pesticide and herbicide free as well as certified organic products. A special thanks to the micro farmers of southern Arizona, University of Arizona Agricultural co-operative and Meat Sciences Department for making many of their products available to us*

## Brunch

Served Saturday and Sunday from 11am-4pm

**Soup du Jour** - .....cup 4.00.....bowl 7.00

**Quesadilla** – roasted chicken, cheddar and jack cheese, guacamole, sour cream and pico de gallo.....10.00 **\*available without chicken**

**Eggs Benedict**-poached eggs, Canadian bacon and hollandaise on a toasted English muffin. Served with breakfast potatoes and fresh fruit.....9.50

**GF\*Huevos Rancheros**-two eggs, black beans and salsa Colorado with melted pepperjack, cheddar cheese and crispy tortilla strips. Served with apple wood bacon.....9.00

**GF-Tohono Chul Omelette** – a three egg omelet with bacon, cheddar, pepperjack cheese, pico de gallo, sour cream and guacamole, breakfast potatoes, seasonal fruit.....10.00

### **Apricot and Cream Cheese filled French Toast**

served with bacon or fresh fruit....11.00

**Chorizo Torta**-spicy chorizo and scrambled eggs topped with poblano chilies, salsa fresca, pepperjack & cheddar cheese served open face grilled flatbread.....10.00

**\*Veggie Scramble**- garden vegetables scrambled with farm fresh eggs and sharp cheddar, breakfast potatoes....8.00

**Thai Chicken Noodle Salad**-Roasted chicken and Thai noodles with spicy sambal chile dressing, mixed greens with veggies and crisp won tons....12.00

### **\*Fresh Fruit Salad**

golden pineapple, bananas, red flame grapes, cantaloupe, strawberries, raspberries and blackberries and served with honey-lime yogurt, fresh croissant.....10.00

**\*Southwestern Chopped Salad**- garden greens, peppers, onions, olives, chick peas, roasted corn, pepitas, pepperoncini, tomatoes, peas, avocado, croutons, cojita, bacon and grilled chicken tossed with special house ranch dressing....11.00

**Chef's Daily Quiche Feature**-Quiche of the day served with Side salad....10.00

**Grilled Achiote Shrimp Sandwich**- Four Guaymas shrimp brushed with achiote and citrus marinade then grilled, served open face on a toasted baguette with chipotle cole slaw...12.

**Trio of Salads**- Egg Salad, Chicken Salad and Albacore Tuna Salad served with fresh fruit and croissant.....12.00

**"T" Burger** - all natural, Arizona raised beef seasoned and grilled to your specification, cheddar or Swiss cheese with choice of side.....11.00

**Penne Pasta**-grilled Italian sausage and spicy red sauce tossed with freshly grated parmesan cheese....12.00

**Jerked Chicken Sandwich**- marinated in green chile, citrus juices, scallion and served on a potato bun with fresh pineapple....11.00

### Sides

**One Egg**.....2.00    **Breakfast Potatoes**....3.00

**Grilled Ham Steak**.....4.00    **Sausage Links**.....4.00    **Smoked Bacon**.....3.00

**Biscuit and Sausage Gravy**.....3.50    **Chipotle Cole Slaw**.....2.50

**Toasted Bagel with Cream Cheese**.....3.50    **with smoked salmon**....6.50

**Wolferman's English Muffin**.....2.50

**Orange-Currant or White Chocolate-Cranberry Scone**.....2.50

**Croissant**.....2.50    **Fresh Fruit with Honey-Lime Yogurt**.....3.00

**Jicama Lime Slaw**.....2.50    **Red Potato Salad**.....2.00    **Kettle Chips**.....2.00

### Beverages

**Tohono Chul Blend Coffee**.....2.00    **Tea**.....2.00

**Orange Juice**.....2.50    **Apple Juice**.....2.50    **Cranberry Juice**.....2.50

**Tomato Juice**.....2.50    **Milk**.....2.00    **Prickly Pear Lemonade**.....2.50

**Apricot Iced Tea**.....2.00    **Iced Tea**.....2.00

**R.C, Diet R.C., Dr. Pepper & 7up**.....2.00

**\*Vegetarian GF-Gluten Free**

*Many of our menu items can be modified to accommodate special dietary needs.*

*A 20% gratuity will be added to all parties of 6 or more*

*Arizona state food code requires us to inform you that undercooked eggs, meat and fish may increase risk of food borne illness*