b o t a n i c a l  b r e a k f a s t

PASTRY OF THE DAY
Changes daily, ask your server for today’s selection

YOGURT & FRUIT (gf/df/v)
Compressed honeydew melon, farm fresh strawberries, beehive honeycomb, toasted almonds

FARM FRESH CANTALOupe & COTTAGE CHEESE (gf/df/v)
Fresh blueberries, turbinado sugar, fresh mint

m i d - d a y  s t a r t e r s

CRISPY CORN TORTILLAS & TOMATO FRESCA (gf/df/v)
Smashed avocado, fresh lime, fresh cilantro

CHICKEN TORTILLA SOUP (gf/df)
Crissy corn noodles, cilantro, cabbage, lime

J U S T  F R U I T  (v)
Honeydew, cantaloupe, orange, cactus fruit, strawberries & garden grown mint

E D N A ’ S ” C O U N T R Y  S T Y L E ” B U T T E R - B R A I S E D  E G G S  ( v e g )
Hard boiled, butter, sea salt, artisanal bread for dunking
Vegan option available

HUEVOS RANCHEROS
A eggs any style, house-made chorizo, black beans, jack cheese, ranchero sauce

M E A T & C H E E S E  B O A R D
Speck prosciutto, hard chorizo, cambareola cheese, olives, whole grain mustard, rustic bread

B R U S C H E T T A
Changes daily, ask your server for today’s creation

f r o m  n a t u r e

“CEASAR” (gf/df/v)
Pressed lemon, shaved Reggiano cheese, cracked pepper, lemon-garlic vinaigrette

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

NICIOSE (gf/df/v)
Egg, candied olives, thin beets, heirloom tomatoes, lemons, olive oil, oregano

LOCALLY FARmed GREENS (gf/df/v)
Egg, candied olives, thin beets, heirloom tomatoes, lemons, olive oil, oregano

A D D  U P S : 4
BASIL GRILLED FREE RANGE CHICKEN, HOKEY POINT SHRIMP OR MARINATED SOY PROTEIN

a b o v e  g r o u n d

AVOCADO TOAST (veg)
Smashed, fresh herbs, cotija cheese, toasted pumpkin seeds, pickled shallots on multi-grain bread

ADD UP: HEN EGG* - 3

BARBECUED FREE-RANGE CHICKEN TOSTADA
Nacho style beans, pickled corn, radish, Oaxaca cheese, avocado & fresh cilantro

C U R R Y  S P I C E D  &  G R I L L E D  T O F U  B U R R E T O  ( v e g )
Pickled cabbage, kimchee-harissa, pickled cucumber, crisp carrots, minted yogurt for dunking

R O A S T  T U R K E Y  &  G O A T  C H E E S E  P A N I N I
Quince-pear-jamcotomato, farm grown basil on artisanal bread

G R A S S  F E D  B U R G E R
Daucus applewood bacon, Tillamook sharp aged cheddar cheese

k i d s

SIMPLY FRUIT
Hand-cut, farm fresh grapes & strawberries

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

EGG & CHEESE PANINI
Homemade chicken sausage or country ham

CHEESE QUESADILLA
Baked-fir roasted salsa, avocado

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

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

C O F F E E

COFFEE: Americano | Cappuccino

HOUSE SPECIALTIES: Latte | Hot Chocolate

ESPRESSO: Hot | Iced

S O M E T H I N G  S W E E T

HOME-MADE COOKIES
White Chocolate or Chocolate Ovlound

CHURRROS
Cinnamon Sugar or Dulce de Leche

FLOATS
Creamsicle, Root Beer, Strawberry or Tamarind

D R I N K S

ICED TEA
Regular or Hibiscus Flower + Mango Refresher

FRUIT INFUSED ORGANIC FIZZY TEAS
Pineapple, Peach, Lemon—Raw Honey, or Pomegranate Hibiscus

SODA (PEPSI PRODUCTS)
Sierra Mist, Diet Pepsi or Pepsi

BOTTLED WATER
Aquafina

TOP-O-Chico Mineral & Crip Lime Bubbles

2.5

FRESH-PRESSED BREAKFAST JUICES
Arizona Orange, Hibiscus Cranberry, or Cold Pressed Apple

4

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