

## Brunch

### hacienda brunch 28

includes fresh fruit, monkey bread, choice of entrée & non-alcoholic beverage  
add a glass of domaine cameros brut for 12

## Starters

- fresh baked brioche "monkey" bread**  
caramel, pecans 7
- house-made granola & organic yogurt**  
with seasonal berries 8
- house smoked salmon**  
red onion, caper, cream cheese & bagel 12
- selection of seasonal fruit** | berries, melon & citrus fruits 8
- citrus poached tiger shrimp**  
cocktail sauce, fresh horseradish, lemon 19
- warm soft pretzel sticks**  
warm cheese fondue, beer mustard, fuji apples 10
- crisp calamari** | flash fried calamari, pickled peppers,  
tomato chili sauce, citrus aioli 10

## Entrees

- durum flour pancakes** | blueberries,  
house made granola, Arizona honeycomb 11
- short rib hash** | poached eggs, charred tomato,  
grilled country bread, natural jus 14
- traditional eggs benedict** | poached eggs,  
Canadian bacon, english muffin, hollandaise sauce 13
- huevos rancheros** | over easy eggs, fry bread,  
black beans, chorizo, pico de gallo 12
- vegetarian egg white frittata** | portobello mushroom,  
roasted tomato, asparagus, crow's dairy goat cheese 14
- steak frites** | mesquite grilled tenderloin medallions,  
parmesan fries, arugula salad, chimichurri 27
- fresh maccheroni** | campari tomato, house pulled  
mozzarella, basil, arugula, queen creek olive oil 16
- signature burger** | Nueske bacon, AZ cheddar cheese,  
caramelized onions, chipotle aioli on brioche roll 18

## Salads

- shrimp & blue crab "louie"**  
heirloom lettuce, hearts of palm, egg,  
tomato, blackstone dressing 21
- strawberry chicken salad**  
smoked chicken, greens, apples, pecans,  
pepper feta, chocolate vinaigrette 15
- baby gem lettuce "caesar"**  
roasted garlic dressing, shaved  
parmesan, pretzel croutons, anchovy 11
- add ons**  
grilled chicken 6  
crisp house bacon 6  
sautéed salmon or scampi shrimp 12

## Drinks

### BUBBLES

- belstar prosecco 8/32
- campo viejo cava rosé 8/32
- saint-hilaire blanquette 10/42

### WHITE

- benvolio pinot grigio 8/32
- st urbans-hof 'urban' riesling 9/36
- st supery sauvignon blanc 10/40

### COCKTAILS 9

- hermosa mule**  
vodka, ginger beer, lime
- white sangria**  
prosecco, st germain, peach
- pineapple mojito**  
rum, lime, mint, pineapple
- prickly bourbon**  
bourbon, prickly pear, lemon

\*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness