
BREAKFAST

Monday - Saturday | 8 - 11 a.m.

PB&J GRIDDLE CAKES 11.5

Buttermilk Cakes, Cactus Arbol Preserves, Peanut Butter Powder, Bananas Royal, Chul Sausage

QUICHE OF THE MOMENT 14.95

Local Breakfast Greens, Lemon Olive Oil

VANILLA BEAN YOGURT BRÛLÉE 10.95

Fresh Seasonal Fruit, Assorted Berries, Owlhead Granola

BISTRO STRATA 14.95

Chorizo, Asadero, Cornbread Egg Casserole, Pico de Gallo, Local Breakfast Greens, Lemon Olive Oil

HUEVO HASH 9.95

Two Potatoes, Roasted Peppers, Corn, Two Eggs*, Baby Spinach | Add Citrus Pork Belly 4

SPECIALTIES & OMELETS

Served with Smashed I'toi Onion-Thyme Spuds

PLATILLO AMERICANO 11.95

Two Eggs*, Toast, Choice of Three Bacon Slices or Chul Sausage

CREPES NUTELLA 11.5

Nutella Cream Cheese, Seasonal Berries, Hazelnuts, Orange Peel Sauce

HUEVOS RANCHEROS 13.95

Two Eggs*, Native Fry Bread, Ranchero & Tomatillo Sauces, Choice of Chorizo or Chul Sausage

CLASSY BENEDICT 13.5

Grilled English Bread, Grilled Honey Ham, Medium Poached Eggs*, Hollandaise

BENEDICT CHUL 13.95

Asadero-Sour Cornbread, Citrus Pork Belly, Medium Poached Eggs*, Jalapeño Hollandaise

OMELET 13.75

Choose up to three ingredients

Hardwood Smoked Bacon | Chorizo | Pork Belly | Chul Sausage | Asadero Cheese | Horseradish Cheddar | Fontina Cheese | Bell Pepper | Roasted Poblano | Onion | Spinach | Oyster Mushroom | Tomato | Roasted Artichoke

BREAKFAST SANDWICHES

Served on Breadsmith Butter Top, Smashed I'toi Onion-Thyme Spuds

VAQUERO 14.5

Carne Asada, Two Eggs*, Tomato, Arugula, Fontina, Agave Cascabel Jam

PRICKLY PIG 13.95

Citrus Pork Belly, Two Eggs*, Arugula, Tomato, Prickly Pear Arbol Preserves

GRAZER 14.5

Crispy Falafel, Two Eggs*, Local Greens, Roasted Artichoke, Tomato, Harissa

CROQUE MADAME 13.5

Two Eggs*, Pork Belly, Honey Ham, Dijon Mornay, Served Open Faced

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

THANK YOU! YOUR GIFTS SUSTAIN TOHONO CHUL!

You are dining in the former home of Dick and Jean Wilson. More than 30 years ago, their gift of their home and 37-acre property founded Tohono Chul as a nonprofit dedicated to connecting you to the wonders of nature, art and culture in the Sonoran Desert.

Discover the beauty and excitement of the region in what is today a 49-acre desert oasis—gardens, nature trails, art galleries, dining, shops, historic architecture, festivals, classes, concerts and more.

SIDES

PROTEIN **4**

Honey Ham | Smoked Bacon | Pork Belly | Chul Sausage | Chorizo | Vegetarian Sausage

SMASHED L'ITOI ONION-THYME SPUDS **4**

TWO EGGS* **4**

CROISSANT **3**

with whipped vanilla butter

BREAD, BUTTER, & JAM **3.5**

Choice of Grilled English Bread | Multigrain | Sourdough Toast with whipped butter and chef's preserves

HOUSE-MADE SCONE **4**

with whipped vanilla butter

FRESH SEASONAL FRUIT & BERRIES **5**

SPLIT PLATE CHARGE **4**

Entrée is served on two plates with sides and garnishes on each plate
