

<i>White Wines</i>	6oz/10oz/btl
PINOT GRIGIO	
Civello, Napa Valley	8/28
SAUVIGNON BLANC	
Santa Barbara Winery, Santa Barbara	7/26
Cakebread, Napa Valley	12/19/40
CHARDONNAY	
Lander-Jenkins 'Spirit Hawk,' California	8/30
Clos du Val, Carneros	10/36
Foley 'Steel,' S. Rita Hills	12/19/40
Patz & Hall 'Dutton Ranch,' Russian River	58
Rombauer Vineyards Carneros, Napa V.	62
Flowers, Sonoma Coast	64

WHITE BLEND	
Arizona Stronghold Tazi, Cochise County	9/32

ROSE	
Vinum, Napa Valley	8/30

SPARKLING	
Lunetta Prosecco, Italy	8/28
Argyle Brut Rose, Willamette V.	15/64
Veuve Clicquot Brut NV, France	17/68

RIESLING	
A to Z Wineworks, Oregon	9/32

DESSERT	
Michele Chiarlo Moscato D'Asti, Italy	8

<i>Red Wines</i>	6oz/10oz/btl
PINOT NOIR	
Lucky Star, California	8/30
Freestone 'Fogdog,' Sonoma Coast	34
Rex Hill, Willamette Valley	11/36
Davis Bynum, Russian River	12/19/40
Melville, Santa Rita Hills	13/20/43
Belle Glos, 'Clark & Telephone,' Napa V.	65
Shea Wine Cellars, Willamette Valley	68

MERLOT	
Independent Producers, Columbia Valley	7/26
Cinnibar, Paso Robles	10/17/36
L'Ecole #41 'Seven Hills,' Walla Walla V.	48

ZINFANDEL	
Seghesio, Sonoma Coast	10/35
Klinker Brick 'Old Ghost', California	50

CABERNET	
Rock and Vine, California	7/26
Conn Creek, Napa Valley	11/18/38
Stratton Lummis, Napa Valley	43
Jax, Napa Valley	52
Faust, Napa Valley	85

CABERNET FRANC	
Lang & Reed, California	8/30

SYRAH	
Michael David '6th Sense,' Lodi	10/38

RED BLEND	
Owen Roe 'Sinister Hand,' Columbia Valley	52

PORT	
Taylor Fladgate 10 yr Tawny, Portugal	10

<i>Beer On Line</i>	
Deschutes Mirror Pond Pale Ale 5.0% ABV	6
Green Flash IPA 7.0% ABV	7
St. Bernardus ABT 12 10.0% ABV	8
Duvel Single Belgian Ale 6.8% ABV	8

<i>Cool Beverages</i>	
Coke, Sprite, Fanta Orange (with pure sugar cane)	2.75
Fiji (1 liter)	4
Housemade Sparkling Water	2.50
LGO Arnold Palmer or Lemonade	3
Diet Coke or Root Beer	2.25

<i>Shine On</i>	
White Sangria <i>best in town!</i>	7/21
Cucumber Press	9
Prickly Pear Margarita	10
French Sailor Cocktail	9

In the Well: Tito's Vodka, Appleton White Rum, Eagle Rare Bourbon, Martin Miller's Gin, Sauza Blanco

French Press Coffee
featuring Mr. Espresso organic coffee from Oakland, CA

Modern Spaces III - Sara Abbott, 2009

Weekend Brunch

Starters & Snacks

TODAY'S SOUP today's features made fresh	6
GUACAMOLE & CHIPS* charred tomatillo salsa, all house-made	9
BAKED MAC 'N CHEESE* brown rice pasta, add applewood smoked bacon n/c	6
DEVEILED EGGS* a favorite, bacon optional - don't resist!	4/7
CHICKEN NACHITOS* guacamole, house-made salsa, organic chicken	13
NEW STYLE SASHIMI sushi-grade fresh fish with chiles and ponzu sauce	9
SHRIMP CEVICHE* avocados, tomatoes, jicama, lime juice	14
TUNA TARTARE & GUACAMOLE* fresh tuna, radish, soy-lemon vinaigrette	14

Special Salads

LA GRANDE ORANGE CAESAR** whole leaf romaine, reggiano parmesan	9
KALE SALAD* flame grapes, corn, red bell peppers, sunflower seeds	9
CRISPY CHICKEN & SPINACH SALAD blue cheese, roasted pecan vinaigrette	14
BRUSSELS SPROUT SALAD* bacon, almonds, manchego cheese - the original	14
THE DEL MAR SALAD* shrimp, crab meat, iceberg, avocado, olives	15
TUNA SASHIMI SALAD* mixed greens, spicy ginger lime vinaigrette	15
add grilled seasoned chicken 6 : salmon 7 : ribeye 8	

Rise & Shine

CHELSEA'S HOTCAKES with seasonal fruit & natural maple syrup	11
CLASSIC FRENCH OMELET** sauteed spinach, gruyere cheese, fresh herbs	11
DAYBREAKER** egg white omelet, spinach, mushrooms & fresh herbs	11
CHELSEA'S EGGS BENEDICT* homemade English muffin, canadian bacon	13
HUEVOS RANCHEROS** los favoritos de roberto, guaranteed to please you too!	13
CHILAQUILES* baked tortillas, chicken, eggs, ranchero sauce & salsa verde	13
PRIME RIB HASH* everything you love made with prime rib	15

Favorites

choice of french fries, cottage cheese, california tabbouleh, fresh vegetable or shredded kale slaw - burgers are served in a bun or on a leaf	
CHELSEA'S CHEESEBURGER** certified angus beef with russian dressing	12
THE HOWIE BURGER** gruyere, caramelized red onions, dijon sauce	12
GREEN CHILE BURGER** poblano chile, cheddar cheese, chipotle aioli	12
NO. 1 AHI TUNA BURGER** pan seared medium rare, spicy mayonnaise	14
CRISPY LOBSTER SLIDERS* pancetta, heirloom tomato, spicy russian sauce	16
SHANGRI-LA VEGETARIAN BURGER made here, fresh grains, nuts, and seeds	12
FRENCH DIP* rotisserie roasted certified angus beef, beef au jus	14

Very Special

using only premium & organic meats of the highest quality	
WOOD-FIRED ROTISSERIE CHICKEN* with house-made spaetzle and chicken jus	18
CRISPED ACQUA PAZZA fresh white fish, spinach, fingerling potatoes, tomatoes	17
DIXIE PAN-FRIED CHICKEN served warm picnic style with mashed potatoes	19
GRILLED SALMON* hard wood grilled with today's fresh vegetable	18
NY STRIP* with mashed potatoes and today's fresh vegetable	26
CHELSEA'S SHORT RIBS* pan roasted with vegetables, add an egg n/c	24
add a small caesar, mixed greens, or kale salad to your entree 6.	

Taco Platters

with made-to-order corn tortillas, guacamole, pico de gallo, and shredded kale slaw	
ETHAN'S VEGETARIAN TACOS* selection of locally farmed vegetables	14
CHELSEA'S GRILLED CHICKEN* organic, lean, seasoned juicy breast meat	14
SHORT RIB TACOS* award winner, braised & beautiful	15
GRILLED AHI TUNA** center cut sashimi grade, grilled rare	16
GRILLED SWORDFISH* freshest fish in town	16
SURF & TURF TACOS* french braised shrimp & filet mignon	18
RIBEYE STEAK** certified angus beef, mesquite grilled medium rare	17
- substitute filet mignon for ribeye 4.	

On the Side

FRENCH FRIES MADE-IN-HOUSE (3.)	FARMERS MARKET VEGETABLES (3.)
BAMBOO STEAMED VEGETABLES (3.)	COTTAGE CHEESE (2.)
HOMEMADE ENGLISH MUFFIN (3.)	FRESH FRUIT (4.)
ROASTED POTATOES (3.)	APPLEWOOD SMOKED BACON (4.)
CALIFORNIA TABBOULEH (2.)	SHREDDED KALE SLAW (3.)

For Kids We Love

little monkey PANCAKES	CHICKEN TACOS	FRESH FISH PLATE	all 6
GRILLED CHEESE	MAC 'N CHEESE	PB & J SUSHI ROLLS	

Executive Chef **PAUL LINDSAY**

Gift Cards Now Online at www.chelseaskitchenaz.com

* GLUTEN FREE OR CAN BE MODIFIED TO BE GLUTEN FREE - PLEASE ASK! We are sensitive to the dietary needs & concerns of our consumers and go to extreme measures to ensure no cross-contamination of ingredients; however we are not a gluten free facility. We please ask that anyone with Celiac's Disease or wheat allergens please use caution.

*These items contain raw or uncooked products, the state health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may increase food borne illness.