

BLUE WILLOW

BREAKFAST MENU 8-3

BLUE WILLOW SPECIAL Three Eggs Scrambled with Shredded Chicken, Hatch Green Chiles, Tomatoes, Chopped Corn Tortillas. Topped with Cheddar, Salsa, and Sour Cream.

Served with Home Style Potatoes and Toast or Tortilla *gf* 12

HOME MADE QUICHE of the DAY

Served with Fresh Fruit and Potatoes 12.5

TWO EGGS any STYLE Includes Choice of Bacon or Sausage.

Served with Home Style Potatoes and Toast or Tortilla *gf* 9.5

CHORIZO SCRAMBLE All Beef Chorizo, Scrambled with Eggs and Topped with Salsa and Cheddar. Served with your choice of Homestyle Potatoes and Toast or Tortilla *gf* 12

TOFU BREAKFAST STIR FRY Tofu Sautéed with Spinach, Mushrooms, Tomatoes, Scallions, in Citrus, Ginger Tamari Marinade. Topped with Sesame Seeds and served with Brown Rice and Flour Tortilla *v/gf* 13

BREAKFAST BURRITO Scrambled Eggs, Cheddar, Potatoes, Pinto Beans and Choice of Bacon, Tomatillo Chicken or Chorizo in a Large Flour Tortilla. Fresh Salsa and Sour Cream 12

VEGAN BURRITO Avocado, Tofu, Black Beans, Potatoes, Salsa 12

HUEVOS RANCHEROS Two Eggs Over Easy and Pinto Beans on Two Corn Tortillas. Topped with Salsa and Cheddar Cheese. Served with Home Style Potatoes *gf* 11.5

MIGAS VERDE Scrambled Eggs, Fried Tortilla Strips, Tomatillo Chicken, Tomatoes, Red and Green Tomatillo Salsa. Served with Black Beans and Tortilla *gf* 12.5

BENEDICTS 12.5

Served with Home Style Potatoes

SONORAN CARNITAS BENEDICT Green Chili Cornbread, Shredded Pork, Poached Eggs* and Poblano Cream Sauce.

BLUE WILLOW BENEDICT Toasted English Muffin, Poached Eggs, Smoked Ham and Gruyere Cheese Sauce

VEGGIE BENEDICT Toasted English Muffin, Poached Eggs, Avocado, Tomato, Fresh Spinach, Gruyere Cheese Sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

OMELETTES 12

Served with Home Style Potatoes and Toast or Tortilla

CLASSIC COMBINATIONS:

Ham, Green Pepper & Cheddar

Bacon, Avocado & Swiss

Chicken, Green Chili & Cheddar

Spinach, Roasted Mushroom & Swiss

DESIGN YOUR OWN!

Choose any Three Ingredients:

(Add additional ingredients .50-1.00)

Cheese: Swiss, Cheddar

Meats: Bacon, Shredded Chicken, Chorizo, Ham

Veggies: Avocado, Spinach, Jalapeno, Tomato, Green Chile, Mushroom, Raw White Onion, Jalapeno, Green Bell Pepper

FROM THE PANTRY

BUTTERMILK PANCAKES

One Large Cake 5.5 Double Stack 9.5

Add Blueberries or Chocolate Chips 1.00

Substitute Cheri's Prickly Pear Syrup 1.00

CINNAMON ROLL PANCAKE

Topped with Cream Cheese Icing 6.5/12

STRAWBERRY NUTELLA FRENCH TOAST

Fresh Strawberry, Nutella, Powdered Sugar, Whipped Cream 10

TROPICAL FRESH FRUIT CREPE

Strawberry, Mango, Pineapple, Banana, Vanilla

Greek Yogurt topped with Whipped Cream and Toasted Coconut 10

BLUE WILLOW GRANOLA

Greek Yogurt and Fresh Fruit *gf* 8

OATMEAL

Granola, Raisins, Brown Sugar, Milk *gf* 6.5

Applewood Smoked Bacon or Pork Sausage 4

Avocado 3.5

Bowl Seasonal Fresh Fruit 6

Vegan Gluten Free Pear Cinnamon Coffee Cake 4

Certified UNESCO

City of Gastronomy Restaurant

From Scratch Kitchen since 1978

BRUNCH COCKTAILS

MIMOSAS 9

187 ml Individual Bottle of Italian Prosecco

CLASSIC Fresh Squeezed Orange Juice

TUCSON Grapefruit Juice and Prickly Pear Syrup

BLUSHING Pineapple Juice and Grenadine

Classic Bloody Mary 7.5

Bailey's Mocha Latte 9

COFFEE DRINKS

French Roast Coffee 3

Cappuccino 4 Café Latte 4

Café Mocha Hot or Iced 4.5

Caramel Macchiato 4.5

Chocolate Macaroon Latte 4.5

Horchata Latte 5.5

London Fog Tea 4

Hot Chocolate 4

Oregon Chai Hot or Iced 4

Add Vanilla, Caramel or White Chocolate Syrup .50

Sub Soy or Almond Milk 1.00



BEVERAGES

Orange Juice 4.5

Apple or Grapefruit Juice 3.5

Iced Red Raspberry or Regular Tea 2.5

Hot Tea 2.5

House Made Horchata 6

Lemonade 2.5

Lavender Blueberry or Prickly Pear Lemonade 3.5

Coke, Diet Coke, Sprite (can) 2 Bottled Mexican Coke 3

San Pellegrino Aqua Panna 3.25

BLUE WILLOW

LUNCH & DINNER

ENTREES

SCAN TO VIEW MENU
ON YOUR PHONE!



Add Small Caesar or House Salad 4

SALMON CAKES Three Panko Crusted Salmon Cakes, Mixed Greens, Tarragon Caper Tartar Sauce 14

MEATLOAF Grass-fed, Locally Raised Double Check Ranch Beef, Served with Au Gratin Potatoes and Sautéed Vegetables with Mushroom Gravy or BBQ Sauce 15

CHICKEN POT PIE Chicken, Potatoes, Carrots, Peas, Corn, Green Beans, Cream and Spices in a Flaky Homemade Rosemary Crust 13

LASAGNA BOLOGNESE Homemade with Beef, Creamy Béchamel, Mozzarella and Herbed Marinara Sauce Served with Garlic Bread 14

SPINACH LASAGNA Three Cheeses and Herbed Marinara Sauce. Served with Garlic Bread 14

MAC & CHEESE Creamy Gruyere and Cheddar Cheese Sauce with Choice of Grilled Chicken and Broccoli or Bacon and Green Chile 12.5

HOMEMADE QUICHE of the Day

Fresh Fruit, Mixed Greens, French Roll 14

VEGETABLE STIR FRY Zucchini, Yellow Squash, Bell Peppers, Broccoli, Carrots, Snow Peas, Citrus Ginger Garlic Soy Sauce, Brown Rice, Almonds *v/gf* 12
Add Grilled Chicken or Sautéed Tofu 5

POBLANO CHICKEN Blackened Cajun Spiced or Grilled Boneless Chicken Breast with Poblano Cream Sauce. Served with Vegetables and Black Beans 14.5

BLACKENED SALMON Pan Seared Filet with Cucumber Sauce, Au Gratin Potatoes and Sautéed Vegetables *gf* 21

SALADS

BLACKENED SALMON CAESAR Pan Seared Cajun Spiced Salmon Filet, Romaine, Parmesan, Croutons 15
Substitute Grilled Chicken 12.5
Plain Caesar 8 Half Size 5

ROASTED BEET SALAD Red and Yellow Roasted Beets, Goat Cheese, Walnuts, Mandarin Oranges, Spinach, Mixed Greens, Lemon Herb Vinaigrette *gf* 12.5 Half Size 7
Add Grilled Chicken 5 Add Blackened Salmon 8

CHICKEN SALAD STUFFED AVOCADO Mixed Greens, Fresh Fruit, French Roll 14

BLUE WILLOW TOSTADA Crispy Flour Tortilla, Pinto Beans, Shredded Lettuce, Cheddar Cheese, Tomatoes, Green Onion, Sour Cream, Avocado, Salsa 13
Add Tomatillo Chicken, Shredded Chicken or Chorizo 4
Add Jalapenos or Green Chiles .50

SANDWICHES

Served with Kettle Cooked Potato Chips
Substitute Mixed Greens or Fresh Fruit 2

CHICKEN SALAD with Dried Cranberries and Walnuts
Lettuce, Tomato on Telera Roll 12.5

CUBANO Shredded Pork, Smoked Ham, Swiss, Pickles,
Dijon Mustard on a Telera Roll 12.5

CHICKEN BREAST, BACON, SWISS Blackened or Grilled with Bacon, Swiss, Lettuce, Tomato, Mayo on a Telera Roll 12.5

HOME MADE DESSERTS

BLUE WILLOW CHOCOLATE CAKE 8

CARROT CAKE with Cream Cheese Frosting 7

APPLE PECAN COBBLER Vanilla Ice Cream and Local Honey 8

LEMON BAR with Lavender Cream and Blueberries 6.5

CHOCOLATE CARAMEL CRUNCH *Gluten Free* 7

DAILY SPECIALS See our full dessert menu

FROM THE BAR

SONORAN SUNRISE 8

UNESCO World Heritage Cocktail
Corazon 100% Agave Tequila, Grapefruit,
Orange, Hibiscus

PRICKLY PEAR MARGARITA 7.5

Corazon 100% Agave Tequila

ARIZONA SUNSET 7.5

Vodka, Pineapple, Orange, Grenadine

TITO'S SPIKED LEMONADE 7.5

MICHELADA 7

ORGANIC SANGRIA 7

FRAMBOIS FLOAT 8

Raspberry Beer and Vanilla Ice Cream

RUMCHATA 9

House Made Horchata, Rum, Cinnamon

CLASSIC MIXES : Bacardi & Coke. Dewar's
Scotch & Soda. Bombay Sapphire Gin & Tonic.
Maker's Mark & Ginger Ale 7.5

BEER & WINE

WHITE

Kendall Jackson Chardonnay 7.5/30
Chasing Venus Sauvignon Blanc 7.5/30
A to Z Vineyards Pinot Gris 7.5/30
Saint M Reisling 28
Beringer White Zinfandel 20

RED

Bodega Norton Reserve Malbec 8/32
Francis Coppola Merlot 8/28
MacMurray Ranch Pinot Noir 32
Charles Smith Cabernet Sauvignon 34

BOTTLED BEER

Dos Equis, Four Peak Kiltlifter,
Founders Breakfast Stout, Dogfish 90 Minute
IPA, Hard Cider, Barrio Blonde,
Four Peaks Joy Bus Wheat 5
Dragoon IPA 6
Lindeman's Frambois 7

BOWL of our FAMOUS HOMEMADE CHILI

Choice of Beef or Vegetarian Topped with Cheddar and Green Onion. Choice of Corn Bread, Roll or Tortilla *gf* 7