## Shine On

| | |
|---|---|
| White Sangria *best in town!* | 7/21 |
| Chelsea's Bloody Mary | 8 |
| Basil Gimlet | 10 |
| Goodnight Emily | 10 |
| Buck &Rider | 10 |
| Mageuy Mule | 10 |
| Diego Rivera | 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 | 9 |

**- 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 |
| Antares, 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.*

Instagram @chelseaskitchen

*Golden Poppies 5 by Sara Abbott, 2014*

*8.25.15*

# 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 |
| **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, fresh vegetables | 21 |
| **GRILLED SALMON**• hard wood grilled, fresh vegetables, crispy fingerling potatoes | 23 |
| **SHORT RIBS**• famous & award winning pan roasted short ribs, add an egg n/c | 26 |
| **ROTISSERIE PRIME RIB** english cut c.a.b. 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***• certified angus beef, mesquite grilled medium rare | 24 |

substitute grass fed filet mignon for ribeye 6.

## Brunch Side Show

all 4

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

## For Kids We Love

all 6

| | |
|---|---|
| **PANCAKES** | **CHICKEN TACOS** |
| **FRESH FISH PLATE** | **GRILLED CHEESE** |
| **MAC'N CHEESE** | **PB & J** |

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.