Weekend Brunch

Shine On

White Sangria *best in town!*	7/21
Chelsea's Bloody Mary	8
Basil Gimlet	10
Goodnight Emily	10
Buck &Rider	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
Delirium Tremens Belgian Pale Ale 8.5% abv	8
St. Bernardus Abt 12 Quadrupel 10.0% 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 (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
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	13
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	14

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	15
SHORT RIB HASH* potato, onion, carrot, 2 eggs over easy, LGO English muffin	17

Favorites

our burger meat is 100% Strauss grass-fed chuck from American family farms
ground for service only - we recommend rare or medium rare
your choice of fries, yanks or fresh vegetables

STRAUSS GRASS FED & FINISHED BEEF!

GREEN CHILE BURGER* freshly roasted green chiles, melted Black Creek cheddar	15
CHELSEA'S CHEESEBURGER*• russian dressing, served on a bun or leaf	15
THE HOWIE BURGER*• havarti, caramelized red onions, dijon sauce	15
NO. 1 AHI TUNA BURGER*• ground in house, pan seared medium rare	16
SHANGRI-LA VEGETARIAN BURGER made here, fresh grains, nuts, and seeds	14
WOOD-FIRED ROTISSERIE CHICKEN• half jidori chicken	21
GRILLED SALMON• hard wood grilled	23
SHORT RIBS• famous & award winning pan roasted short ribs, add an egg n/c	26
ROTISSERIE PRIME RIB slow roasted with 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
RIBEYE STEAK*• mesquite grilled medium rare	24

substitute grass fed filet mignon for ribeye 6.

Brunch Side Show

all 4

ROASTED POTATO YANKS
LGO ENGLISH MUFFIN
FRENCH FRIES MADE-IN-HOUSE•
FARMERS MARKET VEGETABLES
TODAY'S FRESH FRUIT
APPLEWOOD SMOKED BACON

For Kids We Love

all 6

PANCAKES
FRESH FISH PLATE
MAC'N CHEESE
CHICKEN TACOS
GRILLED 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.