

shareables ☺

sun burnt brussels ^{pb} 🌶️ charred brussels, wok sauce of crisp chile & az honey, sesame, chive, & citrus | 12.95

savory sweet potato fries ^{gf} tossed in rosemary and shaved parmesan with avocado citrus aioli | 8.95

whipped feta & honey house pizzeta bread, olive oil, chives, toasted pepitas, & az honey | 13.95

a little bread plate house focaccia, olives, whipped butter, olive oil & balsamic | 6.95

charcuterie deli mortadella, salami, cheeses, olives, az honey, house breads, sweet peppers, fruit, fig jam, & pecans | 24.95

ahi poke nachos 🌶️ ginger soy ahi, crispy wontons, avocado, cilantro, lime, cucumber, fresno chiles, & chipotle aioli | 17.95

roasted roots ^{gf} roasted carrots & beets with feta, pistachio, az honey, olive oil, & sea salt | 14.95

7 wings ^{gf} 🌶️ buffalo | sonoran dry | los gatos | prickly pear bbq | az asian
recipe choice served with shoestring veggies, & ranch or bleu cheese | 15.95

sandwich boards

choice of: fries or house salad | sub: savory sweet potato fries +2 | add: mac & cheese +6 | sub: gluten free bread +2

spicy crispy chicken sandwich 🌶️

brioche, homemade slaw, charro sauce, hot honey, fresno chile & pickles on the side | 17.95

chicken pesto choice of: house focaccia or baguette

mozzarella, spinach, basil, cilantro pesto aioli, & roasted sweet peppers | 17.95

tucson beefsteak dip

shaved new york*, toasted baguette, grilled onion, melted provolone, horseradish mayo & ancho au'jus | 19.95

turkey blt choice of: toasted sourdough or croissant

deli turkey, applewood bacon, lettuce, tomato, & avocado aioli | 16.95

responsible burgers™

a better for you burger of 70% grass-fed beef & 30% shiitake mushroom*

choice of: fries or house salad | sub: savory sweet potato fries +2 | add: mac & cheese +6 | sub: gluten free bun +2

the corner market* toasted brioche, american cheese, secret sauce, pickle, & L.T.O. | 17.95

the impala* brioche, billionaire bacon, bbq sauce, crispy onion, & cheddar | 19.95

the jules* homemade focaccia, swiss, sautéed onion, arugula, & dijon mayo | 18.95

salads, soups, & more

salad protein: tofu^{pb} +5 chicken +7 shrimp +9 steak* or salmon +11

barrio goddess salad

red leaf & mixed greens, avocado, focaccia croutons, heirloom tomato, corn salsa, cucumber, pink onion, & cotija cheese | 14.95

dressing choices: house vinaigrette ^{PB}, balsamic ^{PB}, or green goddess

the caesar

romaine, house dressing, sun dried tomato, parmesan, & focaccia croutons | 14.95

the sunset salad ^{gf}

avocado, chickpea, cucumber, butternut squash, poblano, red bells, corn salsa, feta, cilantro, green goddess, chimichurri, & lime zest | 14.95

homemade soups chicken noodle | tomato | 5 cup | 9 bowl with focaccia

grilled cheese & soup or salad

three cheese blend on monica's sourdough & house salad or cup of soup | 14.95

add: fresh tomato or green chile +1 ea. bacon +4

roma focaccia pizza & salad

choice of cheese or pepperoni roma focaccia pizza, mozzarella, red sauce, & house salad with choice of dressing | 12.95

canyon bowl ^{gf} | ^{pb} options

quinoa & roasted butternut squash, arugula, fresh avocado, red & gold beets, toasted pepitas, crispy chickpea, & herbed olive oil

veggie ^{pb} 14.95 tofu ^{pb} 16.95 chicken 17.95 shrimp 19.95 steak or salmon 22.95

freebird chicken & fries ^{gf}

hand dipped chicken tenders, choice of fries, bbq sauce & ranch | 16.95

t.g.i. friday's fish & chips yes, only on friday's

two hand-dipped, walleye filets, old bay, fries, house recipe tartar, & slaw | 22.95

brunch corner

some of our weekend brunch favorites | 10a-3p

the hills breakfast ^{pb option}

2 eggs*, potatoes, bacon or sausage, monica's homemade sourdough toast | 15.95

eggs & croissant

2 eggs*, croissant, whipped butters, & berry compote | 13.95

the el tour bowl ^{gf}

fresh berries, bananas, greek yogurt, coconut, vanilla almond granola, mint, & az honey | 9.95

low carb protein fix ^{gf, kf}

2 eggs*, bacon & sausage, burrata, herbed olive oil, avocado | 18.95

bananas foster croffle

waffled croissant, horchata whip, caramelized banana & pecan | 14.95

toast flight

trio of recipes on buttered sourdough toast, including; pistachio & orange, fig & pecan, mixed berry & mint with spoonful of peanut butter | 7.95

Be @ Weekend Brunch

saturdays & sundays 8am to 3pm

mimosas & sangria

mimosas 8 each

orange, peach, strawberry, mango, prickly pear

mimosa flight pick 3 for \$21

n/a mimosas full bottle & choice of juice 29

monica's mimosa tower

12 mimosas for \$75 (3 person min.)

sangria! 20oz of our favorite recipe 13

bloody mary

mary's dunn 13

tito's, our bloody mary mix, skewered goods

mocktail square

tamarindo cooler 9

citrus, agave, mineral water, tamarindo

ginger yell 9

ginger, lime, agave, fresh thyme, & soda

mock diet 9

espresso, vanilla syrup, cinnamon

mock mojito 9

muddled fresh mint, ginger nectar, lime, & soda

designated 'rita 10

almave n/a agave spirit, lime, orange & rocks

n/a corona 8

n/a mich ultra 8

n/a miche "nada" corona or ultra 12

mionetto n/a prosecco italy 750ml | 29

spritz' the season

made with choice of: campari, aperol, elderflower, or limoncello 13

viva la vida

bubbles, soda, red & blue berries

cranberry nice

cranberry, hint of rosemary & orange,

honey lemon spritz

citrus nectar & honey



Catering? Delivery? Yes! we cater at our place or yours & yes, we doordash

We do not warrant the quality of food delivered when using a third-party delivery app.

Note on Service Charge Gratuities and Tipping For parties of 8 or more, a 20% gratuity service charge will be added to the pre-tax total and shared amongst our team. Regarding tips given by guests via cash or credit card; all hourly compensated team members, except for management, share a portion of our guests' generosity. A structured tip-share program is distributed amongst our hourly front of house service members and kitchen crew and is paid out regularly according to state laws. We value our entire team and foster a culture of equal opportunity and shared success.

www.thehillstucson.com | 6960 e. sunrise | 520.470.1922

bakery & desserts

ask us about our seasonal recipes

the ticket cake

double chocolate "ding dong" cake with chocolate ganache & butter crème center | 7.95

the banana party

monica's famous pudding recipe with vanilla wafer cookie & whipped crème | 5.95

game changer cake ^{gf, pb}

vanilla iced, plant-based, & gluten-free cake | 7.95

coffee, tea, matcha & more

local az & sonoran roasted coffees & teas

coffee cups

locally roasted médium or decaf | 3.95

yellow brick cold brew | 4.95

vanilla vida ^{pb}

double espresso, almond milk, mexican vanilla | 6.95

the flin mocha

double espresso, la lechera, mexican cocoa | 6.95

white chocolate mocha | 4.95

espresso | 4.95 chai tea latte | 4.95

café tucano | 6.95

double espresso, mexican vanilla, & la lechera

brick oven cookies

chocolate chip or our famous tortilla cookie recipe brick oven-baked with horchata whipped crème | 8.95

smashed oreo pudding

creamy chocolate, oreos, & whipped crème | 5.95

monica's pastries

homemade recipes from elevated croissants to fancy pop tarts - when available - inquire

dulce de leche macchiato | 5.95

matcha tea latte | 5.95

matcha espresso café | 5.95

matcha vanilla latte | 6.95

prickly pear matcha | 6.95

mexican hot chocolate | 4.95

local maya teas assorted blends

sonoran lime sparkle | 5.95 on tap

lemonade regular or strawberry | 3.95

saratoga h2o still or sparkling 12oz | 4.95

wine

house pours

cabernet, merlot, chardonnay, pinot grigio, sauv blanc, ca 9/29

bartenura moscato ca 11/37

iron & sand cabernet ca 14/51

provisioner red blend az, 11/37

leco punk rioja tempranillo spain 12/41

la crema pinot noir ca 16/57

piattelli malbec argentina 11/37

kung fu girl riesling wa 10/33

cote des roses rosé france 12/41

justin chardonnay ca 14/51

ruffino pinot grigio ca 10/33

la crema chardonnay ca 12/41

kim crawford sauv blanc new zealand 12/41

the prisoner ca 95

bubbles

gh mumm france 750ml | 95

veuve cliquot france 750ml | 125

ruffino prosecco italy 750ml | 10/33

mas fi cava brut or rosé spain | 9/29

kim crawford prosecco italy | 11/37

beer on tap

dragoon ipa tucson 8

modelo especial mexico 8

michelob ultra usa 7

barrio beer blonde tucson 8

make it a michelada +4 to any beer

Wine Wednesdays

1/2 off all bottles of wine & select bubbles

Happier Happy Hours[©] monday thru friday 2-6pm[©]

\$3 off all shareable appetizers & \$3 off all cocktails, mocktails, sangrias, beers on tap, wines & bubbles by the glass

café cocktails

trash diet 14

espresso, vodka, la lechera, & vanilla crème

screw the diet 15

baileys & screwball whiskey, peanut butter, espresso, la lechera, & vanilla crème

chocolate espresso-tini 15

licor 43 chocolate liqueur, absolut vanilla, crème

dulce de leche martini 14

espresso, mexican caramel coffee liqueur, lechera crème & salty sugar rim

classic carajillo 13

licor 43, espresso, & orange twist

cocktails

tommy's ranch water 14

insólito blanco tequila, sparkling water, citrus

ventana lemon drop 12

weber ranch vodka, citrus, jalapeño, & tajin

the rio nuevo 14

weber ranch agave vodka, english cucumber, agave, lime, soda & mint

mediterranean mojito 14

fresh muddled rosemary, thyme, & basil with bacardi rum and az mesquite honey

felipe's old fashioned 16

tucson's whiskey del bac, bitters, manzanilla maple syrup & orange zest

the gemshow 14

cazadores silver, blue tea, triple sec, agave & lime

charro margarita house recipe 8

rosa patrón cooler 15

patrón silver, prickly pear nectar, fresno chiles, rose water & soda

mark's cooler 15

flecha azul tequila, rosemary, citrus, agave, soda, & turbinado rim