



# BREAKFAST + LUNCH

11AM SERVING LUNCH + OPEN 7 DAYS A WEEK

UP & AT 'EM! *breakfast* 7AM TO 3PM

## EGGS

|   |       |
|---|-------|
| <b>THE DEVIL'S MESS</b>   | 9.75  |
| 3 eggs, spinach, Schreiner's chorizo, chiles, onions, served with tortilla & fire roasted salsa |       |
| <b>THE ROOSTER BOOSTER*</b>   | 9.25  |
| 2 eggs any style, bacon, toast, potatoes  |       |
| <b>HOUSE MADE BISCUITS &amp; GRAVY*</b>   | 10.00 |
| 2 eggs any style, chorizo gravy, house made biscuits  |       |
| <b>FRITTATA</b> vg  | 7.95  |
| eggs, farmers market vegetables, cheddar cheese, arugula, pesto & toast                         |       |
| <b>THE FLANCHED FLARNEY GARNEY</b>  | 8.95  |
| scrambled egg sandwich, chunky avocado, mayo, bacon, cheddar cheese                             |       |
| <b>QUINOA BOWL*</b> vg, gf  | 10.25 |
| poached eggs, market vegetable, quinoa, pesto   |       |
| <b>SUNY'S BREAKFAST BURRITO</b>   | 9.50  |
| scrambled eggs, bacon, cheddar cheese, fire-roasted salsa                                       |       |
| <b>BAKER'S QUICHE</b> vg  | 10.00 |
| eggs, goat cheese, chives, green onions, roasted red pepper sauce with petite green salad       |       |

|   |      |
|---|------|
| <b>HOUSE MADE BAGEL + CREAM CHEESE</b> vg       | 3.50 |
| PLAIN • STRAWBERRY • HERB GARLIC • MIXED OLIVES |      |

## CEREAL, GRAINS, FRUITS & NUTS

|                                      |       |
|--------------------------------------|-------|
| <b>STEEL CUT OATS RISOTTO</b> vg, gf | 7.25  |
| fruit compote, nuts & seeds          |       |
| <b>BLUE CORN PANCAKE</b> vg          | 10.00 |
| butter, corn, honey whipped cream    |       |
| <b>GRANOLA, FRUIT, YOGURT</b> vg, gf | 7.25  |
| homemade, seasonal, all-natural      |       |

## SIDES & EXTRAS

|  |      |
|--|------|
| <b>APPLE WOOD SMOKED BACON</b>                 | 4.00 |
| <b>FRESH SEASONAL FRUIT BOWL</b> vg, v, gf, df | 6.00 |
| <b>POACHED OR HARD BOILED EGGS*</b> vg, gf     | 3.00 |
| <b>TOAST &amp; JAM</b> vg                      | 3.00 |
| <b>CRISPY NEW POTATOES</b> vg, gf              | 3.00 |
| <b>CRISPY SWEET POTATOES</b> vg, gf            | 3.00 |

11am to close **LUNCH** eat in or take out

## STARTERS & SMALL BITES

|   |       |
|---|-------|
| <b>HOUSE PRETZELS</b> vg  | 7.50  |
| handmade pretzels with a jalapeño white cheddar sauce                             |       |
| <b>DOWNTOWN DEVIL FRIES</b> vg  | 9.25  |
| pequin chili, garlic, parsley, parmesan, served with 3 dipping sauces             |       |
| <b>CHICKEN QUESADILLA</b>   | 10.00 |
| rotisserie chicken, aged cheddar, pickled fresno, roasted green chiles, guacamole |       |
| <b>CHIPS, SALSA &amp; GUACAMOLE</b> vg, v, gf, df                                 | 7.25  |
| tomatillo salsa, fire-roasted salsa, guacamole                                    |       |
| <b>KING DAVE'S NACHOS</b> vg, gf  | 11.00 |
| cheese blend, black beans, pico de gallo, guacamole, crema                        |       |

## LEAFY GREENS & VEGETABLES

*add chicken \$4, add salmon\* \$9*

|   |       |
|---|-------|
| <b>MEDITERRANEAN</b> vg   | 9.50  |
| mixed greens, garbanzo beans, pickled red onion, roasted red pepper, olives, feta, red wine vinaigrette |       |
| <b>EAT THE RAINBOW</b> vg, gf   | 9.50  |
| farmers market vegetables, mixed greens, served with 3 dipping sauces                                   |       |
| <b>THE CHINO*</b>   | 10.50 |
| chicken, kale, bell peppers, cabbage, carrots, cashews, wontons, ginger sesame vinaigrette              |       |
| <b>CAFÉ CAESAR*</b>   | 10.00 |
| romaine, kale, parmesan cornbread croutons and caesar dressing  |       |
| <b>SUPERFOOD SALAD</b> vg, gf   | 11.00 |
| kale, quinoa, broccoli, avocado, sweet potato, almonds, raw apple cider vinaigrette                     |       |

## HOUSE MADE SOUPS

*Soups - \$8 large or \$4 small*

|   |       |
|---|-------|
| <b>SOUTHWEST BLACK BEAN SOUP</b> vg, gf   |       |
| <b>LENTIL CURRY COCONUT SOUP</b> vg, v, gf, df  |       |
| <b>SOUP OF THE DAY</b>  |       |
| <b>HOUSE MADE BOWLS</b>   |       |
| <i>Bowls - made fresh daily</i>   |       |
| <b>RICE BOWL</b> vg, df   | 10.50 |
| brown rice, market vegetables, avocado, sliced mushrooms, toasted sesame seeds, spicy mayo, sesame vinaigrette, cilantro & mint, served chilled |       |
| <b>RICE &amp; BEANS</b> vg, gf  | 9.50  |
| black beans & rice, avocado, feta cheese, house made salsa, cilantro  |       |

## HOUSE SPECIALTIES

|  |       |
|--|-------|
| <b>POT PIE (PORK CHILE VERDE)</b>                            | 11.50 |
| house-baked in a flaky crust<br>limited availability         |       |
| <b>ROASTED SALMON*</b> gf                                    | 19.00 |
| market vegetables, garlic mashed potatoes, lemon & olive oil |       |

## SANDWICHES & BURGER

*add fries or a side salad for \$4*

|   |       |
|---|-------|
| <b>THE DEL REAL</b> vg  | 10.00 |
| peppers, cucumbers, sprouts, goat cheese, onion marmalade, avocado, 9 grain bread |       |
| <b>ROOSEVELT ROW BAGEL</b> vg, v, df  | 9.25  |
| open face with house made hummus, chunky avocado, sprouts, red onion              |       |
| <b>AB&amp;J</b> vg, v, df   | 6.50  |
| almond butter, sliced apples & jelly, 9 grain bread                               |       |
| <b>GRILLED CHEESE</b> vg  | 7.25  |
| multigrain bread toasted with sharp white cheddar cheese                          |       |
| <b>CHICKEN SALAD SANDWICH</b>   | 11.00 |
| curry, almonds, celery, arugula, 9 grain bread                                    |       |
| <b>TITO'S CUBANO</b>  | 13.00 |
| rotisserie pork, black forest ham, pickles, swiss cheese, dijonnaise, baguette    |       |
| <b>BBQ PULLED PORK</b>  | 10.50 |
| mesquite-roasted, BBQ sauce, coleslaw   |       |
| <b>AZ BURGER*</b>   | 11.00 |
| green chile, cheddar, lettuce, house dressing                                     |       |

## SIDES

|                                       |      |
|---------------------------------------|------|
| <b>BLACK BEANS</b> vg, v, gf, df      | 4.00 |
| <b>BROWN RICE</b> vg, v, gf, df       | 4.00 |
| <b>MARKET VEGETABLE</b> vg, v, gf, df | 6.00 |
| <b>COLESLAW</b> vg, gf                | 4.00 |
| <b>GARLIC MASHED POTATOES</b> vg, gf  | 4.00 |
| <b>FRENCH FRIES</b> vg, v, gf, df     | 4.00 |
| <b>STEAMED BROCCOLI</b> vg, v, gf, df | 4.00 |
| with lemon & olive oil                |      |
| <b>BAKED SWEET POTATO</b> vg, gf      | 4.00 |
| with chile lime butter                |      |

## ICE CREAM

|  |      |
|--|------|
| <b>ORGANIC STRAUS FAMILY CREAMERY</b>  | 3.00 |
| <b>KIDS CUP</b> vanilla with rainbow sprinkles   |      |
| <b>THE CAFÉ SUNDAE</b>   | 6.00 |
| organic vanilla soft serve, prickly pear caramel, almond butter cookie crumbs, Arizona honeycomb, Yum cookie |      |

7AM - 10PM + BREAKFAST + LUNCH + DINNER

*Highest Quality* WOOD-FIRED ROTISSERIE

|  |       |
|--|-------|
| <b>1/2 ROTISSERIE CHICKEN</b> gf, df   | 14.00 |
| our signature rotisserie chicken, slow cooked over a hardwood fire + choice of 2 sides |       |

## COMMUNITY NIGHT

*3-course dinner*  
**\$12.99 PERSON**



### DIETARY INFORMATION

vg: vegetarian v: vegan gf: gluten free df: dairy free

\*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.

# DRINKS *your morning cup* YOUR EVENING SIP

WAKE UP!

COFFEE, TEA, ETC.

COOL OFF

## COFFEE

|             |            |              |
|-------------|------------|--------------|
| ESPRESSO    | 2.50       |              |
| CAPPUCCINO  | 3.50       |              |
|             | <b>REG</b> | <b>LARGE</b> |
| AMERICANO   | 3.00       | 4.00         |
| LATTE       | 3.75       | 4.50         |
| MOCHA       | 4.00       | 5.00         |
| CHAI        | 3.75       | 4.50         |
| COFFEE      | 2.25       | 3.00         |
| COLD BREWED | 2.75       | 3.50         |

ADD SHOT 1.50 + ADD SYRUP .50

WE PROUDLY BREW



## ETC.

|                                      |      |
|--------------------------------------|------|
| HOT TEA                              | 2.00 |
| ICED TEA green, black & prickly pear | 2.00 |
| ARNOLD PALMER                        | 3.00 |
| SEASONAL LEMONADE                    | 3.50 |
| SOFT DRINKS assorted cans            | 2.00 |
| FRESH OJ                             | 3.50 |

## HOUSEMADE JUICES

CAPTAIN AMERICA pineapple, orange, lemon, ginger, turmeric

THE FLASH carrot, orange, ginger, lemon

ELEKTRA beet, apple, lemon, celery, kale

HULK spinach, kale, cucumber, apple, parsley, lemon, celery

PANCHO VILLA pineapple, jalapeño, cucumber, cilantro, lime, spinach

**\$6.50**

cocktails & wine

## FROM THE BAR

beer & libations

OUR WINE & BEER SELECTION INCLUDES LOTS OF LOCAL FAVORITES, AND OUR COCKTAILS ARE CRAFTED BY HAND WITH FRESH JUICE & SEASONAL INGREDIENTS.

## WINE *by the glass or the bottle*

### RED:

|  |         |
|--|---------|
| SIMPLE LIFE PINOT NOIR<br>Clarksburg, California   | 9 / 32  |
| ARADON 'CRIANZA' TEMPRANILLO<br>Rioja, Spain   | 8 / 32  |
| DOS CABEZAS RED BLEND (LOCAL)<br>Cochise County, Arizona   | 10 / 36 |
| ERNESTO CATENA 'PADRILLOS' MALBEC<br>Mendoza, Argentina  | 9 / 32  |
| PHOENIX MARKET CABERNET SAUVIGNON<br>Monterey, California<br><b>ON TAP</b> glass or 1 liter carafe | 7 / 37  |

### WHITE:

|  |         |
|--|---------|
| MAX MANN RIESLING<br>Mosel, Germany  | 8 / 32  |
| WALNUT BLOCK SAUVIGNON BLANC<br>Marlborough, New Zealand                                   | 9 / 32  |
| DOS CABEZAS WHITE BLEND (LOCAL)<br>Cochise County, Arizona                                 | 10 / 36 |
| PHOENIX MARKET CHARDONNAY<br>Monterey, California<br><b>ON TAP</b> glass or 1 liter carafe | 7 / 37  |

### ROSE:

|  |        |
|--|--------|
| ANGELS & COWBOYS ROSE<br>Sonoma County, California | 9 / 32 |
|--|--------|



## COCKTAILS

|  |
|--|
| LEE TREVINO<br>vodka, elderflower liqueur, lemon juice, black iced tea, habanero spice |
| LIVE AND LET BEE<br>gin, honey, lavender, lemon juice                                  |
| 'RITA DEL SOL<br>tequila, chateau aloe vera liqueur, lime, agave                       |
| MONSOON SEASON<br>kraken black spiced rum, lime, ginger beer                           |
| WAL & OAKES<br>four roses bourbon, nocino walnut liqueur, sweet vermouth               |
| PETALS OF GANCIA<br>gancia, cointreau, grapefruit juice, sparkling wine                |
| SANGRIA<br>red wine, brandy, fresh juices, seasonal fruit                              |
| COCKTAIL OF THE MONTH<br>ask for today's selection                                     |

## BEER

### BOTTLES & CANS

|  |      |
|--|------|
| ACE PERRY PEAR CIDER (Sonoma, California)                | 5    |
| PABST BLUE RIBBON (Milwaukee, Wisconsin)                 | 3.50 |
| STELLA ARTOIS (Leuven, Belgium)                          | 5    |
| BORDERLANDS CITRANA GOSE (16oz can; Tucson, Arizona)     | 7    |
| SAN TAN HEFEWEIZEN (Chandler, Arizona)                   | 5    |
| OSKAR BLUES DALES PALE ALE (Longmont, Colorado)          | 5    |
| BALLAST POINT GRAPEFRUIT SCULPIN (San Diego, California) | 6    |
| BELL'S PORTER (Kalamazoo, Michigan)                      | 5    |

### DRAFT

|  |        |                |
|--|--------|----------------|
| PHOENIX MARKET LIGHT LAGER (Rochester, New York) | 4 / 7  | PINT / PITCHER |
| PAPAGO ORANGE BLOSSOM (Scottsdale, Arizona)      | 5 / 9  |                |
| BARRIO ROJO SCOTTISH ALE (Tucson, Arizona)       | 6 / 11 |                |
| DRAGON IPA (Tucson, Arizona)                     | 6 / 11 |                |
| ARIZONA SEASONAL                                 | MKT    |                |
| ROTATING NITRO                                   | MKT    |                |

Stop in for **HAPPY HOUR**

everyday FOOD & DRINKS 4PM-6PM