

TOHONO CHUL TEA ROOM

The management and staff of Tohono Chul Park are proud to announce the next generation of seasonal menu offerings. Emphasis has been placed on sustainability as well as value. We believe that locally produced foods are inherently fresher and contribute greatly to the Arizona economy. Whenever possible we buy local, all natural, pesticide and herbicide free as well as certified organic products. A special thanks to the micro farmers of southern Arizona, University of Arizona Agricultural co-operative and Meat Sciences Department for making many of their products available to us

Lunch

Served Monday through Friday 11-4

Tortilla Soup – a rich broth with chicken, chicharrón, crisp tortillas, pepper jack cheese, cilantro and lime....cup 4.00...bowl 7.00

GF-Red Posole- pork and hominy in a rich red chile broth served with corn tortillas....cup 4.00...bowl 7.00

House Smoked Salmon - with caper berries, hard boiled egg, red onion, tomatoes and a toasted bagel with cream cheese.....12.50

***Grilled Portabella Mushroom Sandwich**-colossal grilled mushrooms, grilled eggplant, roasted peppers, tomato, epazote-tomato pesto and melted mozzarella....10.50

***Quesadilla** – grilled chicken, cheddar and jack cheese, cilantro, guacamole, sour cream and pico de gallo.....10.00 ***available without chicken**

***Flatbread Taco**- fresh baked Indian flatbread topped with carne asada, black beans, queso fresco, shredded cabbage, pico de gallo and chipotle crema....12.00

"T" Burger - all natural, Arizona raised Waguli beef seasoned and grilled to your specification, Served with cheddar or Swiss cheese & choice of side.....11.00

Sliced Chicken Breast Sandwich – charbroiled all natural chicken served with lettuce, tomato, pickle and red onion on potato bread with your choice of cheese & side.....11.00

***Southwestern Chopped Salad**- garden greens, peppers, onions, olives, chick peas, roasted corn, pepitas, pepperoncini, tomatoes, peas, avocado, croutons, cojita, bacon and grilled chicken tossed with special house ranch dressing....11.00

Sonoran BLT Sandwich - thick-sliced smoked bacon with lettuce, Willcox tomato, roasted green chilies and avocado on multi grain bread, choice of side.....10.00

***Caprese Sandwich**-Willcox tomatoes, hand pulled mozzarella, Sunizona micro greens and pesto on fresh focaccia with choice of side.....11.00

***Caesar Salad**-tossed with parmesan, red chile sage croutons, chipotle Caesar dressing and topped with your choice of grilled chicken, blackened shrimp skewer or carne asada.....12.00

GF- *Fresh Fruit Salad

golden pineapple, mangos, bananas, red flame grapes, cantaloupe, strawberries, raspberries and blackberries and served with honey-lime yogurt.....10.00

GF-Achiote Marinated Pork Tenderloin and Garden Vegetable Skewer

Charbroiled pork and vegetables marinated in tangy achiote and citrus juices skewered with garden vegetables and served over rice with posole broth....12.00

GF-Tohono Style Tamale Pie- layers of masa, shredded beef, chile roja, roasted corn, olives and cheese. Served with a small green salad....11.50

***Angel Hair Pasta-**tossed with tomatoes, mushrooms, chipotle and goat cheese.....9.00

GF-*Chicken Enchiladas –fresh corn tortillas with roasted chicken, sour cream, green chilies, queso fresco and cilantro baked in tomatillo and Colorado salsas. Served with black beans and Spanish rice.....12.00

Sides

Red Potato salad.....2.00

Fresh Fruit.....2.50

Jicama Lime Slaw.....2.00

Kettle Chips.....2.00

Beverages

Tohono Chul Blend Coffee.....2.00

Tea.....2.00

Orange Juice.....2.50

Apple Juice.....2.50

Cranberry Juice.....2.50

Tomato Juice.....2.50

Milk.....2.00

Prickly Pear Lemonade.....2.50

Apricot Iced Tea.....2.00

Iced Tea.....2.00

Coke, Diet Coke, Sprite.....2.00

Golden Star White Jasmine Sparkling Tea, 750 ml bottle.....24.00

***Available as Vegetarian**

A 20% gratuity will be added to all parties of 6 or more



***Vegetarian GF-Gluten Free**

Many of our menu items can be modified to accommodate special dietary needs. Please ask your server

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

Please silence all wireless devices

10/5/2009