



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,


Melissa Manriquez
Clerk of the Board

Enclosure

Renew 4/20/25

8596



POSTING

Job# _____
DLLC use only

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th 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

Teaspoon

Applicant's Name: Cheung
Last

Teresa
First

Middle

Business Address: 5605 E. River Road, No. 121
Street

Tucson
City

85750
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

Print Name of City/County Official

PCSD

Process Server

520 288 1358

Phone Number

D.R. McKillop

Signature

4/21/25

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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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 X
Person Transfer
Location Transfer

ZONING REPORT

DATE: 4/21/25

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

25-09-9534

ST# 330049

**State of Arizona
Department of Liquor Licenses and Control**

Created 03/26/2025 @ 04:38:27 PM

Local Governing Body Report

LICENSE

Number:		Type:	012 RESTAURANT
Name:	TEASPOON		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	5605 E RIVER ROAD # 121 TUCSON, AZ 85750 USA		
Mailing Address:	7053 N ORACLE ROAD TUCSON, AZ 85704 USA		
Phone:	(000)000-0000		
Alt. Phone:	(520)849-0074		
Email:	TEASPOONTUCSON@GMAIL.COM		

AGENT

Name:	TERESA CHEUNG
Gender:	Female
Correspondence Address:	7053 N ORACLE ROAD TUCSON, AZ 85704 USA
Phone:	(000)000-0000
Alt. Phone:	
Email:	TEASPOONTUCSON@GMAIL.COM

OWNER

Name:	TEASPOON CAFE LLC	
Contact Name:	TERESA CHEUNG	
Type:	LIMITED LIABILITY COMPANY	
AZ CC File Number:	L22831354	State of Incorporation: AZ
Incorporation Date:	04/30/2018	
Correspondence Address:	7053 N ORACLE ROAD TUCSON, AZ 85704 USA	
Phone:	(520)849-0074	
Alt. Phone:		
Email:	TEASPOONTUCSON@GMAIL.COM	

Officers / Stockholders

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

ML

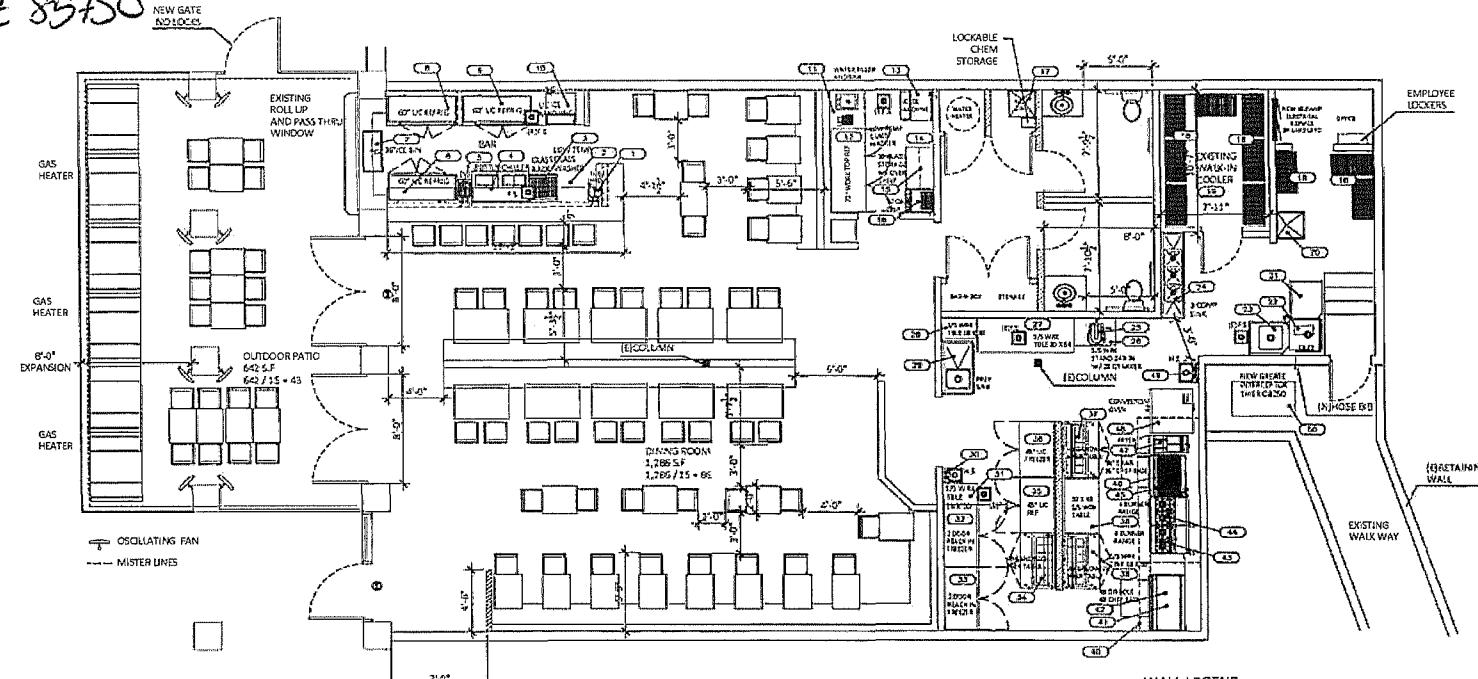
QUESTIONS & ANSWERS

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

Teaspoon
5605 E. River Rd #121
Tucson, AZ 85750
NEW GATE
NO LOGOS

225. TONY'S 2008 144 GENE



EQUIPMENT FLOOR PLAN

SCALE 1/8" = 1'

A small compass rose icon with the word "NORTH" written below it.

WALL LEGEND:

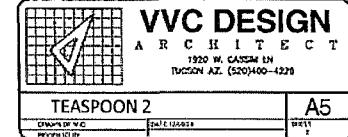
EXISTING WALLS

EQUIPMENT SCHEDULE KITCHEN							
SEQ#	CTY.	DESCRIPTION	MANUFACTURER	MODEL	STN/VOLTAGE	COMMENTS	CLM/FT
1	1	UNDER BAND SINK	KRIONNE	KB18-1C		NSF APPROVED	
2	1	LOW TEMP GLASS WASHER	OMA	LW14	115/120V/1/16A	UL AND NSF APPROVED	
3	1	UPPER BAND GLASS RACK	KRIONNE	KB24-083			
4	1	BOTTLE CHILLER	TRALE	TD-50-18H/C	115/208V/1/16A	UL AND NSF APPROVED	15 CU FT
5	1	LOCKER/STORAGE UNIT	KRIONNE	KB18-1C		NSF APPROVED	
6	1	UPPER COOKTOP RD	TRALE	TRB-24G-208-000-HC	115/208V/1/27A	UL AND NSF APPROVED	35 CU FT
7	1	BOILING	ADVANCE TANKO	10-12-2K		NSF APPROVED	
8	1	UPPER COUNTER RD	TRUE	TRU-18-24-02-HC	115/120V/1/27A	UL AND NSF APPROVED	45 CU FT
9	1	COOLER COOLER KEEPER	TRALE	TRB-24G-208-000-HC	115/208V/1/27A	UL AND NSF APPROVED	35 CU FT
10	1	UPPER COOLER SINK/DRINK	MAINTENANCE	LCG1815A	115/120V/1/25A	UL AND NSF APPROVED	
11	1	WATER FILTER/LEAD SINK	CUSTOM			NSF APPROVED	
12	1	STAINLESS STEEL SINK	TRALE	TRB-24N	115/120V/1/25A	UL AND NSF APPROVED	45 CU FT
13	1	UPPER COUNTER TOP MACHINE	ADVANCE TANKO	LCG1815A	115/120V/1/25A	UL AND NSF APPROVED	
14	1	LOW TEMP GLASS WASH	OMA	LW14	115/120V/1/16A	UL AND NSF APPROVED	
15	1	DR GLASS STIRRER/COOLER/HEAT	BY OWNER				
16	1	SOFA COOLER/REFRIGERATOR	SANCER	1051504101	115/208V/1/24	UL AND CSA APPROVED	
17	1	WORKTOP	TRALE			NSF APPROVED	
18	1	WORKTOP	TRALE			NSF APPROVED	
19	1	WASH IN SINK/FRUIT	CUSTOM			UL AND CSA APPROVED	45 CU FT
20	1	WORKTOP/REFUGATOR	CUSTOM			NSF APPROVED	
21	1	CLEAN IN TABLE	ADVANCE TANKO	107-22-2K		NSF APPROVED	
22	1	LOW TEMP GLASS WASH	OMA	LW14	115/120V/1/16A	UL AND CSA APPROVED	
23	1	SOULD GL TANK	ADVANCE TANKO	107-22-2K		NSF APPROVED	
24	1	SOUP SINK	ADVANCE TANKO	FG-13-100-16U		NSF APPROVED	
25	1	COOKTOP	VOLRATH	4057	110/120V/1/20A	UL AND CSA APPROVED	
26	1	5.5 WORK TABLE - 36" X 36"	ADVANCE TANKO	210-243		NSF APPROVED	
27	1	3.5 WORK TABLE - 30" X 36"	ADVANCE TANKO	107-22-2K		NSF APPROVED	
28	1	1.5 WORK TABLE - 18" X 33"	REGENCY	9071100		NSF APPROVED	
29	1	PANTRY	ADVANCE TANKO	107-22-2K		NSF APPROVED	
30	1	WALL MOUNTED COOLER	REGENCY	9051504101		UL AND CSA APPROVED	
31	1	3.5 WORK TABLE - 18" X 30"	REGENCY	9071100		NSF APPROVED	

ITEM NO.	QTY	DESCRIPTION	MANUFACTURER	STOCK NUMBER	STC/PC/STC	DOCUMENTS	STATUS
20	1	2 POSITION PULLEY	TRUL	T-450-HC	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
21	1	2 POSITION PULLEY	TRUL	T-450-HC	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
22	1	FRONT/FRONT TEE PART	TRUL	T550-11-12-00	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
23	1	FRONT/FRONT COUNTER WEIGHT	TRUL	T5450-11-12-00	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
24	1	FRONT/FRONT COUNTER WEIGHT & GEAR ACTUATOR	TRUL	T5450-HC	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
25	1	FRONT/FRONT COUNTER WEIGHT & GEAR ACTUATOR	TRUL	T5450-HC	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
26	1	FRONT/FRONT COUNTER WEIGHT & GEAR ACTUATOR	TRUL	T5450-HC	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
27	1	FRONT/FRONT COUNTER WEIGHT & GEAR ACTUATOR	TRUL	T5450-11-12-00	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
28	1	1/4" WIRE TABLE - 30X48"	ADVANCE TACO	T-15-2M	1114000-0-04	NEUTRAL POSITION	44 STC
29	1	48X300 CHIFFON TABLE	ADVANCE TACO	T-15-10-2-1C	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
30	1	TYPE HOOD - EXISTING	CAPTAIN'S CHAIR CO.	1114000-0-04	LANDING GEAR ATTENDANT	44 STC	
41	1	4" GEAR CUSH - GAS	WILCAN	W-00000000	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
42	1	48D-235 BASE	TRUL	T-15-2A	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
43	1	48X300 PANCAKE GAS	WILCAN	W-00000000	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
44	1	8 BURKIN PANCAKE - GAS	WILCAN	W-00000000	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
45	1	8 BURKIN PANCAKE - GAS	WILCAN	W-00000000	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
46	1	26" OILER BASE	TRUL	T-15-2-3	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
47	2	25X31 - GAS	PRO	400	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
48	1	CONNECTION CIVIL	SEACRET	2191000-100	1114000-0-04	LANDING GEAR ATTENDANT	44 STC
49	2	WALL-MOUNTED HAND LINE	ADVANCE TACO	T-15-20	1114000-0-04	NOT APPROVED	44 STC
50	1	CREATE INTERCEPTION - REPAID	EDTA	EP-200	1114000-0-04	NEUTRAL POSITION	44 STC
51	1						

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

A circular library stamp with the text "LIBRARY OF THE UNIVERSITY OF TORONTO" at the top, "1955" in the center, "VOLUME V" below it, and "QUADRI" at the bottom. A signature is written across the bottom of the stamp.





RESTAURANT/HOTEL/MOTEL OPERATION PLAN

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th 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-SO-16-HC, 15 cu) Undercounter(True, TBS24GALB0GH-CLD, 16.5 C), worktop/turbo air (true, t472n, 18.8cu), walk-in 64cu, 48in undercounter(true, tuc-5hc), two 48 sandwich prep(true, tsa-612hc)
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]

b) (DO NOT INCLUDE PATIO SEATING) 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.)

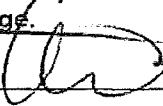
9. Do you have live entertainment or dancing? YES No

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. 5th 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 Liqu. Dept. RM 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

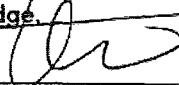
The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records,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

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

5605 E. River Rd #121

SWEET

BUBBLE WAFFLE 13.5

Hong Kong street waffle / fresh strawberries / house English clotted cream

BLUEBERRIES & CREAM 13

FRENCH TOAST [GS]

CHALLAH VANILLA BEAN 13

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

açaí 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

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

BURGERS [GS]

served with mix sweet & regular fries

CLASSIC BURGER	16	CHICKEN BURGER	15
Angus beef* / brioche bun / garlic aioli / cheese		grilled chicken / brioche bun / garlic aioli / cheese	
JALAPEÑO BURGER	17	MUSHROOM BURGER	17
Angus beef* / jalapeño / onions / brioche bun / spicy mayo / cheese		Angus beef* / baby Bella & shiitake / brioche bun / garlic aioli / Swiss cheese	
UPGRADES		+fried egg* 1.5 +applewood bacon 2	+whole dill pickle 1.5 +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	

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

A LA CARTE

TWO EGGS*	3
Add extra egg +1.5	
BREAKFAST MEATS {choice of: Bacon Ham Pork Sausage Turkey Sausage}	3.5
BREAKFAST POTATOES	3
TWO MINI PANCAKES	6.5
FRESH FRUIT Side Yogurt +3	7
PAN {choice of: Challah Toast Wheat Toast Gluten Free Toast Biscuit English Muffin Tortilla [corn or flour]}	3
HOUSE FRIES Mix regular & sweet potato fries	4
PARMESAN FRIES	5
MASHED POTATOES	5
SEASONAL VEGGIES	7
HOUSE SALAD Urban mix greens / freshly grated parmesan cheese / sweet vinegar	5
ONION RINGS	5

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



EXTREMELY EXPRESSO

25 JAN 23 AM 8:45 AZULLC

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
<i>Caramel, Vanilla, French Vanilla or Hazelnut (sugar-free available)</i>	

HOT CHOCOLATE 4.50

HOUSE COFFEE

Drip Coffee <i>free refills</i>	3.50
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 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 Dragoon / 16oz can	8.00
Orange Blossom Papago / wheat / 12oz can	6.00
Koffee Kolsch Huss Brewing Co. /Kolsch-style Ale / 12oz can	6.00
Big Blue Van Lake Havasu, AZ / Blueberry wheat / 12oz can	6.00
Casa 55 Ten 55 Brewing / Blonde Ale / 12oz can	6.00

IT'S THE MORNING

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

DESSERT

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

WINE

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

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