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
Bobby Love	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

10.2.15

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• almonds, manchego cheese, bacon optional	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	16
HUEVOS RANCHEROS*• los favoritos de roberto, guaranteed to please you too!	14
CRAB CAKE BENEDICT* LGO English muffin, jumbo lump crab, spinach	20
CHILAQUILES* baked tortillas, chicken, eggs, ranchero sauce & salsa verde	15
SHORT RIB HASH* potato, onion, carrot, 2 eggs over easy, LGO English muffin	18

Favorites

our c.a.b. burger meat is ground for service only - we recommend rare or medium rare

your choice of fries, yanks or fresh vegetables

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 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 7

PANCAKES
FRESH FISH PLATE
MAC'N CHEESE
CHICKEN TACOS
GRILLED 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. Our lemonade contains raw egg whites.