

the CUP CAFE

EARLY BIRD

TWO EGGS* 'N' TOAST ANY STYLE \$12
breakfast potatoes, your choice of wheat, sourdough, gluten free, or english muffin
add: bacon +\$4 • sausage +\$4 • ham steak +\$6 • chorizo +\$4 • andouille sausage +\$5
house-made biscuits and gravy +\$5

CONGRESSIONAL OMELET \$20
breakfast potatoes, your choice of three items, and toast
more than three items +\$1.50 ea. sub egg whites +\$1
avocado • bell pepper • tomato • green chiles • mushrooms • onions • spinach • jalapeño • fresh herbs • cheddar • feta • gruyère • jack • bacon • ham • sausage • chorizo

FRUITOPIA *vegetarian/gluten free* \$20
seasonal fruit, house-made granola yogurt parfait, agave nectar, and whipped cream

BRIOCHE FRENCH TOAST *vegetarian* \$16
vanilla-orange battered brioche, powdered sugar, maple syrup, and mascarpone whipped cream
add: blueberries • strawberries • walnuts • raisins • bananas • chocolate chips
bacon bits **+\$2 ea.**

THE DEPOSITION \$17
two cinnamon buttermilk pancakes, eggs*, bacon, butter, and maple syrup
add: blueberries • strawberries • walnuts • raisins • bananas • chocolate chips
bacon bits **+\$2 ea.**

CAST IRON BAKED EGGS \$21
two poached eggs*, ham, leeks, shallots, gruyère cheese, cream, fines herbes, breakfast potatoes, toast

CREOLE BREAKFAST. \$20
andouille sausage, two eggs*, breakfast potatoes, house made biscuits and gravy

BENNY'S BURRITO. \$16
scrambled egg*, beans, jack cheese, ranchero sauce, flour tortilla, poblano-cashew crema, pico de gallo, and sour cream
add: avocado • bacon • sausage • chorizo +\$2.50 ea.
add: green chiles • jalapeño • mushrooms +\$1.50 ea.

CONGRESS FRIED STEAK & EGGS. \$21
chicken-fried steak, topped with house made sausage gravy, served with two eggs any way, breakfast potatoes & toast

MID-DAY *items available after 11am*

SALADS

THE HOTEL *vegetarian*
baby spinach, spicy candied pecans, julienned red onions, sliced grapes, herbed goat cheese crouton, and pomegranate vinaigrette
add: blackened tofu +\$7 • chicken* +\$9 • shrimp* +\$9 • flank steak* +\$10 • salmon* +\$12

HAIL, CAESAR!.
romaine, classic house-made Caesar dressing, shaved parmesan, and brioche croutons
add: blackened tofu +\$7 • chicken* +\$9 • shrimp* +\$9 • flank steak* +\$10 • salmon* +\$12

THE DEPOT.
grilled flank steak*, mixed greens, cherry tomatoes, shaved parmesan cheese, avocado, smoked crispy onions, and house-made roasted shallot dressing

SALMON FARRO.
grilled salmon filet*, mixed greens, farro, red onion, grapefruit, sliced almonds, asparagus, and almond-brown butter vinaigrette

any additional dressings +\$1

SANDWICHES
choice of café fries or garden salad or substitute **soup or fruit +\$2.50**

CUBANO.
pressed bakery roll, braised pork, smoked ham, gruyère cheese, caramelized onions, jalapeño, dill pickles, dijon mustard, chipotle mayo, cilantro, and fresh lime juice

TUCSON DIP.
house-smoked brisket, cheddar cheese, creamy horseradish, crispy onions, bakery roll, and green chile au jus

FRENCH CONNECTION
grilled ham, brie, and dijon on a baguette, served with french fries

COUNTRY FRIED TOFU *vegan*
crispy hand-breaded fried tofu, cabbage, pickles, & vegan cashew poblano crema, on a potato bun
add: cheese or avocado +\$2.50 each

REAL THING
1/2 lb. beef chuck patty*, butter lettuce, tomato, onion, dill pickle, on a potato bun
make it blackened chicken: The Real Pollo
add: avocado • bacon • cheese +\$2.50 each.
add: jalapeño • roasted chiles • grilled onions • mushrooms +\$1.50 each.

DINNER *items available after 4pm*

STARTERS

BARRIO BREAD*vegetarian* \$13
barrio baguette served with house-made herbed butter, nut-free basil pesto, chili-infused oil, and vinegar

BARRIO HEARTBREAKER *vegetarian* \$28
green apples, orange marmalade, roasted garlic, marinated artichokes, brie, nut-free basil pesto, chili-infused oil, herbed butter, and a barrio baguette, portioned for two
add: blackened tofu +\$7 • chicken* +\$9 • shrimp* +\$9 • flank steak* +\$10 • salmon* +\$12

CAFÉ FRIES *vegetarian* \$7.50
ketchup, malt aioli

LETTUCE WRAPS *vegan* \$15
chickpea fritter, pickled vegetables, smoked cashews, and spicy harissa
add: blackened tofu +\$7 • chicken* +\$9 • shrimp* +\$9 • flank steak* +\$10 • salmon* +\$12

SONORAN SHRIMP COCKTAIL *gluten free* \$18
poached shrimp, avocado, pickled onion, corn chips, and lime

LOCALS ONLY

EMPANADAS OF THE DAY. \$14
a daily creation from our kitchen! ask your server about today's selection

DRUNKEN FISH. \$14
house-made beer-battered cod*, pico de gallo, cabbage, chipotle aioli, and local flour tortillas

SONORAN CAULIFLOWER *vegetarian* \$14
fried cauliflower, roasted corn, pickled red onions, cotija cheese, jalapeño aioli, cabbage, and local flour tortillas

PICACHO NACHOS \$16
Multiple layers of corn tortillas, baked with bean dip, jack cheese, and chile con queso. Topped with fajita peppers & onions, and cilantro
add: beer birria +\$8 • shredded pollo verde* +\$8 • chorizo +\$8
marinated artichokes & mushrooms +8

ZIEGLER QUESADILLA \$16
pico de gallo, green chili, jack cheese, and avocado-lime crema, folded in a grilled local flour tortilla, served with beans, salsa, and sour cream
add: beer birria +\$8 • shredded pollo verde* +\$8 • chorizo +\$8
marinated artichokes & mushrooms +8

QUICHE DU JOUR. \$17
it's the quiche of the day! rotating seasonal quiche, dressed mixed greens, toasted almonds, and strawberries

HUEVOS RANCHEROS *vegetarian* \$16
two eggs* any style, jack and cotija cheeses, vegan cowboy beans, corn tortillas, ranchero sauce, cilantro, and breakfast potatoes
add: avocado • bacon • sausage • chorizo +\$2.50 ea.
add: green chiles • jalapeño • mushrooms +\$1.50 ea.

VEGAN BREAKFAST SOPES *gluten free* \$16
two poblano and avocado fried masa cakes, topped with vegan cowboy beans, scrambled tofu, pico de gallo and a vegan poblano-cashew crema
add: extra sope +\$9
add: green chiles • jalapeño • mushrooms +\$1.50 ea.

BARRIO TOAST *vegetarian* \$16
grilled Barrio bread, smashed avocado, lime juice, grilled tomato, two eggs*, cracked black pepper, dressed mixed greens, toasted almonds, and strawberries
or substitute tofu scramble for eggs!

CHILAQUILES VERDES *gluten free* \$20
braised pork, two poached eggs*, corn tortilla strips, tomatillo sauce, jack and cotija cheeses, cilantro, and fresh fruit
add: avocado • bacon • sausage • chorizo +\$2.50 ea.
add: green chiles • jalapeño • mushrooms +\$1.50 ea.

SMOKED SALMON BENEDICT \$22
house-smoked salmon, cherry tomato chutney, poached eggs*, hollandaise, english muffin, dressed mixed greens, toasted almonds, and strawberries

BRAVEHEART. \$23
house-smoked beef brisket, sourdough, grilled tomatoes, sautéed spinach, gruyère cheese, two poached eggs*, sausage gravy, and breakfast potatoes

MOROCCAN SKILLET "SHAKSHUKA". \$17
two eggs, poached in stewed tomatoes and red bell peppers with smoked spices, topped with feta cheese and herbs, served with roasted potatoes and sourdough toast
add: green chiles • jalapeño • mushrooms +\$1.50 ea.
substitute tofu scramble for eggs and poblano-cashew crema for feta to make it vegan!

STARTERS

SOUP DU JOUR. \$7 cup \$10 bowl
it's the soup of the day! ask your server about today's selection
add: baguette +\$2

BARRIO BREAD *vegetarian* \$13
Barrio baguette served with house-made herbed butter, nut-free basil pesto, chili-infused oil and vinegar

CAFÉ FRIES *vegetarian* \$7.50
ketchup, malt aioli

LETTUCE WRAPS *vegan* \$15
chickpea fritter, pickled vegetables, smoked cashews, and spicy harissa
add: blackened tofu +\$7 • chicken* +\$9 • shrimp* +\$9 • flank steak* +\$10 • salmon* +\$12

EMPANADAS OF THE DAY. \$14
a daily creation from our kitchen! ask your server about today's selection

TACOS/FISH FRY

DRUNKEN FISH \$14
house-made beer-battered cod*, pico de gallo, cabbage, chipotle aioli, and local flour tortillas

SONORAN CAULIFLOWER TACOS *vegetarian* \$14
fried cauliflower, roasted corn, pickled red onions, cotija cheese, jalapeño aioli, cabbage, and local flour tortillas

FISH 'N' CHIPS \$18
house-made beer-battered cod*, coleslaw, spicy tartar sauce, lemon, and café fries



SOUP

SOUP DU JOUR. \$7 cup \$10 bowl
it's the soup of the day! mmmm, that sounds good...I'll have that!
add: baguette +\$2

SALADS

THE HOTEL *vegetarian* \$16
baby spinach, spicy candied pecans, julienned red onions, sliced grapes, herbed goat cheese crouton, and pomegranate vinaigrette
add: blackened tofu +\$7 • chicken* +\$9 • shrimp* +\$9 • flank steak* +\$10 • salmon* +\$12

HAIL, CAESAR!. \$16
romaine, classic house-made Caesar dressing, shaved parmesan, and brioche croutons
add: blackened tofu +\$7 • chicken* +\$9 • shrimp* +\$9 • flank steak* +\$10 • salmon* +\$12

THE DEPOT. \$25
grilled flank steak*, mixed greens, cherry tomatoes, shaved parmesan cheese, avocado, smoked crispy onions, and house-made roasted shallot dressing

SALMON FARRO. \$27
grilled salmon filet*, mixed greens, farro, red onion, grapefruit, sliced almonds, asparagus, and almond brown butter vinaigrette
additional dressings +\$1

SANDWICHES

choice of café fries or garden salad or substitute **soup or fruit +\$2.50**

COUNTRY FRIED TOFU *vegetarian* \$20
crispy hand-breaded country-fried tofu, with cabbage, pickles, and vegan poblano-cashew crema, on a potato bun
add: cheese or avocado +\$2.50 each

FRENCH CONNECTION \$18
grilled ham, brie, and dijon on a baguette served with french fries

REAL THING \$20
1/2 lb. beef chuck patty*, butter lettuce, tomato, onion, and dill pickle, on a potato bun
make it blackened chicken: The Real Pollo
add +\$2.50 each. avocado • bacon • cheese
add +\$1.50 each. jalapeño • roasted chiles • grilled onions • mushrooms



COFFEE

locally roasted by Caffe Luce

ESPRESSO. \$5	BREVE \$6
classic italian shot	espresso, half & half
COWBOY COFFEE. \$6	CAFÉ AU LAIT \$6
house-blend coffee, espresso	coffee, hot milk
CAPPUCINO. \$6	CHAI LATTE \$6
espresso, frothed milk	chai tea blend, milk add espresso shot +\$2
CAFÉ LATTE. \$6	MOCHA. \$6
milk, espresso, frothed milk	espresso, chocolate, milk
CUBANO DE HAVANA \$7	MOCHA AZTECA. \$7
espresso, frothed milk, raw sugar, cinnamon	milk, espresso, cocoa powder, cinnamon, chili powder, cayenne, and vanilla syrup
GOLDEN MILK LATTE \$7	AMERICANO \$5
oat milk, ground turmeric, cinnamon, and agave	DRIP COFFEE \$5
add espresso shot +\$2	regular / decaf
add: oat milk +\$1 make it a double +\$2	

TEA

ARBUCKLE'S ICED TEA OR NUMI HOT TEA \$5
ask your server for available varieties

ESSENTIALS

SEDONA WATER \$7	JUICE small / large \$5 / 7
still, sparkling 750ml	orange, cranberry, grapefruit, pineapple, tomato
FOUNTAIN SODA \$5	STRAWBERRY AGUA FRESCA. . . . \$5 / 7
coke, diet coke, sprite, dr. pepper, ginger ale	house-made
WHOLE MILK \$5	LIMEADE \$5 / 7
OAT MILK \$5	house-made
Add flavored syrup for .75¢ – strawberry, raspberry, peach, vanilla, hazelnut	

ENTRÉES

SALMON CAPRESE *gluten free* \$37
grilled salmon filet*, parmesan risotto, asparagus, heirloom cherry tomato and basil chutney, and balsamic pearls

VEGAN SOPES *gluten free* \$21
two poblano and avocado fried masa cakes, topped with beans, charred carrot and corn salsa, pickled red onion, poblano-cashew crema, and chimichurri vinaigrette
add: extra sope +\$9
add: green chiles • jalapeño • mushrooms +\$1.50 ea.
add: blackened tofu +\$7 • chicken* +\$9 • shrimp* +\$9 • flank steak* +\$10 • salmon* +\$12

FISH 'N' CHIPS \$24
house-made beer-battered cod*, coleslaw, spicy tartar sauce, lemon, and café fries

MESQUITE SMOKED ST. LOUIS RIBS \$36
half rack mesquite house-smoked ribs, house-made bbq sauce, green chile mac and cheese, and coleslaw

STUFFED CHICKEN GNOCCHI \$32
chicken breast* stuffed with mushroom duxelle and herbed goat cheese, butternut squash gnocchi, sautéed spinach, wild mushrooms, and a thyme-madeira beurre blanc

PORK SCHNITZEL \$28
breaded pork tenderloin*, pretzel spaetzle, fried capers, sautéed swiss chard, leeks, mushrooms and a thyme-madeira beurre blanc

OLD PUEBLO PESTO PASTA \$25
linguini pasta, zucchini, cherry tomatoes, mushrooms, spinach, shaved parmesan, and pesto, served with garlic bread
add: blackened tofu +\$7 • chicken* +\$9 • shrimp* +\$9 • flank steak* +\$10 • salmon* +\$12

FREAKIN' GREAT TORTELLINI \$26
tri-colored cheese-stuffed tortellini in a creamy red bell pepper-vodka sauce, with andouille sausage, red and green bell peppers, poblano, jalapeño, and onions, garnished with parmesan and garlic bread
add: blackened tofu +\$7 • chicken* +\$9 • shrimp* +\$9 • flank steak* +\$10 • salmon* +\$12

KATMANDU \$22
stir-fried vegetable medley in a gochujang chili-curry sauce, served with an orange-ginger quinoa, garnished with sesame seeds and scallions
add: blackened tofu +\$7 • chicken* +\$9 • shrimp* +\$9 • flank steak* +\$10 • salmon* +\$12

SANTA CRUZ FLANK \$30
santa cruz chile marinated 8 oz. flank steak, chimichurri vinaigrette, smoked cheddar, jalapeño-and-corn grit cake, crispy smoked onions, and sautéed green beans

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*18% gratuity will be applied to parties of 6 or more.