

BREAKFAST

Choice of white, wheat, raisin, sourdough, english muffin, or rye bread

ROLLED OATS VG | GF

brown sugar | choice of sun-dried blueberries or strawberries

BAGEL & NOSH

chile cream cheese | everything bagel | smoked salmon | onion | capers | tomatoes

MEXICAN CHOCOLATE STUFFED FRENCH TOAST VG

mexican chocolate cream cheese stuffed | dulce de leche | roasted banana butter

WHOLE GRAIN PANCAKES VG

pepita granola | sundried blueberries | cinnamon butter

ALL AMERICAN RU

two or one (eggs, bacon strips, & sausage patties or links) breakfast potatoes or hashbrown patty | choice of toast

SOUTHWEST EGGS BENEDICT RU

chipotle hollandaise | poached farm fresh eggs | grilled savory corn bread chorizo sausage patties | goji berry coulis | breakfast potatoes or hashbrown patty

SMOKED BEEF BRISKET HASH GF

sweet potato | poblano peppers | caramelized onions | poached eggs smoked gouda cheese sauce

SOYRIZO BREAKFAST BURRITO OR QUESADILLA VG

scrambled eggs | black bean pico de gallo | cheddar & jack cheeses flour tortilla | sour cream | house made salsa | refried beans
RED CHILE SAUCE SMOTHERED \$1.00 | ADD GUACAMOLE \$3.00

HUEVOS RANCHERO BURRITO

scrambled eggs | breakfast potatoes | chorizo sausage | mixed cheeses red chile sauce | mexican crema | refried beans

PAN CON HUEVO VG

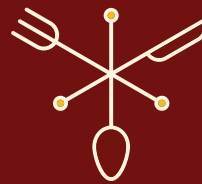
grilled artisan challah bread | guacamole | queso fresco | mixed greens roasted garlic jalapeno salsa | choice of egg

CARAMELO BREAKFAST TACOS VG

scrambled eggs | refried beans | shredded cabbage | pico de gallo | mixed cheeses tomatillo salsa | mexican crema

SOAKED MUESLI BREAKFAST BOWL VG

24 hr. almond milk soaked muesli | mixed fresh berries | toasted pepitas | honey yogurt



THE BROOKE

38759 S MountainView Blvd | sbhoa2.org/thebrooke | 520-825-0191

SCAN FOR WEEKLY SPECIALS



all sandwiches, burgers, & omelets include choice of one side

MEAT LOVER'S OMELET RU

sausage | beef chorizo | bacon | onions | poblano peppers | cheddar cheese

SMOKED RED CHILE BEEF OMELET RU

oaxaca cheese | diced tomato | green chile | red chile sauce smothered
ADD GUACAMOLE \$3.00

SPANISH OMELET RU

cured ham | peppers | green onions | green chile | jack cheese

BROOKE-FAST PIZZA RU

mexican mixed cheeses | house made salsa | arizona spiced potatoes house made chorizo | two farm fresh eggs | cilantro crema | micro herbs

LUNCH

HOUSE MADE CHICKEN TENDERS

waffle fries | coleslaw | choice of sauce ranch, honey bbq or buffalo

QUESADILLA

local flour tortilla | chicken | green onions | tomato | green chile | black bean pico

SOUTHWEST CAESAR SALAD VG

roasted tomato | dried corn | cotija cheese | chipotle caesar dressing | pepitas | croutons

CLASSIC COBB

chopped romaine lettuce | grape tomato | diced chicken bleu & cheddar cheese | sliced egg | chopped bacon | avocado

SONORAN GRILLED CHEESE

grilled onions & poblanos | smoked bacon | pepper jack cheese | sourdough bread

GRILLED WHITE FISH TACOS

pico de gallo | cheese crusted flour tortilla | shredded cabbage | chipotle crema

THE BROOKE ENERGIZER BOWL VG

organic brown rice & quinoa | baby kale | queso fresco | hard boiled eggs dried cranberries | hibiscus lime dressing

PORK POZOLE & FRIED EGG

red chile broth | smoked pork | hominy | cilantro shredded cabbage | lime | local made tortilla

CHORIZO & SHRIMP PENNE PASTA

house made chorizo | shrimp | tomato | green onions shitake mushrooms | chipotle alfredo

PASTRAMI REUBEN

marbled rye | house smoked & cured pastrami | swiss cheese sauerkraut | 1000 island dressing

THE CLUB

smoked ham & turkey breast | hickory bacon | avocado sun-dried tomato mayo | lettuce | tomato

B-L-T-A

bacon | butter lettuce | tomato | avocado | pesto aioli

SONORAN HOT DOG

grilled hot dog | pico de gallo | poblano mayonnaise | grilled onions | bacon

GRILLED MAHI-MAHI FISH SANDWICH

chipotle crema coleslaw | pico de gallo | avocado spread

SOUTHWESTERN BURGER RU

grilled onions & poblanos | pepper jack cheese avocado spread | chorizo aioli

BBQ BACON CHEESEBURGER RU

muenster cheese | hickory smoked bacon | sweet onion compote lettuce | tomato | brioche bun

CLASSIC BEEF BURGER RU

cheddar cheese | crisp bacon | l.t.o.p. | special sauce | brioche bun

burgers can be made with chicken breast | veggie patty \$1

\$3 split plate charge fee VG = Vegetarian | GF = Gluten Free | RU = Consuming raw/undercooked foods increases your risk of food borne illness. 18% gratuity added for parties of 8 or more.
Revised 9/1/2023

\$14

\$12

\$16

\$12

\$12

\$11

\$11

\$14

\$15

\$15

\$14

\$12

\$13

\$11

\$15

\$9

\$14

\$14

\$12

\$12 | \$9.50 JR.

\$13

\$14

\$11

\$13

\$11

\$11

\$9

\$11

\$14

SIDES

BREAKFAST POTATOES	\$3	FRIED HASHBROWN	\$3
COTTAGE CHEESE	\$3	SWEET POTATO FRIES	\$4
COLESLAW	\$3	ONION RINGS	\$4
WAFFLE FRIES	\$3	SAUSAGE (PATTY OR LINK)	\$4
FRESH FRUIT	\$3	SIDE SALAD (CHOICE OF DRESSING)	\$4
TOAST	\$3	SINGLE PANCAKE	\$4
POTATO CHIPS	\$3	SOUP	CUP \$4 BOWL \$7

HOT DRINKS

PROUDLY SERVING BROOKE BLEND COFFEE & ESPRESSO

COFFEE (REGULAR OR DECAF)	\$3	LATTE	\$5
HOT TEA	\$4	MOCHA	\$6
DOUBLE ESPRESSO	\$4	WHITE MOCHA	\$6
CAPPUCCINO	\$5	AMERICANO	\$4

ADD FLAVOR TO YOUR DRINK (VANILLA, CARAMEL, SUGAR-FREE VANILLA OR CARAMEL, AND SEASONAL OPTIONS) + \$.50

ICED DRINKS

COFFEE	\$3	LAVENDER LEMONADE	\$4
LATTE	\$5	BLACK TEA	\$3
CARAMEL MACCHIATO	\$6	FLAVORED TEA (SEASONAL)	\$3
MOCHA	\$6	AGUA FRESCA (SEASONAL)	\$5
WHITE MOCHA	\$6	MOCHA (BLENDED)	\$6
AMERICANO	\$4	WHITE MOCHA (BLENDED)	\$6
SOFT DRINK	\$3	CARAMEL MACH. (BLENDED)	\$6
LEMONADE	\$3	CHUNKY MONKEY (BLENDED)	\$6

ADD FLAVOR TO YOUR DRINK (VANILLA, CARAMEL, SUGAR-FREE VANILLA OR CARAMEL, AND SEASONAL OPTIONS) + \$.50

FRESH JUICES

GREEN GODDESS	\$6
spinach, apple, lemon, cucumber, pineapple	
GOLDEN GLOW	\$6
carrots, turmeric, orange, ginger	
RADIANT RED	\$6
beet, ginger, apple, celery, orange	

SMOOTHIES

MANGO TANGO	\$7
mangoes, oranges, greek yogurt, agave	
STRAW-NANA	\$7
strawberries, bananas, greek yogurt, agave, coconut water	
BERRY BLISS	\$7
mixed berries, greek yogurt, agave, coconut water	

BROOKE-TAILS

LAVENDER LEMON DROP MARTINI	\$10
absolut citron, lavender simple syrup, lavender sugar rim	
GREY GOOSE COSMO-POM	\$11
grey goose vodka, pomegranate juice, lime juice, grand marnier	
TEQUILA SUNRISE	\$10
don julio blanco, oj, grenadine	
TITO'S BACON BLOODY MARY	\$11
tito's vodka, zing zang, crispy bacon, house secret seasonings	
PRICKLY PEAR BELINI	\$8
la marca prosecco, prickly pear syrup	
NUTTY AFFOGATO MARTINI	\$12
smirnoff vanilla vodka, cream de cocoa, frangelico, vanilla ice cream	

BEERS

DRAFT	\$6	IMPORT	\$6	DOMESTIC BOTTLED	\$5
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ASK YOUR SERVER ABOUT CURRENT BEER OPTIONS

RED WINES

CABERNET	GLASS \$13	BOTTLE \$39
herdsman, dunnigan hills		
CABERNET	GLASS \$11	BOTTLE \$33
benziger, sonoma coast		
PINOT NOIR	GLASS \$12	BOTTLE \$36
imagery, california		
ZINFANDEL	GLASS \$12	BOTTLE \$36
rabble, paso robles		
MALBEC	GLASS \$10.50	BOTTLE \$32
antigal uno, argentina		
RED BLEND	GLASS \$10	BOTTLE \$30
rabble, california		
MERLOT	GLASS \$9	BOTTLE \$27
drumheller, columbia valley		

WHITE WINES

CHARDONNAY	GLASS \$11	BOTTLE \$33
daou, california		
CHARDONNAY	GLASS \$9	BOTTLE \$27
harken, california		
PINOT GRIGIO	GLASS \$10	BOTTLE \$30
barone fini, italy		
SAUVIGNON BLANC	GLASS \$10	BOTTLE \$30
emmolo, california		
RIESLING	GLASS \$8	BOTTLE \$24
chateau ste. michelle, columbia valley		

MISC WINES

ROSE	GLASS \$11	BOTTLE \$33
la jolie fleur, provence		
PROSECCO	165 ML \$8	750 ML \$30
la marca, italy		