

tea room

breakfast menu



The background of the menu features a pattern of small, colorful polka dots in shades of light green, light blue, and light orange. Overlaid on this pattern is a large, stylized illustration of a tea plant branch with several green leaves and buds. In the lower-left quadrant, there is a white teapot with a lid, also featuring a subtle floral pattern. The text is arranged within and around these elements.

Hours of Operation

Monday to Sunday
8am – 5pm
(July & August 7am – 3pm)

Call 520.797.1222
for information and
reservations.



Tohono Chul Park
NATURE. ART. CULTURE.

breakfast menu

Served from 8am to 11am Monday through Friday
Saturday and Sunday 8am to 4pm



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NATURE. ART. CULTURE.
tea room 520.797.1222

Eggs Benedict 9.50

Two poached eggs, Canadian bacon and hollandaise on a toasted English muffin. Served with hash brown potatoes and seasonal fruit.
With smoked salmon 12.50

Huevos Rancheros 9.00

Two eggs, black beans and salsa Colorado with melted pepperjack, cheddar cheese and crispy tortilla strips. Served with applewood bacon.

Tohono Sunrise Breakfast 7.75

Two eggs any style with bacon or sausage, hash brown potatoes, seasonal fruit and your choice of toast or English muffin.

Tohono Chul Omelet 10.00

A three egg omelet with bacon, cheddar, pepper jack cheese, sour cream, pico de gallo and guacamole. Served with hash brown potatoes, seasonal fruit, toast or an English muffin.

Veggie Scramble 8.00

Garden vegetables scrambled with farm-fresh eggs, sharp cheddar, and pepper jack cheese blend. Served with hash brown potatoes and seasonal fruit.

Breakfast Burrito 9.00

Scrambled eggs, potatoes, green chilies and bacon wrapped in a flour tortilla smothered in chile con queso. Served with seasonal fruit.

Buttermilk Pancakes

Three pancakes with maple syrup and fresh fruit. 9.00 

Three banana, blueberry or strawberry pancakes served with maple syrup and fresh fruit. 10.00 

Apricot and Cream Cheese-filled French Toast 11.00

Served with bacon or seasonal fruit.

Regular French Toast 8.00 

Granola 8.50

Served with fresh berries and a side of honey-lime yogurt.

Breakfast Sides and a la Carte

One egg	2.00
Hash brown potatoes	3.00 
Sausage links	4.00
Applewood smoked bacon	3.00
Toasted bagel with cream cheese with salmon	3.50
Smoked Salmon Platter	11.00
Wolferman's™ English muffin	2.50
Toast	2.00
Fresh fruit medley	3.00
Orange marmalade	.75
Honey jar	1.00
Scone of the day with assorted preserves and Devonshire cream	2.50

Beverages

Tohono Chul blend coffee	2.00
Hot tea	2.25
Apricot iced tea	2.25
Iced tea	2.00
Prickly pear lemonade	2.95
Apple, cranberry, or tomato juice	2.50
Orange juice	2.75
Milk	2.50
RC Cola, Diet RC Cola, Dr. Pepper or 7-up	2.00

 Vegetarian

 Gluten Free

A 20% gratuity will be added to all parties of 6 or more. For parties of 8 or more we only allow 2 separate checks.

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.