

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**
- 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
- *signature burger | Nueske bacon, AZ cheddar cheese,**
caramelized onions, chipotle aioli on brioche roll 18
(choice of fries or side salad)
- grilled chicken club | ciabatta bread, Nueske bacon,**
garlic aioli, pepper jack, Campari tomato, gem lettuce 15
(choice of fries or side salad)

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