
BRUNCH

Sunday | 8 a.m. - 4:30 p.m.

PB&J GRIDDLE CAKES **11.5**

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

VANILLA BEAN YOGURT BRÛLÉE **10.95**

Fresh Seasonal Fruit, Assorted Berries, Owlhead Granola

QUICHE OF THE MOMENT **14.95**

Local Greens, Lemon Olive Oil

BISTRO STRATA **14.95**

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

SPECIALTIES

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

CLASSY BENEDICT **13.5**

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

HUEVOS RANCHEROS **13.95**

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

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

LOCAL GREENS

TOHONO TOPOPO SALAD **16.5**

Crisp Mixed Greens, Tortilla Rajas, Cherry Tomatoes, Poblano Chilies, Asadero Cheese, Cucumber, Roasted Cactus Pad, Sour Cream, Cilantro Vinaigrette. Choice of Carne Asada, Grilled Chicken or Three Sisters Calabacitas

TRES ENSALADAS **15.5**

Caper Dill Tuna Salad, Chicken Salad with Tart Dried Cherries & Prickly Pear Dressing, Classic Egg Salad, Bistro Salad, Buttery Croissant

BISTRO SALAD **9.95**

Local Greens, Tomatoes, Cucumber, Onion, Roasted Artichoke, Crostini

*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.

REGIONAL FAVORITES

Served with Three Sisters Calabacitas

CARAMELO DE MASA **14.5**

Gordita, Asadero Cheese, Green Chile, Carne Asada, Pico De Gallo

TRES LOCO TACOS **15.5**

Carne Asada, Burnt Meyer Aioli, Grilled Chicken, Cascabel Cremoso, Beer Battered Haddock, Crystalized Ginger Aioli

CHICKEN & CHEESE STUFFED CHILE RELLENO **18.5**

Chipotle Chile Tomatillo, Red Chili Sauce, Pico de Gallo, Cilantro Lime Crema

LIDS

Hot Sandwiches Served on Locally-Made Breadsmith Breads with Spiked Fries. Add 1.5 for Sweet Tots

TOHONO RUEBEN **14.95**

Pastrami, Horseradish Cheddar, Chul Sauce, House Red Kraut, Russian Rye Baguette

THE DIP **14.95**

Chul Roasted Beef, Fontina, Rattle Chile Jus, Grilled Baguette

GRAZER **14.95**

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

CROISSANT **14.95**

Choice of Caper Dill Tuna Salad, Chicken Salad with Tart Dried Cherries & Prickly Pear Dressing or Classic Egg Salad, Lettuce, Tomato, Onion

HALF CROISSANT **13.5**

Lettuce, Tomato, Onion with Choice of Soup or Salad

BISTRO BURGERS

Served on Locally-Made Breadsmith Breads with Spiked Fries. Add 1.5 for Sweet Tots

THE CHUL* **16.5**

Bacon, Cheddar, Tumbleweed Onions, Chul Sauce

THE BEC* **16.5**

Pork Belly Burger, Easy Egg, Cheddar Cheese, Prickly Pear Arbol Jam*

THE 1/2 POUND* **14.5**

Choice of cheese

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