

# *The Cafe*



PLEASE NOTE: WE WILL BE CLOSED THE FIRST TWO WEEKS  
OF JULY

## After The Break Saturday Lunch

### Message from the Chef

Listening to the community I've heard that our denizens are interested in seeing me do lunches again. While I am still a stay at home parent, I come up with a menu that I have a lot of pride in. It's a mix of old and new but built around the hard workers of our town. It will start July 19th going from 11:30-2:30. Give us a call or come in and we'll make you a delicious meal.

### July 13th Autumn Sage Wine & Food Pairing

**Marianna Francesca** - paired with **Sun Dried Tomatoes And Olive Salad**

**Sangiovese 2020** - paired with **Seared Summer Sausage**

**Golden Hummingbird** - paired with **BBQ Salmon**



## New Saturday Lunch Menu

**Sonoita Smash Burger** - Onion, Mustard \$14

Add Cheese +\$1 | Bacon +\$1 | Green Chile +\$1 | Extra Patty +\$5

With Side \$16

**Chicken Club** \$13

With Side \$15

**Apple Turkey Swiss Sandwich** \$13

With Side \$15



**Baja Grilled Cheese** - Pico, Green Chile, Pepper Jack Cheddar \$13

With Side \$15

**Santa Rita Salad** - Mixed Greens, Avocado, Red Onion, Black Beans, Corn And A Quesadilla With Ranch \$15

Add Chicken \$18

## The Amazing Front Porch Show

Join us every for "The Amazing Front Porch Show," curated by Jim Kowee. Enjoy live performances from some of Arizona's finest musicians while relaxing with your favorite Sonoita wines under the summer stars.

**July 18: Kevin Pakulis** - One of Arizona's premier county blues guitarists and songwriters

Evening Special: **Honey Walnut Shrimp**

**July 25: Clay Kowee** - Honky Tonk Family Values Band

Evening Special: **Loaded Chicken**





## Pioneering Spirit in the Desert

Arizona's winemakers embody true American pioneering spirit, transforming the harsh Sonoran Desert into thriving wine country through sheer determination and innovation. Our vintners have mastered the art of working with extreme temperature swings—scorching 100+ degree days followed by surprisingly cool nights—using this natural phenomenon to develop grapes with intense flavors and balanced acidity. Water scarcity, the desert's greatest challenge, has sparked incredible conservation innovations including specialized drip irrigation systems and drought-resistant rootstock selections. Perhaps most impressive is how our winemakers have learned to dance with Arizona's unpredictable monsoon season, timing harvests around sudden storms and protecting precious fruit from desert winds. What began as obstacles have become the very characteristics that make Sonoita wines distinctly Arizona—bold, resilient, and unforgettably unique.