# Weekend Brunch

## Shine On

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|---|---|
| White Sangria *best in town!* | 7/21 |
| Chelsea's Bloody Mary | 8 |
| Basil Gimlet | 10 |
| Goodnight Emily | 10 |
| Negroni | 10 |
| Old Fashioned | 10 |
| Jumping Jack Flash | 10 |
| Lady Guadalupe | 10 |

## Beer On Line

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|---|---|
| North Coast Scrimshaw Pilsner 4.4% abv | 6 |
| Green Flash IPA 7.3% abv | 7 |
| John Henry Colonial Cream & Brown Ale 9.3% abv | 7 |
| Delirium Tremens Belgian Pale Ale 8.5% abv | 8 |

**- French Press Coffee -**

*featuring Mr. Espresso organic coffee from Oakland, CA*

## White Wines

| | 6oz/10oz/btl |
|---|---|
| **SPARKLING** | |
| Mionetto 'Organic' Prosecco, Italy | 8/12/ 24 |
| Lucien Albrecht Rosé, Cremant de Alsace | 11/17/33 |
| Ruinart Blanc de Blancs, Champagne | 19/27/64 |
| **PINOT GRIGIO** | |
| Scarpetta, Italy | 9/14/27 |
| **RIESLING** | |
| Dr. 'L' Loosen, Mosel, Germany | 8/12/24 |
| **SAUVIGNON BLANC** | |
| The Crossings, Marlborough | 8/12/24 |
| Frog's Leap, Napa Valley | 11/17/33 |
| **WHITE BLEND** | |
| Page Springs 'Barrio' White, Cochise County | 8/12/24 |
| **ROSÉ** | |
| Domaine de Figuerasse, France | 8/12/24 |
| **CHARDONNAY** | |
| Grayson, California | 8/12/24 |
| Foxglove, Central Coast | 10/15/30 |
| Paul Hobbs 'Crossbarn,' Napa Valley | 12/18/36 |
| Melville 'Estate,' Santa Rita Hills | 15/23/45 |
| Soter Vineyards, Willamette Valley | 56 |

## Red Wines

| | 6oz/10oz/btl |
|---|---|
| **PINOT NOIR** | |
| Vinum, Monterey | 8/12/24 |
| Byron, Santa Barbara County | 10/15/30 |
| Ken Wright, Willamette Valley | 13/20/39 |
| Emeritus, Hallberg Ranch | 65 |
| Archery Summit, Willamette Valley | 80 |
| **MERLOT** | |
| Whitehall Lane, Napa Valley | 11/17/33 |
| Paradigm, Napa Valley | 80 |
| **MALBEC** | |
| Tahuan, Mendoza | 8/12/24 |
| **SYRAH** | |
| Niner, Paso Robles | 11/17/33 |
| **RED BLEND** | |
| Madness & Cures, Alexander Valley | 12/18/36 |
| **ZINFANDEL** | |
| Dry Creek 'Heritage,' Dry Creek Valley | 9/14/27 |
| Robert Craig, Howell Mountain | 75 |
| **CABERNET SAUVIGNON** | |
| Ironstone Cellars, Lodi | 8/12/24 |
| Black Stallion, Napa Valley | 10/15/30 |
| Roth, Alexander Valley | 13/20/39 |
| Vineyard 29 'Cru,' Napa Valley | 80 |
| **LIQUID DESSERT** | |
| Saracco, Moscato d'Asti, Italy (375 ml) | 6/-/18 |
| Taylor Fladgate 10 yr Tawny, Portugal | 10/-/60 |

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

Gift Cards Now Online at www.chelseaskitchenaz.com

Instagram @chelseaskitchen

*Golden Poppies 5 by Sara Abbott, 2014*

## 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 | 15 |
| **TUNA TARTARE & GUACAMOLE*** fresh tuna, radish, soy-lemon vinaigrette | 15 |

## Special Salads

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|---|---|
| **LGO CAESAR***• sweet gem romaine, reggiano parmesan, hand-torn croutons | 12 |
| **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

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|---|---|
| **CHELSEA'S HOTCAKES** with seasonal fruit & natural maple syrup - gluten free! | 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

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|---|---|
| **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 | 18 |

STRAUSS GRASS FED & FINISHED BEEF!

## Very Special

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

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|---|---|
| **WOOD-FIRED ROTISSERIE JIDORI CHICKEN**• half chicken, today's fresh vegetable | 21 |
| **DIXIE PAN-FRIED CHICKEN** served warm picnic style with mashed potatoes | 22 |
| **GRILLED SALMON**• hard wood grilled with today's fresh vegetable | 23 |
| **SHORT RIBS**• pan roasted with vegetables, add an egg n/c | 26 |
| **ROTISSERIE PRIME RIB** slow roasted, mashed potatoes, vegetables, horseradish | 22 |

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

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|---|---|
| **ETHAN'S VEGETARIAN TACOS**• selection of locally farmed vegetables | 16 |
| **SHORT RIB TACOS**• award winner, braised & beautiful | 22 |
| **GRILLED AHI TUNA***• center cut sashimi grade, grilled rare | 23 |
| **GRILLED SWORDFISH**• hardwood-grilled, guaranteed best in town | 23 |
| **SURF & TURF TACOS**• french braised shrimp, grass fed filet mignon | 23 |
| **RIBEYE STEAK***• mesquite grilled medium rare | 24 |

substitute grass fed filet mignon for ribeye 6.

## On the Side

all 4

**FRENCH FRIES MADE-IN-HOUSE**•
**LGO ENGLISH MUFFIN**
**ROASTED POTATO YANKS**
**KALE SLAW**
**COTTAGE CHEESE**
**FARMERS MARKET VEGETABLES**
**FRESH FRUIT**
**APPLEWOOD SMOKED BACON**
**HEIRLOOM CANNELLINI BEANS**

## 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

• 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.