

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 "monkey" bread**
 caramel, pecans 7
- guacamole | salsa & tortilla chips 9** add queso 2
- *house smoked salmon**
 red onion, caper, cream cheese & bagel 12
- selection of seasonal fruit | berries, melon & pineapple 8**
- citrus poached shrimp ceviche**
 avocado, cilantro, tortilla chips 19
- warm soft pretzel sticks**
 warm cheese fondue, beer mustard, fuji apples 10
- blue crab cakes | chipotle aioli & guacamole 13**

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 | oyster mushroom,**
 roasted tomato, asparagus, cow's dairy goat cheese 14
- *steak frites | mesquite grilled tenderloin medallions,**
 parmesan fries, arugula salad, chimichurri 27
- corn meal waffles | whipped lemon ricotta, stawberries 13**
- *signature burger | Nueske bacon, AZ cheddar cheese,**
 caramelized onions, chipotle aioli on brioche roll 18
- grilled chicken club | ciabatta bread, Nueske bacon,**
 garlic aioli, pepper jack, Campari tomato, gem lettuce 15

Salads

- shrimp & blue crab "louie"**
 heirloom lettuce, hearts of palm, egg,
 tomato, blackstone dressing 21
- strawberry chicken salad**
 pulled chicken, greens, apples, pecans,
 pepper feta, pomegranate vinaigrette 15
- baby gem lettuce "caesar"**
 roasted garlic dressing, shaved
 parmesan, pretzel croutons, anchovy 11
- superfood**
 kale, quinoa, sweet potato, dried
 cranberry, pistachio, pomegranate
 vinaigrette 14
- add ons**
 grilled chicken or crisp house bacon 6
 *sautéed salmon or scampi shrimp 12

Drinks

BUBBLES

- belstar prosecco 8/32
 campo viejo cava rosé 8/32
 chandon brut 12/48

WHITE

- benvolio pinot grigio 8/32
 st urbans-hof 'urban' riesling 9/36
 infamous goose sauvignon blanc 9/36

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