

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 the printed name and title.

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. 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

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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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

APR 21 25 PM 10:11 POC CLK OF SO

330049

THE UNIVERSITY OF CHICAGO

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

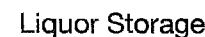
me

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

09-06-2017



1244 156-9 2-0

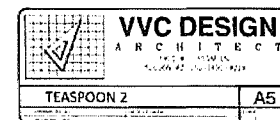


NEW WALLS

[illegible]

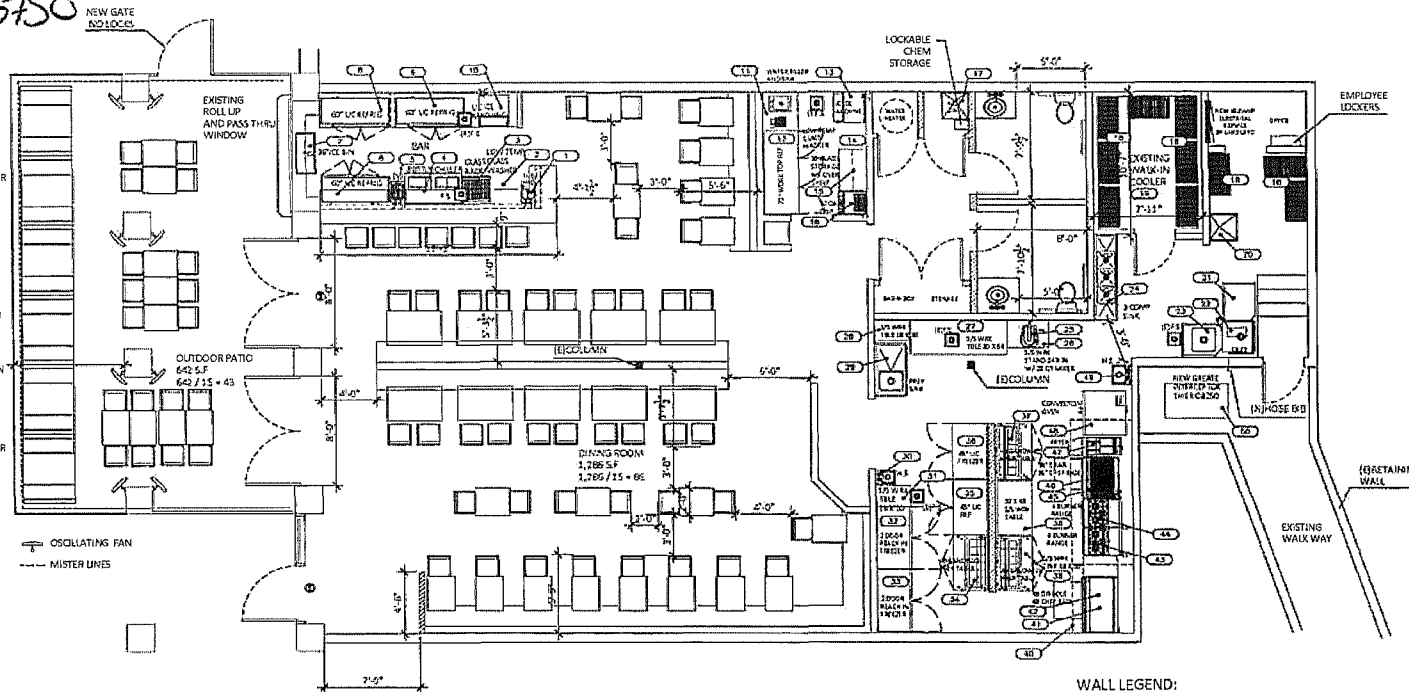
(See attachment for
larger equipment list)
vets

* 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 1/8" = 1'-0"



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

EQUIPMENT SCHEDULE KITCHEN						
EQ. #	QTY.	DESCRIPTION	MANUFACTURER	MODEL NUMBER	RTU/VOLTAGE	COMMENTS
1	1	UNDER BAR HAND SINK	BROWNE	UBS-1C		NOT 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		NOT APPROVED
4	1	BOTTLE CHILLER	TALE	TD-50-18-HC	115/208V-1-8A	UL AND NSF APPROVED
5	1	UNDER BAR DUMP SINK	KAZANE	K400-1-02A		NOT APPROVED
6	1	ROUND COUNTER #10	TRUE	TRB-2400-800-HC-10	115/208V-2-2A	UL AND NSF APPROVED
7	1	30" ICE BIN	ADVANCE TACO	10-22-36		NOT APPROVED
8	1	ROUND COUNTER #12	TRUE	TRB-2400-800-HC-12	115/208V-2-2A	UL AND NSF APPROVED
9	1	ROUND COUNTER #12	TRUE	TRB-2400-800-HC-12	115/208V-2-2A	UL AND NSF APPROVED
10	1	UNDER COUNTER ICE MACHINE	MANTON/VOCE	UC0200A	115/208V-2-6A	UL AND NSF APPROVED
11	1	WATER FILLER AND SINK	CUSTOM			NOT APPROVED
12	1	220V TOP MURDERATOR	TURBOAIR	KAU-720H	215/208V-1-23A	UL AND NSF APPROVED
13	1	UNDER COUNTER ICE MACHINE	MANTON/VOCE	UC0200A	115/208V-2-6A	UL AND NSF APPROVED
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	NOF SINK	CMA			NOT APPROVED
18	1	NOF SINK - RELOCATED	CMA			NOT APPROVED
19	1	WATER COOLER - FRITING	CUSTOM			UL AND NSF APPROVED
20	1	NOF SINK - RELOCATED				
21	1	CLEAN DRY TABLE	ADVANCE TACO	015-10-20		NOT APPROVED
22	1	LOW TEMP GLASS WASHER	CMA	E-C	215/208V-1-16A	UL AND NSF APPROVED
23	1	300A SINK	ADVANCE TACO	015-10-20		NOT APPROVED
24	1	300A SINK	ADVANCE TACO	015-10-20		NOT APPROVED
25	1	300A SINK	ADVANCE TACO	015-10-20		NOT APPROVED
26	1	300A SINK	ADVANCE TACO	015-10-20		NOT APPROVED
27	1	300A SINK	ADVANCE TACO	015-10-20		NOT APPROVED
28	1	300A SINK	ADVANCE TACO	015-10-20		NOT APPROVED
29	1	300A SINK	ADVANCE TACO	015-10-20		NOT APPROVED
30	1	300A SINK	ADVANCE TACO	015-10-20		NOT APPROVED
31	1	300A SINK	ADVANCE TACO	015-10-20		NOT APPROVED
32	1	300A SINK	ADVANCE TACO	015-10-20		NOT APPROVED

EQ. #	QTY.	DESCRIPTION	MANUFACTURER	MODEL NUMBER	RTU/VOLTAGE	COMMENTS
33	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
34	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
35	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
36	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
37	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
38	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
39	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
40	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
41	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
42	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
43	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
44	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
45	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
46	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
47	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
48	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
49	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
50	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED
51	1	240V CHILLER	TRUE	T-2400-HC	115/208V-2-6A	UL AND NSF APPROVED

E = EXISTING EQUIPMENT
 N = NEW EQUIPMENT
 R = RELOCATED



VVC DESIGN ARCHITECT	
1350 W. GARDEN LN TUCSON, AZ (520)460-1229	
TEASPOON 2	A5
DATE: 1/23/23	REV: 1



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-S0-184-C, 15 cu) Undercounter(true, TBS24GAL60GH-CLD, 16.5 C), walk-in 640cu, 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

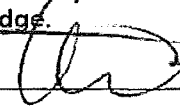
If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

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. 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 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]	
CHALLAH VANILLA BEAN FRENCH TOAST [GS]	13
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	<i>Ask a server</i>

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	

*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
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Cafe Au Lait flavored	4.50
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Flavors: Caramel, Vanilla,

French Vanilla, Hazelnut

FOUNTAIN DRINKS

Coke	3.75
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Diet Coke	
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Coke Zero	
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Dr Pepper	
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Sprite	
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TEA

Mighty Leaf Hot Tea	3.50
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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
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-Traditional Black

-Passion Fruit

Half Ice Tea/Fresh Lemonade	4.50
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Boston Ice Tea	4.75
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cranberry juice / black tea

Iced Thai Tea	4.50
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Chai Latte	5.50
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Iced or hot

SMOOTHIES

Tropical	6.50
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Mix Berry	
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Add Chia Seeds	+ .50
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JUICE

Orange Juice 8oz	4.00
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Not from concentrate

Grapefruit Juice 8oz	5.00
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Fresh Squeezed

Tomato Juice	3.50
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Cranberry Juice	3.50
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Apple Juice	3.50
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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	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 Ale / 12oz can</i>	
Big Blue Van	6.00
<i>Lake Havasu, AZ / Blueberry wheat / 12oz can</i>	
Casa 55	6.00
<i>Ten 55 Brewing / Blonde Ale / 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 & double shot espresso</i>	
Wine Slushie	12.00
<i>-Tropical White Zin -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