White Wines

	6oz/10oz/btl
PINOT GRIGIO	
Civello (prinot gris/pinto grigio), Napa	8/28
Bollini, Italy	8/28
SAUVIGNON BLANC	
Santa Barbara Winery, Santa Barbara	8/28
Hall, Napa Valley	9/14/32
Cakebread, Napa Valley	14/20/52
CHARDONNAY	
Lander-Jenkins 'Spirit Hawk,' California	8/28
Clos du Val, Carneros	10/36
Domaine Drouhin 'Arthur,' Oregon	12/18/44
Patz & Hall 'Dutton Ranch,' Russian River	58
Rombauer Vineyards Carneros, Napa V.	16/56
Flowers, Sonoma Coast	64
WHITE BLEND	
Arizona Stronghold Tazi, Cochise County	9/32
SPARKLING	
Lunetta Prosecco, Italy	8/28
Lucien Albrecht Crémant Rosé, Alsace	11/42
Veuve Clicquot Brut NV, Champagne	17/64
RIESLING	
Dr. 'L' Loosen, Mosel, Germany	8/28
DESSERT	
Michele Chiarlo Moscato D'Asti, Italy	8

Red Wines

	6oz/10oz/btl
PINOT NOIR	
Lucky Star, California	7/24
Owen Roe Sharecropper's, Willamette V.	9/32
Davis Bynum, Russian River	11/17/40
Melville, Santa Rita Hills	13/19/48
Emeritus, Hallberg Ranch	65
Shea Wine Cellars, Willamette Valley	68
MERLOT	
Independent Producers, Columbia Valley	8/28
Cinnibar, Paso Robles	10/16/36
Whitehall Lane, Napa Valley	45
ZINFANDEL	
Seghesio, Sonoma Coast	10/36
Klinker Brick 'Old Ghost,' California	50
CABERNET	
Rock and Vine, California	8/28
Conn Creek, Napa Valley	11/17/40
Stratton Lummis, Napa Valley	12/44
Cain Cuvée, Napa Valley	55
Faust, Napa Valley	85
Cabernet FRANC	
Lang & Reed, California	9/32
MALBEC	
Tahuan, Mendoza, Argentina	10/16/36
SYRAH	
Niner, Paso Robles	9/34
RED BLEND	
Madness & Cures, Alexander Valley	45
PORT	
Taylor Fladgate 10 yr Tawny, Portugal	10/na

Beer On Line

North Coast Scrimshaw Pilsner 4.4% ABV	6
Green Flash IPA 7.3% ABV	7
St. Bernardus ABT 12 10.0% ABV	8
Duvel Single Belgian Ale 6.8% ABV	8

Cool Beverages

Coke, Sprite, Fanta Orange (with pure sugar cane)	2.75
Fiji (1 liter)	4
LGO Arnold Palmer or Lemonade*	3
Diet Coke or Root Beer	2.25

Shine On

White Sangria *best in town!*	7/21
Chelsea's Bloody Mary	8
Aperol Spritz	8
Cucumber Press	9
Prickly Pear Margarita	10

- French Press Coffee -

featuring Mr. Espresso organic coffee from Oakland, CA

Most of our wines are curated by Kimber Stonehouse and are available at La Grande Orange Grocery.

Weekend Brunch

Starters & Snacks

TODAY'S SOUP today's features made fresh	7
GUACAMOLE & CHIPS• charred tomatillo salsa, all house-made	10
DEVILED EGGS• a favorite, bacon optional - don't resist!	4/7
SMOKED IDAHO TROUT DIP*• classic Saltine crackers, watermelon radish	11
CHICKEN NACHITOS• house-made guacamole, chicken or green chiles	15
NEW STYLE CRUDO sushi-grade tuna, green peppercorns, avocado	13/19
SHRIMP CEVICHE• avocados, tomatoes, jicama, lime juice	14
TUNA TARTARE & GUACAMOLE* fresh tuna, radish, soy-lemon vinaigrette	14

Special Salads and Housemade Posole

CHICKEN POSOLE guajillo chile, lime, blue corn tortilla, add a fried egg n/c	13
LA GRANDE ORANGE CAESAR*• chopped romaine, reggiano parmesan	11
BRUSSELS SPROUT SALAD• bacon, almonds, manchego cheese - the original	15
THE DEL MAR SALAD• shrimp, crab meat, iceberg, avocado, olives	16
TUNA SASHIMI SALAD* mixed greens, spicy ginger lime vinaigrette	16
SHREDDED KALE & QUINOA SALAD• sunflower seeds, grapes, parmesan	13

add rotisserie jidori chicken dark 4 : rotisserie jidori chicken white 5 : salmon 6 : ribeye 7

Rise & Shine

CHELSEA'S HOTCAKES with seasonal fruit & natural maple syrup	12
CHELSEA'S EGGS BENEDICT* LGO English muffin, canadian bacon	15
HUEVOS RANCHEROS*• los favoritos de roberto, guaranteed to please you too!	13
CRAB CAKE BENEDICT* LGO English muffin, jumbo lump crab, spinach	19
CHILAQUILES* baked tortillas, chicken, eggs, ranchero sauce & salsa verde	14
SHORT RIB HASH* potato, onion, carrot, 2 eggs over easy, LGO English muffin	16
CLASSIC FRENCH OMELET*• spinach, deux fromage blanc, fresh herbs	12

egg whites available : add black forest ham 2

Favorites

our burger meat is 100% Strauss grass-fed chuck from American family farms
ground for service only - we recommend rare or medium rare
choice of french fries, cottage cheese, fresh vegetable, kale slaw, heirloom cannellini beans

STRAUSS GRASS FED & FINISHED BEEF!

GREEN CHILE BURGER* freshly roasted green chiles, melted Black Creek cheddar	14
CHELSEA'S CHEESEBURGER*• russian dressing, served on a bun or leaf	14
THE HOWIE BURGER*• havarti, caramelized red onions, dijon sauce	14
NO. 1 AHI TUNA BURGER*• ground in house, pan seared medium rare	15
SHANGRI-LA VEGETARIAN BURGER made here, fresh grains, nuts, and seeds	13
FRENCH DIP* rotisserie roasted, beef au jus, LGO Bake House French Roll	17

Very Special

using only premium, domestic and organic meats of the highest quality

WOOD-FIRED ROTISSERIE JIDORI CHICKEN• roasted potatoes, fresh vegetables	21
DIXIE PAN-FRIED CHICKEN served warm picnic style with mashed potatoes	21
GRILLED SALMON• hard wood grilled with today's fresh vegetable	21
SHORT RIBS• pan roasted with vegetables, add an egg n/c	24
ROTISSERIE PRIME RIB slow roasted, mashed potatoes, vegetables, horseradish	20

add a small caesar or mixed greens to your entree 6.

Taco Platters

with made-to-order corn tortillas, guacamole, pico de gallo, and kale slaw

ETHAN'S VEGETARIAN TACOS• selection of locally farmed vegetables	15
SHORT RIB TACOS• award winner, braised & beautiful	21
GRILLED AHI TUNA*• center cut sashimi grade, grilled rare	21
GRILLED SWORDFISH• hardwood-grilled, guaranteed best in town	21
SURF & TURF TACOS• french braised shrimp, grass fed filet mignon	23
RIBEYE STEAK*• mesquite grilled medium rare	22

substitute grass fed filet mignon for ribeye 6.

On the Side

FRENCH FRIES MADE-IN-HOUSE• 4.
LGO ENGLISH MUFFIN 3.
ROASTED POTATOES 3.
KALE SLAW 4.
COTTAGE CHEESE 3.
FARMERS MARKET VEGETABLES 4.
FRESH FRUIT 4.
APPLEWOOD SMOKED BACON 4.
BAKED MAC'N CHEESE W/ GREEN CHILES• 8.
HEIRLOOM CANNELLINI BEANS 3.

For Kids We Love

all 6

little monkey **PANCAKES**
GRILLED CHEESE
CHICKEN TACOS
MAC'N CHEESE
FRESH FISH PLATE
PB & J

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.