

Weekend Brunch

Shine On

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
Mind the Gap	10

Beer On Line

North Coast Scrimshaw Pilsner 4.4% abv	6
Green Flash West Coast IPA 7.3% abv	7
Brouwerij Bosteels Tripel Karmeliet 8.4% abv	8
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
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RIESLING

Dr. 'L' Loosen, Mosel, Germany	8/12/24
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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
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ROSÉ

Domaine de Figuerasse, France	8/12/24
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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
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SYRAH

Niner, Paso Robles	11/17/33
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RED BLEND

Madness & Cures, Alexander Valley	12/18/36
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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 (3 oz pour/ 375 ml)	6/-/18
Taylor Fladgate 10 yr Tawny, Portugal (3 oz pour)	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

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

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

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

Very Special

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

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

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

FRENCH FRIES MADE-IN-HOUSE*	FARMERS MARKET VEGETABLES	all 4
LGO ENGLISH MUFFIN	FRESH FRUIT	
ROASTED POTATO YANKS	APPLEWOOD SMOKED BACON	
KALE SLAW	HEIRLOOM CANNELLINI BEANS	
COTTAGE CHEESE		

For Kids We Love

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

* 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.