

# Pima County Clerk of the Board

Melissa Manriquez

Katrina Martinez  
Deputy Clerk

Administration Division  
33 N. Stone Avenue, Suite 100  
Tucson, AZ 85701  
Phone: (520)724-8449 • Fax: (520)222-0448

Management of Information & Records Division  
1640 East Benson Highway  
Tucson, Arizona 85714  
Phone: (520) 351-8454 • Fax: (520) 791-6666

April 22, 2025

Teresa Cheung  
Teaspoon  
7053 N. Oracle Road  
Tucson, AZ 85704

RE: Arizona Liquor License Job No.: 330049  
d.b.a. Teaspoon

Dear Ms. Cheung:

Enclosed is a copy of the Affidavit of Posting relative to your Liquor License Application for a Series 12, Restaurant, which was received in our office on March 27, 2025. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, May 20, 2025, at 9:00 a.m. or thereafter, at the following location:

Pima County Administration Building  
Board of Supervisors Hearing Room  
130 W. Congress, 1st Floor  
Tucson, AZ 85701

Should you have any questions pertaining to this matter, please contact this office at (520)724-8449.

Sincerely,

A handwritten signature in black ink, appearing to read "Melissa Manriquez", is written over a horizontal line.

Melissa Manriquez  
Clerk of the Board

Enclosure

Removal 4/20/25

8596



# POSTING

Job# \_\_\_\_\_  
DLC use only

Arizona Dept. of Liquor Licenses and Control  
800 W. Washington St. 5<sup>th</sup> Floor Phoenix, AZ 85007  
(602) 542-5141

Type or Print with Black Ink

Date of Posting: 3 / 31 / 25

Date of Posting Removal: 4 / 21 / 25

Applicant's Name: Teaspoon  
Cheung Teresa  
Last First Middle

Business Address: 5605 E. River Road, No. 121 Tucson 85750  
Street City Zip

I hereby certify that pursuant to A.R.S. 4-201, I posted notice in a conspicuous place on the premises proposed to be licensed by the above applicant and said notice was posted for at least twenty (20) days.

D.R. McKillop PCSD 520 288 1358  
Print Name of City/County Official Title Phone Number  
D.R. McKillop Process Server  
Signature Date Signed

Return this affidavit with your recommendations or any other related documents.  
If you have any questions please call (602) 542-5141 and ask for the Licensing Division.



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Management of Information & Records Division  
1640 East Benson Highway  
Tucson, Arizona 85714  
Phone: (520) 351-8454 • Fax: (520) 791-6666

TO: Development Services, Zoning Division

FROM: Aliza Barraza  
Administrative Specialist I

DATE: March 27, 2025

RE: Zoning Report - Application for Liquor License

Attached is the application of:

Teresa Cheung  
d.b.a. Teaspoon  
5605 E. River Road, No. 121  
Tucson, AZ 85750

Arizona Liquor License Job No. 330049  
Series 12, Restaurant  
New License ☒  
Person Transfer  
Location Transfer

ZONING REPORT

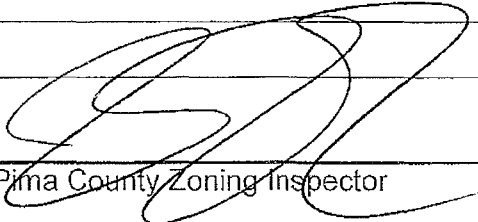
DATE: 4/2/25

Will current zoning regulations permit the issuance of the license at this location?

Yes ☒

No ☐

If No, please explain:

  
Pima County Zoning Inspector

When complete, please return to [cob\\_mail@pima.gov](mailto:cob_mail@pima.gov)

APR 21 25 PM 10:11 POC CLK OF SO

# 330049

[illegible]

|                 |        |             |
|-----------------|--------|-------------|
| Name:           | Title: | % Interest: |
| TERESA CHEUNG   | Member | 50.00       |
| MARY GRZEGORSKI | Member | 50.00       |

**TEASPOON CAFE LLC - Member**

Name: TERESA CHEUNG  
Gender: Female  
Correspondence Address: 7053 N ORACLE ROAD  
TUCSON, AZ 85704  
USA  
Phone: (520)849-0074  
Alt. Phone:  
Email: TEASPOONTUCSON@GMAIL.COM

**TEASPOON CAFE LLC - Member**

Name: MARY GRZEGORSKI  
Gender: Female  
Correspondence Address: 7053 N ORACLE ROAD  
TUCSON, AZ 85704  
USA  
Phone: (631)626-7351  
Alt. Phone:  
Email: MARYGRZEGORSKI@GMAIL.COM

## APPLICATION INFORMATION

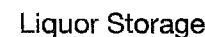
Application Number: 330049  
Application Type: New Application  
Created Date: 01/24/2025

*me*

## QUESTIONS & ANSWERS

### 012 Restaurant

- 1) Are you applying for an Interim Permit (INP)?  
No
- 2) Are you one of the following? Please indicate below.  
Property Tenant  
Subtenant  
Property Owner  
Property Purchaser  
Property Management Company  
PROPERTY TENANT
- 3) Is there a penalty if lease is not fulfilled?  
Yes  
What is the penalty?  
\$700,000.00
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?  
No  
If no, in what City, Town, County or Tribal/Indian Community is this business located?  
PIMA COUNTY
- 5) What is the total money borrowed for the business not including the lease?  
Please list each amount owed to lenders/individuals.  
0
- 6) Are there walk-up or drive-through windows on the premises?  
No
- 7) Does the establishment have a patio?  
Yes  
Is the patio contiguous or non-contiguous (within 30 feet)?  
CONTIGUOUS AND NON CONTIGUOUS
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?  
Yes  
If yes, what is your estimated completion date?  
04/01/2025
- 9) What type of business will this license be used for?  
BRUNCH RESTAURANT

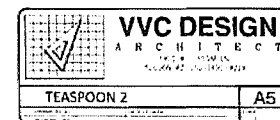
[illegible]

 RFI #1 COST REDUCTION

[illegible]

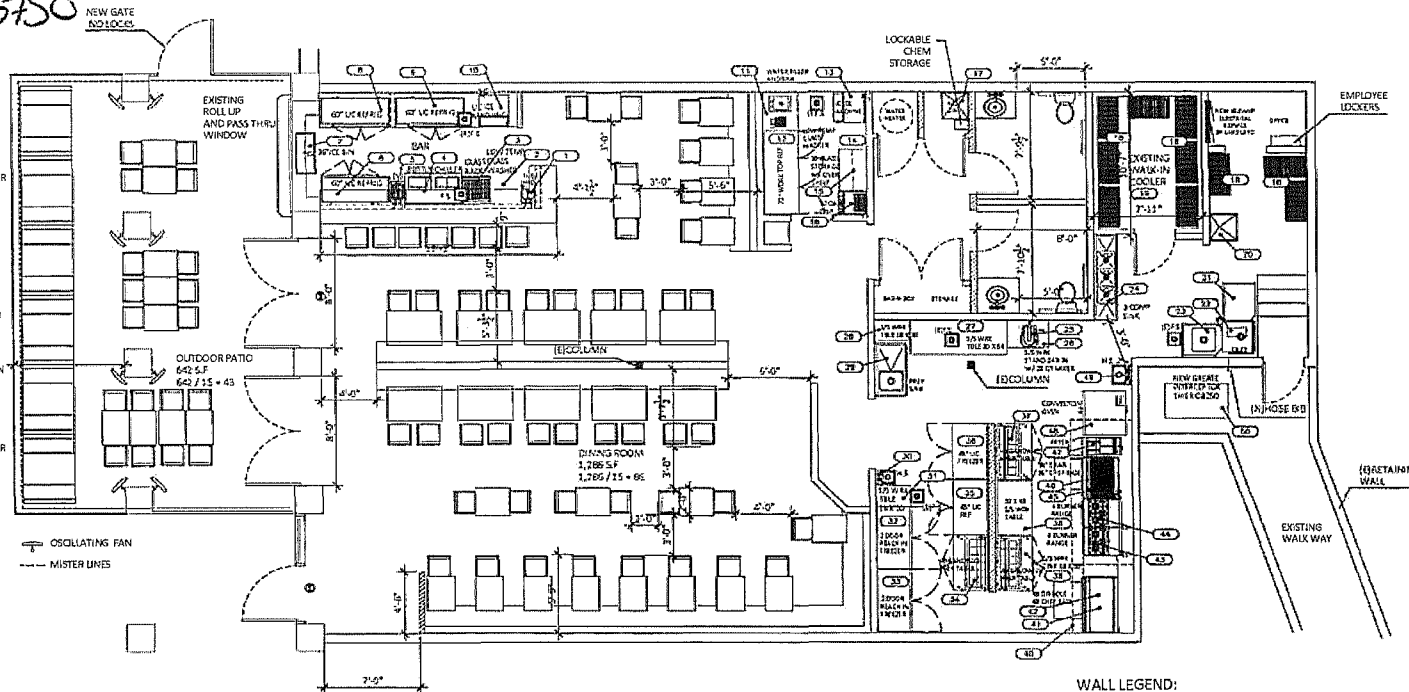
(see attachment for  
larger equipment list)

\* Detached Patio is approx. 8sf from attached patio



Teaspoon  
5605 E. River Rd #121  
Tucson, AZ 85750

25 JAN 23 PM 8:44 AZDLIC



## EQUIPMENT FLOOR PLAN

SCALE 1/4" = 3'-0"



WALL LEGEND:  
 --- DEMO WALLS  
 --- EXISTING WALLS  
 --- NEW WALLS

### EQUIPMENT SCHEDULE KITCHEN

| EQ. # | QTY. | DESCRIPTION                   | MANUFACTURER | MODEL NUMBER       | RTU/VOLTAGE    | COMMENTS            | CU. FT.      |
|-------|------|-------------------------------|--------------|--------------------|----------------|---------------------|--------------|
| 1     | 1    | UNDER BAR HAND SINK           | BROWNE       | UBS-1C             |                | NSF APPROVED        |              |
| 2     | 1    | LOW TEMP GLASS WASHER         | CMA          | L-1304             | 115/208V-1-16A | UL AND NSF APPROVED |              |
| 3     | 1    | UNDER BAR GLASS RACK          | BROWNE       | UBR-03B3           |                | NSF APPROVED        |              |
| 4     | 1    | BOTTLE CHILLER                | TALE         | TD-50-18-HC        | 115/208V-1-8A  | UL AND NSF APPROVED | 15 CU. FT.   |
| 5     | 1    | UNDER BAR DUMP SINK           | KADANE       | K400-1-02A         |                | NSF APPROVED        |              |
| 6     | 1    | ROUND COUNTER #10             | TRUE         | TRB-2400-800-HC-10 | 115/208V-2-2A  | UL AND NSF APPROVED | 14.5 CU. FT. |
| 7     | 1    | 30" ICE BIN                   | ADVANCE TACO | 10-22-36           |                | NSF APPROVED        |              |
| 8     | 1    | ROUND COUNTER #10             | TRUE         | TRB-2400-800-HC-10 | 115/208V-2-2A  | UL AND NSF APPROVED | 14.5 CU. FT. |
| 9     | 1    | ROUND COUNTER #10             | TRUE         | TRB-2400-800-HC-10 | 115/208V-2-2A  | UL AND NSF APPROVED | 14.5 CU. FT. |
| 10    | 1    | UNDER COUNTER ICE MACHINE     | MANTON/VOCE  | UCS080A            | 115/208V-2-6A  | UL AND NSF APPROVED | 14.5 CU. FT. |
| 11    | 1    | WATER FILLER AND SINK         | CUSTOM       |                    |                | NSF APPROVED        |              |
| 12    | 1    | 220V TOP MURDERATOR           | TURBOAIR     | KAU-720H           | 215/208V-1-23A | UL AND NSF APPROVED | 18 CU. FT.   |
| 13    | 1    | UNDER COUNTER ICE MACHINE     | MANTON/VOCE  | UCS080A            | 115/208V-2-6A  | UL AND NSF APPROVED | 14.5 CU. FT. |
| 14    | 1    | LOW TEMP GLASS WASHER         | CMA          | L-1304             | 115/208V-1-16A | UL AND NSF APPROVED |              |
| 15    | 1    | 36 GLASS STORAGE W/ COVERSHEL | BY OWNER     |                    |                |                     |              |
| 16    | 1    | 300A SPLITTER - 8P/500V       | RANGER       | ED-1500-310        | 125/208V-7-6A  | UL AND NSF APPROVED |              |
| 17    | 1    | KOP SWL                       | CMA          |                    |                | NSF APPROVED        |              |
| 18    | 1    | KOP SWL - RELOCATED           | CMA          |                    |                | NSF APPROVED        |              |
| 19    | 1    | WALK IN COOLER - EXISTING     | CUSTOM       |                    |                | UL AND NSF APPROVED | 140 CU. FT.  |
| 20    | 1    | KOP SWL - RELOCATED           |              |                    |                |                     |              |
| 21    | 1    | CLEAN DRY TABLE               | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 22    | 1    | LOW TEMP GLASS WASHER         | CMA          | E-C                | 215/208V-1-16A | UL AND NSF APPROVED |              |
| 23    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 24    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 25    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 26    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 27    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 28    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 29    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 30    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 31    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 32    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 33    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 34    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 35    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 36    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 37    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 38    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 39    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 40    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 41    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 42    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 43    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 44    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 45    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 46    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 47    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 48    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 49    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 50    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |
| 51    | 1    | 300A SPLITTER                 | ADVANCE TACO | 015-10-20          |                | NSF APPROVED        |              |

| EQ. # | QTY. | DESCRIPTION  | MANUFACTURER | MODEL NUMBER | RTU/VOLTAGE   | COMMENTS            | CU. FT.      |
|-------|------|--------------|--------------|--------------|---------------|---------------------|--------------|
| 32    | 1    | 240V CHILLER | TRUE         | T-240-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 33    | 1    | 240V CHILLER | TRUE         | T-240-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 34    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 35    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 36    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 37    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 38    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 39    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 40    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 41    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 42    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 43    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 44    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 45    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 46    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 47    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 48    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 49    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 50    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |
| 51    | 1    | 180V CHILLER | TRUE         | T-180-HC     | 115/208V-2-6A | UL AND NSF APPROVED | 14.5 CU. FT. |

E = EXISTING EQUIPMENT  
 N = NEW EQUIPMENT  
 R = REPLACED  
 RE = RELOCATED



**VVC DESIGN**  
ARCHITECT

1350 W. GARDEN LN  
TUCSON, AZ (520)460-1229

**TEASPOON 2**

DATE: 12/20/24

BY: J

**A5**

REV: 1



25 JAN 23 AM 8:45 AZD LLC



## RESTAURANT/HOTEL/MOTEL OPERATION PLAN

Arizona Dept. of Liquor Licenses and Control  
800 W. Washington St. 5<sup>th</sup> Floor Phoenix, AZ 85007  
(602) 542-5141

Type or Print with **Black Ink**

1. Name of restaurant (Please print): Teaspoon

2. Must indicate the equipment below by Make, Model, and Capacity:

**LIST ONLY THE FOLLOWING - NO ATTACHMENTS**

|                                       |  |
|---------------------------------------|--|
| Grill                                 | 48" griddle(Vulcan, vcrg48m), Two-4 burner range(Vulcan, 24548N), 36" charbroiler(Vulcan, CBGMD36),  |
| Oven                                  | Convection oven(blodgett, zephaire-100-e,  |
| Freezer                               | Two reach-in freezer(true, t49fhc, 44cu), 48 undercounter(true, tuc48fhc, 12 cu),  |
| Refrigerator                          | Bottle chiller(true, TD-S0-184-C, 15 cu) Undercounter(true, TBS24GAL50GH-CLD, 16.5 cu), walk-in 540cu, 48in undercounter(true, tuc48fhc), two 48 sandwich prep(true, tssu4812hc) |
| Sink                                  | Two Hand sink(regency, 600HS12PSLFT), under counter hand sink(krowne, KR19-1C) Prep sink(advance tabco, 93-1-24-24L), mop sink(mustee, 63M),                                     |
| Dish Washing Facilities               | Two Glass washer(CMA, L-1x16,) 3-comp sink(advance tabco, FC-3-1620-18RL)  |
| Food Preparation Counter (Dimensions) | S/S worktable- 24x36, 30x84, 18x30, 30x48 & (see sandwich prep table under 'refrigerator')   |
| Other                                 | Fryer-pitco, 400   |

3. Attach a copy of your FULL menu with pricing **INCLUDING NON-ALCOHOLIC BEVERAGES**

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 100 %

5. Does your restaurant have a bar area that is distinct and separate from the dining area? ☒ YES ☐ No

(If yes, what percentage of the public floor space does this area cover?) 15 %

6. List the **seating capacity** for:

a) Restaurant dining area of your premises: [ 76 ]

(DO NOT INCLUDE PATIO SEATING)

b) Bar area [ + 10 ]

TOTAL [ = 86 ]

7. What type of dinnerware is primarily used in your restaurant? ☒ Reusable ☐ Disposable ☐ Both
8. Does your restaurant contain any **games, televisions, or any other entertainment**? ☐ YES ☒ No

If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

|  |  |
|--|--|
|  |  |
|  |  |
|  |  |
|  |  |

9. Do you have live entertainment or dancing? ☐ YES ☒ No

If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

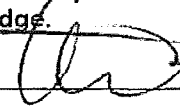
|  |  |
|--|--|
|  |  |
|  |  |
|  |  |
|  |  |

10. List number of employees for each position:

| Position                   | How many |
|----------------------------|----------|
| Cooks                      | 8        |
| Bartenders                 | 0        |
| Hostesses                  | 6        |
| Managers                   | 2        |
| Servers                    | 10       |
| Other ( Barista )          | 1        |
| Other ( Server Assistant ) | 2        |
| Other ( Dishwasher )       | 2        |

I, (Print Full Name) Teresa Cheung, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: \_\_\_\_\_





**RECORDS REQUIRED  
FOR AUDIT  
RESTAURANT/HOTEL/MOTEL**

Arizona Dept. of Liquor Licenses and Control  
800 W. Washington St. 5<sup>th</sup> Floor Phoenix, AZ 85007  
(602) 542-5141

**Type or Print with Black Ink**

**In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:**

1. Name of restaurant (Please print): Teaspoon
2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
3. A list of **all** food and liquor vendors
4. The restaurant menu used during the audit period
5. A price list for alcoholic beverages during the audit period
6. Mark-up figures on food and alcoholic products during the audit period
7. A recent, **accurate** inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
8. Monthly Inventory Figures - beginning and ending figures for food and liquor
9. Chart of accounts (copy)
10. Financial Statements-Income Statements-Balance Sheets
11. **General Ledger**
  - A. Sales Journals/Monthly Sales Schedules
    - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
    - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
    - 3) Dated Guest Checks
    - 4) Coupons/Specials/Discounts
    - 5) Any other evidence to support income from food and liquor sales
  - B. Cash Receipts/Disbursement Journals
    - 1) Daily Bank Deposit Slips
    - 2) Bank Statements and canceled checks

**12. Tax Records**

- A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
- B. Income Tax Return - city, state and federal (copies)
- C. Any supporting books, records, schedules or documents used in preparation of tax returns

13. Payroll Records

\*25 3 18 Lic. Dept AM 9:13

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each work day)
- D. Payroll records for all employees showing hours worked each week and hourly wages

14. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents which support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH  
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

**A.R.S. §4-210(A)7**

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

**A.R.S. §4-205.02(G)**

For the purpose of this section:

- 1. "Restaurant" means an establishment which derives **at least forty percent (40%)** of its gross revenue from the sale of food
- 2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

I, (Print Full Name) Teresa Cheung hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: 

**\*MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE\***

Hours: m-f 8AM-3PM  
Sat. + Sun. 7AM-3PM



{teaspoon}

BREAKFAST • BRUNCH • LUNCH

5605 E. River Rd #121

25 JAN 23 AM 8:45 AZD Tucson, AZ 85750

## SWEET

- BUBBLE WAFFLE** 13.5  
Hong Kong street waffle / fresh strawberries /  
house English clotted cream
- BLUEBERRIES & CREAM** 13
- FRENCH TOAST** [GS] 13  
**CHALLAH VANILLA BEAN**  
**FRENCH TOAST** [GS]  
creme anglaise / fresh berries
- BUTTERMILK PANCAKES** 13  
chocolate chips +1  
Blueberries +2
- DUTCH BABY** 14  
cast iron German pancake / local honey /  
apple / lemon [+2 Blueberries]
- SAVORY DUTCH BABY** 15  
sausage / cheddar cheese / green onion / gravy / arugula

## OMELETS [GS]

Served with challah toast, house-made jam & butter

- THREE LITTLE PIGS** 14  
bacon / ham / sausage / mozzarella
- LOBSTER & CRAB** 18  
tomato / spinach / green onion / cheese
- FILET MIGNON** 16  
filet mignon\* / onions / mushrooms / jack cheese
- VEGGIE** 13  
spinach / mushroom / peppers / cheese
- TURKEY BREAST** 14  
egg whites / spinach / mozzarella
- SPANISH CHORIZO** 14  
potato / onion / mozzarella

## SKILLET [GS]

- SOUTHWESTERN SKILLET** 15  
bacon / fresh black beans / pico de gallo / avocado /  
potato / fresh roasted corn / jack cheese / two eggs\*
- LOADED BAKED POTATO SKILLET** 14  
bacon / green onions / potato / sour cream / cheese /  
two eggs\*
- SAUSAGE & PEPPERS SKILLET** 15  
smoked maple bias cut sausage / sweet red peppers /  
potato / mozzarella cheese / two eggs\*

### COFFEE APPROVED

- STRAWBERRY HAZELNUT CREPES** 9
- STRAWBERRIES & CREAM CROISSANT(2)** 8
- CHOCOLATE HAZELNUT CROISSANT(2)** 8.5
- SEASONAL PASTRY / DESSERT** *Ask a server*

## SAVORY

- CROQUE MADAME** [GS] 14  
ham / swiss / eggs over easy\* / sausage gravy /  
mix green salad
- COUNTRY CHICKEN** 15  
biscuits / sausage gravy / side potatoes  
[add two eggs\* +2]
- MORNING BOWL** 13  
scrambled egg / bacon / potatoes / gravy  
[Burrito Style add cheddar & tortilla +2]
- MORNING GRILLED CHEESE** [GS] 13  
scrambled eggs / Swiss / cheddar / parmesan / side  
fruit / challah bread
- EGG PARFAIT** [GS] 13  
potato puree / poached egg\* / green onions /  
bacon / crostini / side fruit
- CHILAQUILES CON POLLO** [GF] 16  
corn tortillas / cilantro / red onion / Monterey Jack / crema /  
avocado / shredded chicken / red sauce / two eggs\* over easy
- SAVORY CREPE** 13.5  
turkey / cremini & shiitake mushroom / spinach /  
Swiss / hollandaise\* / mix greens salad
- BREAKFAST PIZZA** 13  
Iberico chorizo / egg\* / sausage gravy / potatoes / red  
peppers / parmesan / mozzarella / mix greens
- HERB FRENCH TOAST** [GS] 13  
sunny up eggs / rosemary / cilantro / scallion / parsley /  
sourdough bread / sausage gravy / mix greens
- AVOCADO TOAST** [GS] 14  
avocado / cheese spread / tomato / sesame seeds /  
toasted bakery sourdough bread / two eggs poached  
/ mix green salad

## EGGS BENEDICT [GS]

served with potatoes & urban greens  
add avocado +3

- HAM** 16
- FILET MIGNON STEAK** 18
- CRAB** 18
- MUSHROOM + AVOCADO** 15

## YOGURT BOWLS [GF]

- ACAI YOGURT** 12  
açai puree / house almond honey granola / fresh  
banana & strawberries
- YOGURT & QUINOA** 11  
fresh banana / peanut butter / chocolate chips / chia seeds
- FRUIT & GRANOLA** 11  
house honey granola / fresh berries / yogurt / almonds

\*Consuming raw or undercooked meats, fish, poultry, shellfish, eggs or unpasteurized milk may increase the risk of food-borne illness  
GF = Gluten Free GS = Gluten Free Substitute Auto-gratuity 20% is added to parties 6+

## SHAREABLE PLATES

**CHIPS & HOMEMADE SALSA** [GF] 8

**BLUE CRAB CAKES** 17  
Four Pacific crab cakes / French onion sauce

**MORNING BRUSCHETTA** [GS] 13  
scrambled egg / fresh mozzarella / tomato basil / greens / artisan bread / balsamic vinegar

**CHAMPINONES AL AJILLO** [GS] 10  
baby Bella mushrooms / garlic white wine sauce / bread

## SOUP & MORE

**DAILY LARGE SOUP** 10  
made from scratch daily / served with bread

**SMALL SOUP** 7

**HALF SOUP, HALF -- SALAD OR SANDWICH** 15

**HALF SALAD & HALF SANDWICH** 17

## SALAD

**CHICKEN BLUEBERRY + CUCUMBER** 15  
grilled chicken / fresh blueberry / [GF]  
cucumbers / spring mix / feta cheese / pecans / red onion / house berry vinaigrette

**CHICKEN PEAR QUINOA** [GF] 15  
spinach / pears / chick peas / pecans / parmesan / house balsamic vinaigrette

**SIGNATURE SOUTHWESTERN** [GF] 16  
grilled chicken / fire-roasted corn / avocado / tomatoes / fresh black beans / romaine lettuce / house cilantro-lime dressing

**DELUXE** [GF] 20  
[sub lump crab & add bacon + quinoa]

**BONELESS BUFFALO SALAD** 14  
Breaded chicken breast toss in our house hot sauce / romaine lettuce / homemade buttermilk dressing

**SALAD UPGRADES:**  
+CRAB \$8 +FILET STEAK(6OZ) \$7  
+SHRIMP \$7

+EXTRA CHICKEN ON SALAD \$6

+SIDE SOUP WITH SALAD \$3

+MAKE MY SALAD A WRAP \$1.5

## BURGERS [GS]

served with mix sweet & regular fries

**CLASSIC BURGER** 16  
Angus beef\* / brioche bun / garlic aioli / cheese

**CHICKEN BURGER** 15  
grilled chicken / brioche bun / garlic aioli / cheese

**JALAPEÑO BURGER** 17  
Angus beef\* / jalapeño / onions / brioche bun / spicy mayo / cheese

**MUSHROOM BURGER** 17  
Angus beef\* / baby Bella & shiitake / brioche bun / garlic aioli / Swiss cheese

**UPGRADES**  
+fried egg\* 1.5 +whole dill pickle 1.5  
+applewood bacon 2 +parmesan fries 1

## PLATES & BOWLS

Add cup soup or side house greens salad +3

**GRILLED CHICKEN** [GF] 15  
mashed potatoes / seasonal veggies

**STEAK AU POIVRE** 22  
petite filet mignon\* 6 oz / peppercorn cognac sauce / mashed potatoes / onion rings

**SHRIMP SCAMPI PASTA** 17  
cilantro / white wine / garlic butter / lemon zest / chili flakes / angel hair pasta / parmesan cheese / bread

**GRILLED SHRIMP** [GF] 18  
seasonal veggies / mash potatoes

**BUDDHA BOWL** [GF] 14  
seasonal veggies / potatoes / quinoa avocado / mix greens / poached egg cucumbers / chick peas / red peppers / house pesto  
+chicken 6 +shrimp 7

## SANDWICHES

choice[soup / salad / fries]

**CHICKEN QUESADILLA** 15  
mild salsa / Coby Jack / pico de gallo / sour cream

**TURKEY SANDWICH** [GS] 15  
sprouts / tomato / avocado / cucumber / bacon / mayo-cream cheese / whole grain bread

**BONELESS BUFFALO WRAP** 15  
breaded chicken breast / buffalo sauce / buttermilk ranch / lettuce

**CHICKEN APPLE PESTO SANDWICH** [GS] 16  
Grilled chicken / apples / Swiss cheese / nut-free pesto / sour dough bread

**CAPRESE SANDWICH** [GS] 14  
fresh mozzarella / tomatoes / balsamic reduction / sourdough bread

## A LA CARTE

**TWO EGGS\*** 3  
Add extra egg +1.5

**BREAKFAST MEATS** 3.5  
(choice of)  
Bacon  
Ham  
Pork Sausage  
Turkey Sausage

**BREAKFAST POTATOES** 3

**TWO MINI PANCAKES** 6.5

**FRESH FRUIT** 7  
Side Yogurt +3

**PAN** 3  
[choice of]  
Challah Toast  
Wheat Toast  
Gluten Free Toast  
Biscuit  
English Muffin  
Tortilla [corn or flour]

**HOUSE FRIES** 4  
Mix regular & sweet potato fries

**PARMESAN FRIES** 5

**MASHED POTATOES** 5

**SEASONAL VEGGIES** 7

**HOUSE SALAD** 5  
Urban mix greens / freshly grated parmesan cheese / sweet vinegar

**ONION RINGS** 5



# EXTREMELY ESPRESSO

25 JAN 23 AM 8:45 AZD LLC

## ESPRESSO

|                        |       |
|------------------------|-------|
| Americano              | 4.00  |
| Cappuccino             | 5.75  |
| Double Espresso        | 3.50  |
| Latte                  | 5.25  |
| Macchiato              | 3.50  |
| Caramel Macchiato      | 5.95  |
| Mocha                  | 5.75  |
| Vietnamese Drip Coffee | 4.25  |
| Add-on Flavors         | + .50 |

*Caramel, Vanilla, French*

*Vanilla or Hazelnut*

*(sugar-free available)*

## HOT CHOCOLATE 4.50

## HOUSE COFFEE

|                       |      |
|-----------------------|------|
| Drip Coffee           | 3.50 |
| <i>free refills</i>   |      |
| Cafe Au Lait          | 4.00 |
| Cafe Au Lait flavored | 4.50 |

*Flavors: Caramel, Vanilla,*

*French Vanilla, Hazelnut*

## FOUNTAIN DRINKS

|           |      |
|-----------|------|
| Coke      | 3.75 |
| Diet Coke |      |
| Coke Zero |      |
| Dr Pepper |      |
| Sprite    |      |

## TEA

|                             |      |
|-----------------------------|------|
| Mighty Leaf Hot Tea         | 3.50 |
| Earl Grey, Organic          |      |
| Breakfast, Marrakesh Mint,  |      |
| Organic Spring Jasmine,     |      |
| Camomile Citrus, African    |      |
| Rooibos, Organic Ginger     |      |
| Turmeric, Wild Berry        |      |
| Hibiscus                    |      |
| Fresh Brewed Ice tea        | 4.00 |
| -Traditional Black          |      |
| -Passion Fruit              |      |
| Half Ice Tea/Fresh Lemonade | 4.50 |
| Boston Ice Tea              | 4.75 |
| cranberry juice / black tea |      |
| Iced Thai Tea               | 4.50 |
| Chai Latte                  | 5.50 |
| Iced or hot                 |      |

## SMOOTHIES

|                |       |
|----------------|-------|
| Tropical       | 6.50  |
| Mix Berry      |       |
| Add Chia Seeds | + .50 |

## JUICE

|                      |      |
|----------------------|------|
| Orange Juice 8oz     | 4.00 |
| Not from concentrate |      |
| Grapefruit Juice 8oz | 5.00 |
| Fresh Squeezed       |      |
| Tomato Juice         | 3.50 |
| Cranberry Juice      | 3.50 |
| Apple Juice          | 3.50 |



# MORNING PICK-ME-UP

## MIMOSAS & BUBBLES

|  |       |
|--|-------|
| Orange Mimosas   | 7.00  |
| Manmosa  | 12.00 |
| <i>Orange Blossom beer, Tito's<br/>vodka, orange juice</i> |       |
| Grapefruit Mimosa  | 8.25  |
| Prickly Pear Mimosa  | 7.75  |
| House Brut Champagne                                       | 6.75  |
| Cupcake Prosecco   | 8.00  |
| Rossini  | 10.00 |

*Fresh strawberry purée, Cupcake  
Prosecco*

## CRAFT BEERS

|   |      |
|---|------|
| Dragoon IPA   | 8.00 |
| <i>Dragoon / 16oz can</i>                                 |      |
| Orange Blossom  | 6.00 |
| <i>Papago / wheat / 12oz can</i>                          |      |
| Koffee Kolsch   | 6.00 |
| <i>Huss Brewing Co. / Kolsch-style<br/>Ale / 12oz can</i> |      |
| Big Blue Van  | 6.00 |
| <i>Lake Havasu, AZ / Blueberry<br/>wheat / 12oz can</i>   |      |
| Casa 55   | 6.00 |
| <i>Ten 55 Brewing / Blonde Ale /<br/>12oz can</i>         |      |

## IT'S THE MORNING

|                                |       |
|--------------------------------|-------|
| Bloody Mary                    | 10.00 |
| Irish Coffee                   | 8.00  |
| Michelada                      | 10.00 |
| <i>Served with casa55 beer</i> |       |

## DESSERT

|   |       |
|---|-------|
| Carajillo   | 10.00 |
| <i>Patron XO Coffee Liquor &amp;<br/>double shot espresso</i> |       |
| Wine Slushie  | 12.00 |
| <i>-Tropical White Zin<br/>-Merlot Mix Berry</i>              |       |

## WINE

|                       |      |
|-----------------------|------|
| House Pinot Grigio    | 6.50 |
| House Merlot          | 6.50 |
| House White Zinfandel | 6.50 |
| Chardonnay            | 8.00 |
| <i>Josh Cellars</i>   |      |
| Sauvignon Blanc       | 8.75 |
| <i>Kim Crawford</i>   |      |

## BOTTOMLESS MIMOSA + ENTREE 38

1.5 hours of bottomless orange mimosa + any single entree \$15 or less.

ADD Ons +1.5 each grapefruit or prickly pear mimosas