



signature sundays

ALL-AMERICAN BUFFET* Includes juice and coffee | **twenty-three**

Enjoy an Endless Selection of Specialty Hot Items, Bacon, Sausage, Scrambled Eggs, our Signature House Made Pozole, Hot Oatmeal, Omelets Cooked to Order, Belgium Waffles Cooked to Order, Cold Cereal, House Made Almond Granola, the Freshest Fruit, Yogurt, Smoked Salmon served with Traditional Condiments and Your Choice of Breakfast Breads and Pastries.

Ask Your Server About our Signature Specialty Items

GOOD START BUFFET* Includes juice and coffee | **sixteen**

Hot Oatmeal, Cold Cereal, House Made Almond Granola, the Freshest Fruit, Yogurt, Smoked Salmon served with Traditional Condiments and Your Choice of Breakfast Breads and Pastries.

SIGNATURE BREAKFAST

ALL-AMERICAN BREAKFAST*

Two eggs any style with Hash Browns. Choice of Bacon, Sausage, Canadian Bacon, or Smoked Ham and a choice of Toast, Bagel or Muffin. Includes Juice and Coffee | **sixteen**

HUEVOS RANCHEROS*

Eggs, Ranchera Sauce, Corn Tortillas with Refried Borracho Beans | **thirteen**

EGGS BENEDICT [SONORAN INSPIRED]*

Two Poached Eggs on English Muffin with Guajillo Hollandaise Sauce and Hash Browns. Choice of Canadian Bacon, Smoked Salmon, Turkey Breast, or Dungeness Crab | **sixteen**

PANCAKES

Choice of Buttermilk or Whole Wheat Served with Fresh Strawberries, Crème Fraiche and Choice of Bacon, Smoked Ham, Sausage or Canadian Bacon | **thirteen**

BELGIAN WAFFLE

Served with Whipped Cream, Strawberries, Warm Syrup, and Butter. Choice of Bacon, Smoked Ham, Sausage or Canadian Bacon | **thirteen**

BRIOCHE FRENCH TOAST

Thick Sliced Brioche Bread, Battered, Grilled and Topped with Sweet Crème Fraiche, Fresh Strawberries and Candied Pecans | **thirteen**
with Crunchy Toast | **fourteen**

SHRIMP-SPINACH TOMATO FRITTATA*

Fluffy Open-Faced Three Egg Creation With Green Chili Sauce, Queso Fresco | **fourteen**

SIGNATURE OMELET*

Fresh, Cage Free Eggs, Blended with Your Choice of Three Ingredients: Ham, Bacon, Sausage, Chorizo, Mushrooms, Green Peppers, Diced Tomatoes, Spinach, Olives, Jalapeno Peppers, Pico de Gallo, Salsa, Cheddar, Swiss, Monterrey Jack or American Cheese. Includes your selection of Toast, Bagel or English Muffin. | **fourteen**

OATMEAL

Topped with Oatmeal Raisin Crumble and Strawberries | **eight**

Signature Bloody Mary

Smirnoff Vodka with our Special Blend of House Ingredients | **seven**

Signature Mimosa

House Sparkling Wine and Fresh Orange Juice | **six**

LITE FARE & SALADS

Red Pork Pozole

Sliced Radish, Cabbage, Onion and Lime | **Cup six | Bowl eight**

Sopa Del Dia

Daily Soup Creation | **Cup six | Bowl eight**

Bay Scallop and Shrimp Ceviche*

Avocado, Pickled Red Onions, Tortilla Crisps | **thirteen**

Sonoran Shrimp Cocktail

Poached and Chilled Shrimp, Spicy Cocktail Sauce | **twelve**

Southwest Caesar Salad

Baby Romaine, Shaved Parmesan, House Made Croutons, White Anchovies | **nine**
With Chicken | **thirteen** With Shrimp | **fifteen**

Traditional Cobb Salad

Romaine Lettuce, Grilled Chicken, Hard Boiled Egg, Avocados, Blue Cheese Crumbles, Bacon, Choice of Dressing | **twelve**

ENTREES AND SANDWICHES

Tacos De Pescado

Cabbage, Cilantro, Limes, with Locally Made Flour Tortillas, Roasted Anaheim Salsa | **thirteen**

Vegetable Enchilada

Black Beans, Corn, Calabacitas, House Made Tortillas, Topped with Red Chile Sauce and Queso Fresco | **fourteen**

Tuna Melt

White Albacore Tuna Salad, Aged White Cheddar on Grilled Sourdough | **twelve**

Signature Turkey Sandwich

Roasted Turkey, Lettuce, Tomato and Apple Wood Smoked Bacon on White or Wheat | **twelve**

Fresh Angus Burger*

Apple Wood Bacon and Cheddar Cheese, House-Made Brioche Bun | **fourteen**

Grilled Chicken BLT

Cilantro Mayo, Heirloom Tomatoes, Baby Romaine Lettuce and Apple Wood Bacon on Grilled Sourdough | **fourteen**

**Arizona state food code requires us to inform you that undercooked eggs, meat and fish may increase your risk of food borne illness.*

Looking for a place to host your next celebration? Inquire about our Private Dining Room.
Contact our Restaurant Coordinator, Lori Scheffing, at (520) 791-6051.

WINE BY THE GLASS

SPARKLING | Bubbles for Any Occasion

MUMM NAPA, Cuvee M Napa Valley NV | 12

GLORIA FERRER, Blanc de Noirs Sonoma County NV | 11

ROSE' & CRISP WHITES | Perfect for Spicy Dishes

BERINGER, White Zinfandel California, 2009 | 8

ARIZONA STRONGHOLD, Dayden Rose' Arizona, 2009 | 9

SNOQUALMIE, Naked Riesling Columbia Valley, 2009 | 8

SCARPETTA, Pinot Grigio Venetie IGT, 2009 | 9

VILLA MARIA, Sauvignon Blanc Marlborough, 2010 | 12

CHARDONNAY | From Lighter Unoaked Style to Buttery & Oaky

CHANSON, Virre-Clesse Burgundy, 2008 | 12

MATCHBOOK, Chardonnay Dunnigan Hills, 2009 | 8

MERRYVALE VINEYARDS, Napa Valley Starmont, 2009 | 10

STAGS LEAP CELLARS, Karia Chardonnay Napa Valley, 2008 | 17

PINOT NOIR | The Gateway Red

A to Z, Oregon, 2009 | 11

LA POSTA, Glorietta Vineyard Argentina, 2008 | 9

BELLE GLOS, Meiomi Sonoma Coast, 2009 | 14

ZINFANDEL | Light and Spicy Fruit Bomb, Made For Our Menu!

RAVENSWOOD, Old Vine Lodi, 2008 | 12

BRAZIN, Old Vine Lodi, 2008 | 11

LAYER CAKE, Primitivo AKA Zinfandel Puglia Italy, 2008 | 10

MERLOT | The Elegant French Grape

CHATEAU DOYAC, Bordeaux Haut-Medoc France, 2009 | 14

FERRARI-CARANO, Merlot Sonoma County, 2008 | 18

TILIA, Merlot Mendoza Argentina, 2008 | 7

CABERNET | The Serious One

EXCELSIOR, Cabernet Sauvignon South Africa, 2009 | 8

ESTANCIA, Cabernet Sauvignon Paso Robles, 2008 | 10

ROTH, Cabernet Sauvignon Alexander Valley, 2007 | 16

SEQUOIA GROVE, Cab. Sauvignon Napa Valley, 2007 | 17

STAGS LEAP CELLARS, Hands of Time Napa Valley, 2008 | 18

INTERESTING REDS | Up and Coming Favorites

ARIZONA STRONGHOLD, Nache Arizona 2009 | 12

CRIOS de SUSANNA BALBO, Malbec Argentina, 2009 | 10

LIBERTY SCHOOL, Paso Robles Syrah, 2007 | 8

Signature Grill

BEER

PINTS | 6

Heineken
Negra Modelo
Fat Tire

Agave Wheat
Thunder Canyon IPA
Dos XX Lager

BOTTLES | 5

Pacifico
Bohemia
Corona Extra
Corona Light
Sam Adams
Stella Artois
Newcastle

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Guinness

SIGNATURE COCKTAILS

Prickly Pear Margarita

Our House Specialty, Sauza Blue 100% Agave Tequila, Fresh Lime Juice, Prickly Pear Puree | **ten**

Monsoon Lemonade

Absolut Citron, Elderflower Liqueur, Fresh Lemon Juice, Fresh Lime Juice, Soda, Prickly Pear Puree | **ten**

Rusty Cadillac Margarita

Patron Silver Tequila, Fresh Lemon-Lime Juice, Patron Citronage, Float of Grand Marnier | **twelve**

Sangria Blanca

White Wine, Vanilla Liqueur, Triple Sec, Orange Juice, Pineapple Juice, Lemon Lime Soda | **ten**

Blood Orange Margarita

Sauza Blue 100% Agave Tequila. Fresh Lime Juice, Cointreau, Blood Orange Puree | **ten**

Ocotillo

Beefeater Gin, Elderflower Liqueur, Grapefruit Juice, Soda, Fresh Lemon Juice, Fresh Lime Juice | **ten**

Joe's Signature Bloody Mary

Joe's Secret Blend of House Ingredients | **ten**