



**BRUNCH** *weekends*

**LET'S** *get it* **STARTED** ———

**F** **BAKER'S BOARD** chef's selection of seasonal pastries 10.00

**GRANOLA & FRUIT PARFAIT** greek yogurt, fresh fruit, seasonal fruit compote, housemade granola, local honey 9.00 VG

**F** **HOUSE PRETZELS** six housemade pretzel bites, cheese sauce, whole grain mustard sauce 8.00 VG

**CHICKEN QUESADILLA** hand-pulled roasted chicken, chiles, oaxaca cheese, flour tortilla, Ghost Ranch salsas, housemade guacamole 11.00

**F** **SUN DEVIL FRIES** housemade french fries, devil's mix, shaved parmesan, ketchup, spicy mayo & russian dressing 9.25 VG

**BREAKFAST STRUDELS** flaky housemade pastry filled with choice of:  
 - ham, egg, swiss, everything seasoning  
 - hummus, pesto, charred tomato, kale, toasted ancient grains  
 - seasonal 6.00

*on the*  
**SIDE**

- APPLEWOOD SMOKED BACON** 4.00
- FRESH SEASONAL FRUIT BOWL** 6.00 GF DF V VG
- CRISPY HERB NEW POTATOES** 4.00 VG
- CRISPY SWEET POTATOES** 4.00 VG
- HOUSEMADE BAGEL** 4.00 VG  
choice of cream cheese or smashed avocado

**NOT** *just for* **BREAKFAST** ———  
*available until 3pm*

**F** **EGGS BENEDICT\*** poached eggs, housemade hollandaise, country bread with choice of:  
 - ham, cheese, pickled fresno jam, fried leeks  
 - smoked salmon, dill, chive cream cheese  
 - avocado, tomato, arugula basil salad 12.00

**F** **TEMPE CRISTO\*** cheddar cheese, black forest ham, brown sugar butter, seasonal jam, two sunny side up eggs 13.00

**F** **GRITS & PORK SUGO\*** braised pork, two sunny side up eggs, watercress salad, toast 13.00

**CAFÉ BREAKFAST\*** two eggs any style, applewood smoked bacon, crispy herb garlic potatoes, toast, seasonal jam 10.00

**BODEGA SANDWICH\*** buttermilk bun, scrambled eggs, applewood smoked bacon, cheddar cheese, calebrese pepper aioli 12.00

**F** **POWER BURRITO\*** scrambled eggs, quinoa, black beans, sweet potato, kale, tomato, avocado, salsa verde 10.00 DF VG  
*add chorizo, pulled chicken, or Italian sausage +4*

**SEASONAL QUICHE\*** eggs, cheese, seasonal vegetables, spicy pepper cream sauce & petite green salad 10.50 VG  
*please allow extra time*

**CAFÉ FRENCH TOAST** seasonal fruit, local honey syrup, marscapone whipped cream 11.00 VG

**FRITTATA** eggs, roasted red peppers, broccoli, spinach, onion, cheddar cheese, basil pesto, arugula, tomato, toast 9.50 VG

**FROM** *the* **GARDEN** ———

**CHOPPED CAESAR\*** kale, romaine, radish, avocado, pine nut crumble, citrus caesar dressing 10.00

**F** **HUMMUS** housemade pita, cherry tomatoes, cucumber, radish, feta, mixed olives, housemade gremolata 10.00 VG

**F** **SUPERFOOD SALAD** kale, quinoa, broccoli, avocado, sweet potato, almonds, lemon, apple cider vinaigrette 11.00 GF DF V VG

**ASIAN CITRUS SALAD** cabbage mix, kale, local citrus, edamame, wonton, peanut, cilantro, thai basil, ginger vinaigrette 11.00 DF V VG

**BETWEEN** *the* **BREAD** ———

**CHOICE OF CHIPS, FRIES, OR SIDE SALAD**

**AZ BURGER\*** green chiles, cheddar cheese, lettuce, house dressing on a buttermilk bun 13.00

**F** **TITO'S CUBANO** mojo marinated pork, ham, pickles, swiss cheese, dijonaise on toasted housemade bread 14.00

**F** **CRISPY CHICKEN SANDWICH** coleslaw, pickles, honey dill dijon on a buttermilk bun 11.00

**FALAFEL SANDWICH** chickpea patties, tomato, radish sprouts, hummus, olives, cucumber in a housemade pita pocket 12.50 VG

**CHICKEN CAESAR WRAP\*** crispy fried chicken, kale, romaine, radish, avocado, pine nut crumble, citrus caesar dressing in a flour tortilla 12.50

**SUB GLUTEN-FREE BREAD +2**

**BOTTOMS UP**  
*brunch special*

bottle of Wycliff California Champagne  
and carafe of fresh-squeezed juice  
(orange or grapefruit)  
**\$15**

————— *from* **THE BAR** —————

**BLOODY MARY** vodka, tomato juice, worcestershire, horseradish, fresh citrus 7.00

**MIMOSA** fresh-squeezed orange or grapefruit juice, sparkling wine 6.00

**SO TEMPE FIZZ** gin, Aperol, basil rosé infusion, grapefruit juice, soda 8.00

**F** **MORNING MANHATTAN** bourbon, espresso reduction, walnut bitters 9.00

**F** **HOUSE FAVORITES**

Please Note: While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness.

GF gluten free DF dairy free VG vegetarian V vegan