

Starters

CHIPS AND SALSA 4 V GF

freshly fried tortilla chips with house-made salsa

CRISPY SHRIMP 10

large hand breaded shrimp with chile-lime dipping sauce

SPINACH AND ARTICHOKE DIP 10 V

creamy garlic herb cheese loaded with spinach and artichokes served with tortilla chips

CHICKEN WINGS 13 GF

large juicy wings tossed in your choice of sauce, with blue cheese dressing, celery & carrot sticks, with choice of **BUFFALO**, **TERIYAKI** or **BBQ** sauce

SONORAN SLIDERS 10

wagyu beef with pico de gallo, asadero cheese, refried black beans, mustard and mayonnaise

NACHOS 9 V GF

white corn chips with tomato, black beans, scallions, poblano peppers, three cheese blend, and lime crêma

W/CHICKEN, SHORT RIB OR SMOKED PORK 12

Salads

BABY KALE SATAY 12 V N

massaged baby kale, quinoa, dried cranberries, apples, charred edamame with pistachio lime satay

BREEZE COBB SALAD 15 GF

organic and field greens served with cucumber, grilled chicken, tomato, avocado, bacon, hard boiled egg, and crumbled blue cheese

HOUSE GREENS 9 V

field and organic greens, shaved carrots, roma tomatoes, cucumbers, pepper, house-made croutons, with white balsamic dressing

W/CHICKEN 13 W/SALMON 14 W/N.Y. STEAK 15

SEARED SALMON SALAD 15 GF

honey-dill dijon glazed salmon fillet with spring mix, cucumber, balsamic drizzle, and root vegetable chips

CLASSIC CAESAR SALAD 10 V

crisp romaine tossed with creamy caesar dressing, parmesan cheese and croutons

W/CHICKEN 14 W/SALMON 15 W/N.Y. STEAK 16

Pizza

(gluten free crust – add \$2.00)

theSQUEAL 14

red sauce, mozzarella, roast pork, sweet sausage, smoked bacon, capicola, arugula

PEPPERONI 11

red sauce, provolone, mozzarella, pepperoni, fresh basil

PESTO CHICKEN 13

parmesan pesto, mozzarella, grilled chicken, roma tomatoes, fresh basil

VERY VEGAN 14 V GF

gluten free crust, marinara, vegan mozzarella, grilled vegetables, arugula

Sandwiches

(all served with shoestring fries—substitute petite salad or cup of soup upon request)

CHICKEN PESTO PANINI 12

grilled chicken with pesto, spinach, and havarti cheese in a pressed ciabatta roll

BREEZE BURGER 12

a half pound chuck patty grilled and placed on a pretzel bun with lettuce, tomato, red onion and a pickle
add cheese, bacon or mushrooms – \$1 for each

HOT PASTRAMI REUBEN 13

shaved pastrami piled high on rye bread with sauerkraut, swiss, and 1000 island dressing

SANTA CRUZ CLUB WRAP 13

roasted turkey breast, smoked ham, roma tomatoes, field greens, bacon, avocado and chipotle mayo in a flour tortilla

AVOCADO TORTA 14

ripe avocado, queso fresco, refried beans, grilled onions, shredded lettuce in a pressed soft baguette

theCUBAN 14

roast pork, smoked ham, mustard, pickle, and swiss on a pressed soft baguette

Main Courses

ATLANTIC SALMON 22 GF

grilled with a honey-dill dijon glaze, and served with rice pilaf and seasonal vegetables

NEW YORK STEAK 30 GF

coffee rubbed and served with chipotle demi-glaze, fried parmesan yukon gold potatoes and seasonal vegetables

FISH TACOS 17

flour or corn tortillas, grilled mahi-mahi, cabbage, pico de gallo, cheese and lime crêma, served with refried beans and rice

PAPPARDELLE WITH SHORT RIB 21

slow braised short rib with tender pappardelle pasta, tossed with caramelized shallots, wild mushrooms, tomatoes, and demi-glaze

GRILLED CHICKEN FILLETS 19

grilled chicken breast fillets, charred tomato and balsamic reduction, served with seasonal vegetables and rice

theSASQUASH 16 V GF

large portion of zucchini and squash ribbons, with charred tomato, roasted mushrooms and garnished with chopped basil



N NUT ALLERGY

GF GLUTEN FREE

V VEGETARIAN

All fried foods have been prepared transfat free

Consumption of raw or undercooked foods may cause food borne illness

Please let us know of any dietary preferences or food allergies ahead of ordering so we may accommodate them as best as possible

ASK US ABOUT OUR SOUP OF THE DAY

REFRESHERS

COCA-COLA FOUNTAIN DRINKS 3
coke, diet coke, sprite, dr. pepper, lemonade

RED BULL 4
regular, sugar free

FRESH FRUIT JUICE 4
orange, grapefruit, cranberry, apple, pineapple

EVIAN STILL 3, 5
330ml, 750ml

S. PELLEGRINO 4, 7
500ml, 1L

GATORADE & G2 (20 oz.) 4
lemon-lime, cool blue



Proudly serving the following
delectable selections

COFFEE 4

VIENNA ROAST
SUMATRA DECAF

HOT TEA 4

HIMALAYAN GREEN
SPLENDID OOLONG
EARL GREY
DECAF BLACK



HERBAL TEA 4

RELAXING CHAMOMILE
N.W. MINTY GREEN

BEER

From the Barrel

BUD LIGHT 4
USA-4.2%ABV

GOOSE ISLAND IPA 6
CHICAGO-5.9%ABV

TUCSON BLONDE 5.5
American Blonde Ale
TUCSON ◀4.5%ABV

Barrio Seasonal 5.5
TUCSON ◀

THUNDER CANYON 5.5
Deep Canyon Amber
TUCSON ◀4.8%ABV

KILT LIFTER 6
Scottish Style Ale
TEMPE, AZ ◀ 6%ABV

MOOSE DROOL 6
Brown Ale
MONTANA-5.1%ABV

BLUE MOON 6
Belgian Style Wheat Ale
COLORADO-5.4%ABV

ARROGANT BASTARD ALE 7
Aggressive Ale
CALIFORNIA-7.2%ABV

SANTE FE BLACK IPA 6
SANTE FE, NM-7.1%ABV

STELLA ARTOIS 6
Pale Lager
BELGIUM-5.2%ABV

DRAGOON IPA 5.5
American Style (Citrus) IPA
TUCSON ◀-7.4%ABV

From the Bottle

BUD LIGHT 3.5
USA

BUDWEISER 3.5
USA

COORS LIGHT 3.5
USA

MILLER LIGHT 3.5
USA

MICHELOB ULTRA 3.5
USA

ANGRY ORCHARD CIDER 4
USA

GUINNESS 5.5
IRELAND

CORONA 4.5
MEXICO

DOS EQUIS LAGER 5
MEXICO

DOS EQUIS AMBAR 5
MEXICO

HEINEKEN 5.5
THE NETHERLANDS

SAM ADAMS 5.5
USA

O'DOULS N.A. 3.5
USA

COCKTAILS

DESERT BREEZE 13
captain morgan's spiced rum, malibu, midori, blue curacao, pineapple and sweet & sour

ANCHO CHILE SPICY MARGARITA 11
cuervo gold, cointreau, ancho Reyes liqueur, tres agave nectar and rimmed with tajiro

TUCSON SUNSET 9.5
bacardi rum, peach schnapps, apple and cranberry juices

CLASSIC COSMO 11
absolut vodka, triple sec, cranberry and lime juices

theKANGAROO 13
grey goose vodka and dry vermouth with a lemon twist

DIRTY SAPPHIRE 13
bombay sapphire, olive juice, dry vermouth and two olives

ARIZONA LEMONADE 12
maker's mark bourbon, muddled cherry, lemon and sugar, sweet & sour and sprite

MOCKTAILS

SUNRISE 6
orange juice, lime juice, grenadine and sparkling water

PROHIBITION PUNCH 6
apple juice, lemon juice and ginger ale

MINI COLADA 7
coconut cream, milk, pineapple juice



WINE

House Red or White 6

WHITES

MUMM BRUT PRESTIGE (175ML) 11

CHARLES SMITH
KUNG FU GIRL RIESLING 8, 29

CHATEAU STE. MICHELLE
SAUVIGNON BLANC 33

THE SEEKER
NZ SAUVIGNON BLANC 8, 29

COLUMBIA CREST GRAND ESTATES
CHARDONNAY 9, 33

WILLIAM HILL CHARDONNAY 35

REDS

MEIOMI PINOT NOIR 39

ESTANCIA PINOT NOIR 9, 33

COLUMBIA CREST GRAND ESTATES
MERLOT 9, 33

TILIA MERLOT 37

WILLIAM HILL
CABERNET SAUVIGNON 10, 37

HAYMAN & HILL
RESERVE CABERNET SAUVIGNON 39

BONTERRA
ZINFANDEL 9, 33

MATCHBOOK'S TINTO REY (RED KING)
TEMPRANILLO / SYRAH RED BLEND 9, 33