

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

Lunch

Served Monday through Friday 11-4

GF-Red Posole-pork and hominy in a rich red chile broth served with warm corn tortilla and melted cheesecup 4.00...bowl 7.00

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

Cup of Soup du jour and half sandwich-(tuna, chicken, egg salad) or half chopped salad....10.00

***Grilled Portabella Mushroom Sandwich**-colossal grilled mushrooms, grilled eggplant, roasted peppers, tomato, sun dried tomato pesto and melted mozzarella, choice of side....10.50

***Quesadilla**-grilled chicken, cheddar and jack cheese, cilantro, guacamole, sour cream and pico de gallo.....10.00 ***available without chicken**

GF-*Baby Spinach Salad-tossed with mandarin oranges, red onion, napa cabbage and honey poppy dressing....9.75 with chicken....12.00

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

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.

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

Sonoran BLT Sandwich-thick-sliced smoked bacon with lettuce, Willcox tomato, roasted green chilies and avocado on multi grain bread, choice of side.....10.00

Grilled Steak Salad-char-broiled Santa Maria sirloin steak sliced thin and served over crisp greens tossed with roasted corn, tomatoes, cucumber, pepitas, red pepper, blue cheese crumbles and peppercorn-chive ranch dressing....12.75

GF-*Fresh Fruit Salad-golden pineapples, bananas, red flame grapes, cantaloupe, strawberries, raspberries and blackberries and served with honey-lime yogurt, fresh croissant.....10.00

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

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

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

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

Sides

Chipotle Cole Slaw.....2.50

Red Potato salad.....2.00

Fresh Fruit.....3.00

Jicama Lime Slaw.....2.50

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

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



***Vegetarian GF-Gluten Free**

Many of our menu items can be modified to accommodate special dietary needs. Please ask your server

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

Please silence all wireless devices

6/2/2010