BREAKFAST

Offered Daily | 7am - 11am

JUICES, TOASTS & MORE

Desert Refresher (V, VG, GF) **$10**
kale, jalapeno, honeydew, lemon, celery, green apple, ginger

Mad Beets (V, VG, GF) **$10**
red beets, turmeric, apple, cucumber, lemon, fennel

Smoked Salmon Toast (V) **$21**
local sourdough, whipped cream cheese, shaved cucumber, smoked salmon, pickled onion, petite arugula, crispy capers

Berry Mascarpone Toast (V) **$16**
local sourdough, whipped maple mascarpone cheese, sliced strawberries, blueberries, bee pollen, honey, pepita crumble

Avocado Toast **$14**
smashed avocado, wheat bread, brussels sprout leaves, micro greens, cherry tomato, queso fresco, radish, soft boiled egg

Yogurt and Granola Parfait (V) **$12**
greek yogurt, house made granola and macerated berries

BREAKFAST PLATES

Inn Breakfast Sammy **$15**
roasted poblano schmeer, fried egg, sharp white cheddar, applewood smoked bacon or applewood smoked pork loin, on an english muffin served with heirloom potato home fries

Tofu Scramble (V, VG, GF) **$16**
seasoned tofu scrambled with roasted poblanos, red bell peppers, marinated mushrooms, spinach, fresno chili hot sauce, served with corn tortillas

Classic Egg Breakfast **$18**
two eggs any style, choice of bacon or sausage, heirloom potato home fries or fresh fruit and choice of wheat, rye, sourdough or english muffin

BREAKFAST

BREAKFAST PLATES

Eggs Benedict **$22**

two soft poached eggs, smoked ham, hollandaise sauce, and toasted english muffin. Served with heirloom potato home fries or fresh fruit

Arizona Inn Omelet **$20**

three cage-free eggs, spinach, mushrooms, bacon, diced tomato, and white cheddar cheese. Served with heirloom potato home fries or fresh fruit, and your choice of rye, sourdough, wheat, or english muffin

Huevos Rancheros (GF) **$20**

two sunny side eggs, refried beans, ranchero sauce and queso fresco served over two homemade gorditas. Choice of bacon or breakfast sausage

Custom Omelet **$22**

three egg omelet, choice of five ingredients, served with heirloom potato home fries or fresh fruit, and your choice of rye, sourdough, wheat or english muffin

Ingredients: red bell peppers, green chilis, spinach, mushroom, diced tomato, pico de gallo, jack cheese, white cheddar cheese, bacon, sausage, diced red onion, green onion

Short Rib Barbacoa Benedict **$24**

braised beef short rib barbacoa, house made cheddar chive biscuit, soft poached eggs, guajillo chili hollandaise, and queso fresco. Your choice of heirloom potato home fries or fresh fruit

Crunchy Strawberry French Toast (V) **$20**

two thick cut slices of brioche crusted in frosted flakes, served with macerated berries, whipped cream, maple syrup, and your choice of bacon or sausage

Malted Pancakes (V) **$19**

three malted pancakes, butter, maple syrup, and your choice of bacon or breakfast sausage

SIDES

Toast & Jam (V)	**$6**	**Bagel with Cream Cheese** (V)	**$8**
Applewood Bacon or Sausage	**$10**	**Fresh Fruit** (V, VG, GF)	**$6**
Mixed Berries (V, VG, GF)	**$8**	**Heirloom Potato Home Fries** (V, VG)	**$8**

Ask your server about our daily specials.

V = Vegetarian | VG = Vegan | GF = Gluten-Free

Please inform your server of any food allergies or dietary restrictions. While we take care in preparation, our kitchen handles common allergens and cross-contact may occur. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BRUNCH

Saturday & Sunday | 10am - 3pm

JUICES, TOASTS & MORE

Desert Refresher (V, VG, GF) **$10**
kale, jalapeno, honeydew, lemon, celery, green apple, ginger

Mad Beets (V, VG, GF) **$10**
red beets, turmeric, apple, cucumber, lemon, fennel

Smoked Salmon Toast (V) **$21**
local sourdough, whipped cream cheese, shaved cucumber, smoked salmon, pickled onion, petite arugula, crispy capers

Berry Mascarpone Toast (V) **$16**
local sourdough, whipped maple mascarpone cheese, sliced strawberries, blueberries, bee pollen, honey, pepita crumble

Avocado Toast **$14**
smashed avocado, wheat bread, brussels sprout leaves, micro greens, cherry tomato, queso fresco, radish, soft boiled egg

Yogurt and Granola Parfait (V) **$12**
greek yogurt, house made granola and macerated berries

Chia Hemp Pudding (V, VG, GF) **$12**
chia and hemp seeds, oat milk, cacao nibs, black currants and agave, topped with fresh banana slices, blueberries, cinnamon cashew crumble

BREAKFAST PLATES

Loaded Papas Bravas Breakfast **$22**
crispy spiced fingerling potato, sunny side up eggs, avocado crema, chili aioli, pico de gallo, queso fresco, chopped bacon

BREAKFAST PLATES

Tofu Scramble (V, VG, GF) **$16**
seasoned tofu scrambled with roasted poblanos, red bell peppers, marinated mushrooms, spinach, fresno chili hot sauce, served with corn tortillas

Classic Egg Breakfast **$18**
two eggs any style, choice of bacon or sausage, heirloom potato home fries or fresh fruit and choice of wheat, rye, sourdough or english muffin

Eggs Benedict **$22**
two soft poached eggs, smoked ham, hollandaise sauce, and toasted english muffin. Served with heirloom potato home fries or fresh fruit

Smoked Salmon Benedict **$23**
two soft poached eggs, smoked salmon, sliced tomato, english muffin, hollandaise, crispy capers, choice of heirloom potato home fries or fresh fruit

Crunchy Strawberry French Toast (V) **$20**
two thick cut slices of brioche crusted in frosted flakes, served with macerated berries, whipped cream, maple syrup, choice of bacon or sausage

Malted Pancakes (V) **$19**
three malted pancakes, butter, maple syrup, and your choice of bacon or breakfast sausage

Quiche of the Moment **$16**
chef's daily inspiration, mixed green salad

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BRUNCH

Continued

SALADS

Beet and Burrata (V, GF) **$18**
roasted red and yellow beets, burrata, arugula, beet and avocado mousse, candied aleppo pistachio, radish, pickled fresno, citrus honey vinaigrette

Sonoran Bowl (V, VG) **$18**
tomato, marinated chickpeas, avocado, radish, cucumber, edamame, shaved cabbage, quinoa and farro, pepita sesame crumble, citrus mesquite maple dressing

Baby Gem Caesar Salad (V) **$18**
baby gem lettuce, rustic croutons, caesar dressing, shaved parmesan, white anchovy

Quinoa and Baby Spinach Salad (V, VG) **$18**
whipped feta cheese, asparagus, quinoa, red onion, heirloom tomato, kalamata and castelvetrano olives, red bell pepper dressing, toasted pinenuts, fresh herbs

Add: Chicken $11 | Shrimp $13 | Salmon Filet 4oz $15

SIDES

Toast & Jam (V) **$6**

Bagel with Cream Cheese (V) **$8**

Applewood Bacon or Sausage **$10**

Fresh Fruit (V, VG, GF) **$6**

Mixed Berries (V, VG, GF) **$8**

Heirloom Potato Home Fries (V, VG) **$8**

APPETIZERS

AZ Inn Shrimp Cocktail (GF) **$22**
six large shrimp, cucumber, lemon, fresh dill, cocktail sauce

Heirloom Fingerling "Papas Bravas" (V) **$12**
harissa aioli, crumbled marcona almond, queso fresco

Brussels and Panna Cotta (V) **$22**
crispy brussels, garlic, shallot, herbs, goat cheese panna cotta, mustard seeds, pistachio, balsamic

Tuna Tartare (V) **$16**
ahi tuna, meyer lemon ponzu, guacamole, radish, chive, taro root chips

SERIOUS PLATES

served with choice of fries, side salad or fresh fruit

The Audubon Burger **$24**
1/2 lb AZ ground beef, shredded lettuce, pickles, caramelized onion, "the sauce," cheddar cheese, on a brioche bun

The Reuben **$24**
pastrami, sauerkraut, swiss cheese, "the sauce," marble rye bread

Elm Street Club Sandwich **$24**
marinated chicken, lettuce, tomato, bacon, avocado, chipotle roasted garlic aioli, toasted sourdough

Grilled Chicken Caesar Wrap **$24**
marinated grilled chicken breast, baby gem lettuce, shaved parmesan, heirloom cherry tomatoes, caesar dressing, in a spinach wrap

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ALL DAY DINING

Offered Daily | 11am - 9pm

SONORAN TAPAS

Heirloom Fingerling “Papas Bravas” (V) **$12**
chili aioli, crumbled marcona almond, queso fresco, cilantro

Cast Iron Fresno Cheddar Blue Corn Bread (V) **$12**
aleppo honey butter

Almonds and Olives (V, VG, GF) **$14**
chile dusted marcona almonds and citrus and garlic marinated olives

Brussels and Panna Cotta (V) **$22**
crispy brussels, garlic, shallot, herbs, goat cheese panna cotta, mustard seeds, pistachio, balsamic

Street Corn and Black Bean Quesadilla (V) **$21**
charred corn, cotija cheese, black beans, cilantro, jack cheese, chili aioli

Grilled Spanish Octopus **$20**
tepary bean ragout, radish, arugula, tamarind chili glaze, fingerling potato, pickled carrots, fresh jalapeno

AZ Inn Shrimp Cocktail (GF) **$22**
six large shrimp, cucumber, lemon, fresh dill, cocktail sauce

Roasted Garlic Hummus and Crudité (V) **$19**
marinated olives, feta, confit garlic, sumac, toasted bread, baby carrots, cucumber, radish, herb oil

Tuna Tartare **$16**
ahi tuna, meyer lemon ponzu, guacamole, radish, chive, taro root chips

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ALL DAY DINING

SALADS

Beet and Burrata (V, GF) **$18**
roasted red and yellow beets, burrata, arugula, beet and avocado mousse, candied aleppo pistachio, radish, pickled fresno, citrus honey vinaigrette

Sonoran Bowl (V, VG) **$18**
tomato, marinated chickpeas, avocado, radish cucumber, edamame, shaved cabbage, quinoa and farro, pepita sesame crumble, citrus mesquite maple dressing

Baby Gem Caesar Salad (V) **$18**
baby gem lettuce, rustic croutons, caesar dressing, shaved parmesan, white anchovy

Quinoa and Baby Spinach Salad (V, GF) **$18**
whipped feta cheese, asparagus, quinoa, red onion, heirloom tomato, kalamata and castelvetrano olives, red bell pepper dressing, toasted pinenuts, fresh herbs

SERIOUS PLATES

All handhelds served with choice of fries, side salad or fresh fruit

Prime Flat Iron Steak Frites **$39**
herb spiced french fries, watercress, radish, pickled onion salad, sonoran chimichurri

Chicken Pesto Pasta **$28**
grilled chicken, sundried tomato, pesto, mushrooms, basil, burrata cheese, aleppo chili oil, rigatoni

Rigatoni Alla Vodka **$28**
house made pork sausage, vodka sauce, rigatoni pasta, grated parmesan, micro basil, aleppo chile

Portobello Double (V) **$20**
grilled marinated portobello mushroom, pepperjack cheese, truffle aioli, shaved lettuce, avocado, sliced tomato, pickled onion, toasted brioche bun

Elm Street Club Sandwich **$24**
marinated chicken, lettuce, tomato, bacon, avocado, roasted garlic aioli, toasted sourdough

The Dip **$26**
barbacoa braised short rib, au jus, chili aioli, asadero cheese, caramelized onion, seeded hoagie roll

The Audubon Burger **$24**
½ lb AZ ground beef, shredded lettuce, pickles, caramelized onion, “the sauce,” cheddar cheese, on a brioche bun

The Reuben **$24**
pastrami, sauerkraut, swiss cheese, “the sauce,” marble rye bread

Sonoran Shrimp Scampi **$32**
chiltepin marinated shrimp, garlic, lemon white wine, swiss chard, charred corn, tomato, and basil over bucatini pasta

Guajillo Soy Mahi Mahi Tacos **$24**
chipotle remoulade, molcajete salsa, avocado, red onion, cilantro, pico de gallo, lime, choice of flour or corn tortilla

Carne Asada Ribeye Tacos **$28**
grilled marinated ribeye, avocado crema, pickled onion, poblano slaw, pico de gallo, lime choice of flour or corn tortilla