

Located on the site of the historic Porter property, and celebrating over 40 years of living beauty, Tucson Botanical Gardens was recently named one of the top 10 North American Gardens worth traveling for by the Canadian Garden Council and the American Public Gardens Association. Among mature trees and expertly cultivated foliage, specialty gardens such as the Cactus & Succulent Garden, Barrio Garden and Herb Garden highlight the diversity of native plants while offering a lush oasis in the heart of Tucson. Tropical butterflies from around the world are featured in the Cox Butterfly & Orchid Pavilion from October to May each year. The Gardens also offers year-round tours, community events, classes, art displays, and international exhibits.

As a special service for members and admission-purchasing guests, and in partnership with Westward Look Resort, the Gardens is proud to host Edna's Eatery which features a creative, seasonal, scrumptious menu! Enjoy the southwestern flavors of Arizona while safely eating outdoors on our beautiful Xeriscape Garden patio. Or grab-and-go with a drink or snack as you continue your walk around the Gardens. And remember: when you buy a meal or snack at Edna's, you're helping us twice! Your purchase supports the mission and programs of the Tucson Botanical Gardens while providing a memorable dining experience for you and your group.

It's more than THE Gardens, it's YOUR Gardens. Please consider joining the Tucson Botanical Gardens family and becoming a part of an engaged community that loves Tucson, the desert and all that the southwest has to offer. A variety of different membership packages are available to fit your needs. Please ask about membership in the gift shop at the conclusion of your visit today!

The mission of the Tucson Botanical Gardens is to connect people with plants and nature through art, science, history and culture. For more information, please visit TucsonBotanical.org





botanical breakfast

- PASTRY OF THE DAY**
Changes daily, ask your server for today's selection
- 5** **JUST FRUIT (v)**
Honeydew, cantaloupe, orange, cactus fruit, strawberries & garden grown mint
- 8.5** **YOGURT & FRUIT (gf, veg)**
Compressed honeydew melon, farm fresh strawberries, beehive honeycomb, toasted almonds
- 9** **FARM FRESH CANTALOUPE & COTTAGE CHEESE (gf, veg)**
Fresh blueberries, turbinado sugar, fresh mint

mid-day starters

- 7** **CRISPY CORN TORTILLAS & TOMATO FRESCA (gf, df, v)**
Smashed avocado, fresh lime, fresh cilantro
- 8** **CHICKEN TORTILLA SOUP (gf, df)**
Crispy corn noodles, cilantro, cabbage, lime
- 9** **EDNA'S "COUNTRY STYLE" BUTTER-BRAISED EGGS (veg)**
Hard boiled, butter, sea salt, artisanal bread for dunking
Vegan option available
- 12** **HUEVOS RANCHEROS**
2 eggs any style, house-made chorizo, black beans, jack cheese, ranchero sauce
- 13** **MEAT & CHEESE BOARD**
Speck prosciutto, hard chorizo, cambazola cheese, olives, whole grain mustard, rustic bread
- 7.5** **BRUSCHETTA**
Changes daily, ask your server for today's creation

from nature

IN A GLUTEN-FREE WRAP OR IN A SHAKER TOSSED TABLE SIDE

"CAESAR"
(gf, veg) 9
Pressed lemon, shaved Reggiano cheese, cracked pepper, caesar dressing

"THE GREEK"
(gf, veg) 12
Cucumbers, kalamata olives, marinated tomato, aged feta, lemon-oregano vinaigrette

LOCALLY FARMED GREENS
(df, gf, veg) 13
Snipped local baby greens, heirloom tomatoes, crisp Asian pear, garden grown basil, pickled carrot, seedless cucumber, hibiscus-ginger vinaigrette

ADD UPS: 6
BASIL GRILLED FREE RANGE CHICKEN, ROCKY POINT SHRIMP OR MARINATED SOY PROTEIN

above ground

YOUR CALL FOR A SIDE...TERRACOTTA POTTED GREEN SALAD OR SEA SALTED CHIPS

10 **AVOCADO TOAST (veg)**

Smashed, fresh herbs, cotija cheese, toasted pumpkin seeds, pickled shallots on multigrain bread

ADD UP: HEN EGG* - 3

12 **HEIRLOOM TOMATO & BURRATA CHEESE FLAT BREAD (veg)**

Spicy arugula, plump white raisins, toasted pumpkin seeds

13 **BARBEQUED FREE-RANGE CHICKEN TOSTADA**

Ranch style beans, pickled corn, radish, Oaxaca cheese, avocado & fresh cilantro

12 **CURRY SPICED & GRILLED TOFU BURRITO (veg)**

Pickled cabbage, kimchee-harissa, pickled cucumber, crisp carrots, minted yogurt for dunking

14 **ROAST TURKEY & GOAT CHEESE PANINI**

Quince-pear-pomegranate compote, farm grown basil on artisanal bread

13 **GRASS FED BURGER**

Duroc applewood bacon, Tillamook sharp aged cheddar cheese

kids

(12 AND UNDER)

10

SERVED WITH CHOICE OF FRESH PRESSED ORANGE JUICE, ICED TEA, OR SODA

SIMPLY FRUIT
Hand cut, farm fresh grapes & strawberries

YOGURT & FRUIT
Fresh melon, yogurt, strawberries & beehive honey

CHEESE QUESADILLA
Baked-fire roasted salsa, avocado

BURGER & GREENS!
Heritage Farms beef, artisanal bread, buttermilk ranch dressing

FREE RANGE GRILLED CHICKEN "BLT"
Iceberg lettuce, tomato, applewood bacon, basil ranch aioli

COFFEE

COFFEES: Americano | Cappuccino

8oz 4 | 16oz 5

HOUSE SPECIALTIES: Latte | Hot Chocolate

8oz 4 | 16oz 5

ESPRESSO: Hot | Iced

Solo 4 | Doppio 5 | Trio 6

SOMETHING SWEET

Changes daily, ask your server for today's selection

HOME-MADE COOKIES

4

CHURROS

4

FLOATS

5

DRINKS

ICED TEA

Regular or Hibiscus Flower + Mango Refresher

6

FRUIT INFUSED ORGANIC FIZZY TEAS

Pineapple, Peach, Lemon - Raw Honey, or Pomegranate Hibiscus

6

SODA (PEPSI PRODUCTS)

Sierra Mist, Diet Pepsi or Pepsi

5

BOTTLED WATER

Aquafina

Topo Chico Mineral & Crisp Lime Bubbles

3

2.5

FRESH PRESSED BREAKFAST JUICES

Arizona Orange, Hibiscus Cranberry, or Cold Pressed Apple

4

DF - DAIRY-FREE | GF - GLUTEN FREE | V - VEGAN | VEG - VEGETARIAN

* Consuming Raw and undercooked food may be hazardous to your health. Prices are exclusive of tax and gratuity.