

the hills

shareables[©]

sun burnt brussels ^{pb} 🌶️

charred brussels, crisp chile & az honey sauce, sesame, chive, & citrus | 11.95

prickly pear meatballs ^{gf}

charro steak meatballs with prickly pear bbq, queso, & micro cilantro | 13.95

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

chef's charcuterie

deli mortadella with pistachio, salami, assorted cheese, olives, az honey, house breads, mixed veggies, figs, preserves, & glazed pecans | 19.95

ahi poke nachos 🌶️

ginger soy marinated ahi, crispy wontons, avocado, cilantro, lime, fresh cucumber, fresno chiles, & chipotle aioli | 16.95

roasted roots ^{gf}

roasted carrots & beets with feta, pistachio, az honey, olive oil, & sea salt | 13.95

7 wings ^{gf} buffalo | sonoran dry | los gatos | prickly pear bbq | az asian

recipe choice served with shoestring veggies, & ranch or bleu cheese | 14.95

salads & soups

salad protein: ^{tofu}pb +5 ^{chicken} +7 ^{shrimp} +8 ^{steak*} or ^{salmon} +10

barrio goddess salad

red leaf & mixed greens, avocado, homemade focaccia croutons, heirloom tomato, corn salsa, cucumber, pink onion, & cotija cheese | 13.95

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

the caesar

romaine, house dressing, sun dried tomato, parmesan, & focaccia croutons | 13.95

the sunset salad ^{gf}

fresh avocado, chickpea, cucumber, butternut squash, poblano, red bells, corn salsa, red onion, feta, cilantro, green goddess, chimichurri, & lime zest | 13.95

spinach & fig ^{gf} | ^{pb} option available

fresh spinach, dried fig, candied walnuts, butternut squash, red onion, quinoa, goat cheese, marinated beets, & maple-apple vinaigrette | 14.95

homemade soups

chicken noodle | tomato | seasonal | 6 cup | 9 bowl & focaccia

grilled cheese & soup or salad

three cheese blend on monica's sourdough & house salad or cup of soup | 13.95

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

small side salad ^{gf} | ^{pb} options available

house salad with choice of dressing | 6

handmade pizzetas

add: sm. salad +6 | **add: bacon, ham, sausage, or pepperoni** +4 | **add: mushrooms or mixed veggies** +1.75 ea. | **sub: vegan cheese** ^{pb} +2

cheese ^{pb} option available

fresh mozzarella, parmesan, & house red sauce | 13.95

margherita ^{pb} option available

heirloom tomato, fresh basil, mozzarella, & marinara | 13.95

sausage n'shroom

italian sausage, mushroom, parmesan, mozzarella, garlic sauce, & basil | 17.95

la vida local ^{pb}

vegan mozzarella, marinara, chickpea chorizo, mushroom & peppers 17.95

entrées

catalina chicken

pan seared chicken cutlets, delicious butter sauce of capers & mild green chile, with grilled lemon, arugula frito, angel hair pasta, & parmesan | 17.95

cedar roasted salmon ^{gf}

peach nectar & dijon glazed cedar plank salmon, featuring butternut squash, roasted corn, quinoa, charred lemon, & micro cilantro greens | 22.95

steak & frites ^{gf}

new york cut*, house chimichurri, avocado aioli, & choice of fries | 24.95

cheese tortellini pasta, spinach & sage

spinach & basil sauté, sage frito, brown butter & pepper crème sauce | 17.95

add: scaloppine chicken +7 **garlic butter shrimp** +9 **italian sausage** +6

canyon bowl ^{gf} | ^{pb} without protein

quinoa, grains, greens, avocado mash, pepitas, roasted butternut squash & beets, blistered tomato, crispy chickpea, sweet peppers, & herbed olive oil | 13.95

chicken 17.95 **shrimp** 18.95 **steak or salmon** 19.95

far east noodle bowl | ^{pb} option

lo mein & crispy rice noodles, soy ginger sauce, peppers, sesame, & edamame

veggie ^{pb} 14.95 **teriyaki chicken** 16.95 **togarashi shrimp** 18.95

korean style steak 18.95 **thai chile salmon** 20.95 **tofu** ^{PB} 16.95

freebird chicken & fries ^{gf}

hand dipped chicken tenders, choice of fries, bbq sauce & ranch | 15.95

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

2x hand-dipped walleye filets, old bay, fries, house recipe tartar, & slaw | 19.95

sandwich boards

choice of: fries or house salad | **sub: savory sweet potato fries** +2

add: mac & cheese +6 | **sub: gluten free bread** +1

spicy crispy chicken sandwich 🌶️

brioche, homemade slaw, charro sauce, hot honey, fresno chile, & pickles | 16.95

chicken pesto **choice of: house focaccia or baguette**

mozzarella, spinach, basil, cilantro pesto aioli, & roasted sweet peppers | 16.95

tucson beefsteak dip

shaved new york* steak in a toasted baguette with grilled onion, melted provolone, horseradish mayo & ancho au'jus | 18.95

turkey blt **choice of: toasted sourdough, superseed, or croissant**

deli turkey, applewood bacon, lettuce, tomato, & avocado aioli | 15.95

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** +1

the corner market*

toasted brioche, american cheese, secret sauce, pickle, & L.T.O. | 16.95

burger adds: sunny egg* +3 **extra patty*** +7 **bacon** +4 **avocado** +2.50

the impala*

brioche, billionaire bacon, bbq sauce, crispy onion, & cheddar | 18.95

the jules*

homemade focaccia, swiss, sautéed onion, arugula, & dijon mayo | 17.95

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

pb plant-based **gf** gluten free **kf** keto friendly 🌶️ **spicy** ***Note:** eating raw or undercooked proteins can cause food borne illnesses. We are not a facility without known allergens and cannot guarantee against cross contamination. We cook with natural, usda beef, cage-free eggs, natural chicken, sustainable seafood, and source local produce & ingredients whenever possible. Recipes and content subject to availability & prices are subject to change without notice. We do not warrant the quality of food delivered when using a third-party delivery app. © 5.5.2026

coffee, tea, matcha, & more

local az & sonoran roasted coffees & teas

coffee cups

locally roasted médium, dark roast, or decaf | 3.75

cold brew on tap

local brew from yellow brick | 4.50

vanilla vida^{PB}

double espresso, almond milk, mexican vanilla | 7.50

the flin mocha

double espresso, la lechera, mexican cocoa | 6

espresso | 4

matcha tea latte | 6

matcha espresso café | 6

matcha vanilla latte | 7

prickly pear matcha | 7

chai tea latte | 5

dulce de leche macchiato | 6

café tucano | 7

double espresso, mexican vanilla, & la lechera

mexican hot chocolate | 4.50

assorted blends

sonoran lime sparkle | 5 on tap

regular or strawberry | 3.95

iced teas classic black & passion | 3.95

saratoga h2o still or sparkling 12oz | 3.95

bakery & desserts

ask us about our seasonal recipes

the banana party

monica's famous pudding recipe with
vanilla wafer cookie & whipped crème | 5

smashed oreo pudding

homemade chocolate pudding, oreos,
& whipped crème | 5

brick oven cookies

ask about our rotating oven-baked cookie doughs
topped with homemade horchata whipped crème | 8
add glazed pecans | +1

game changer cake^{gf, pb}

vanilla iced, plant-based, gluten-free cake | 7

the ticket cake

double chocolate "ding dong" cake with chocolate
ganache and butter crème center | 7

monica's pastries

rotating fresh recipes – inquire

mimosas & sangria

mimosas 8 each | n/a available

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's

visit our bloody mary bar for weekend brunch

mary's dunn 13

tito's, our bloody mary mix, skewered goods

mocktail square

tamarindo cooler 8.50

citrus, agave, mineral water, tamarindo

ginger yell 8.50

ginger, lime, agave, fresh thyme, & soda

mock diet 8.50

espresso, vanilla syrup, cinnamon

mock mojito 8.50

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

spritz' the season

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

viva la vida

prosecco, soda, red & blue berries

cranberry nice

cranberry, hint of rosemary & orange

honey lemon spritz

citrus nectar & honey

wine

house pours

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

iron & sand cabernet ca 14/47

provisioner red blend az, 10/31

leco punk rioja tempranillo spain 12/39

la crema pinot noir ca 17/59

piattelli malbec argentina 11/35

kung fu girl riesling wa 10/31

cote des roses rosé france 10/31

justin chardonnay ca 14/47

la crema chardonnay ca 12/39

kim crawford sauv blanc new zealand 11/35

bubbles

gh mumm france 750ml | 95

veuve cliquot france 750ml | 125

ruffino prosecco italy 750ml | 10/31

kylie minogue prosecco rosé italy 750ml | 49

kim crawford prosecco italy | 35

mas fi cava brut or rosé spain | 9/29

mionetto n/a prosecco italy 750ml | 29

beer on tap

dragoon el charro 100th tucson 8

dragoon ipa tucson 8

modelo especial mexico 8

michelob ultra usa 7

barrio beer rotator tucson 8

motosonora

bellytank blonde

blonde | tucson 8

motosonora

victory or death ipa | tucson 8

make it a michelada +4 to any beer

café cocktails

trash diet 14

espresso, vodka, la lechera, & vanilla crème

screw the diet 15

baileys & screwball peanut butter whiskey,
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 11

weber ranch vodka, citrus, jalapeño, & tajín

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 14

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

mark's cooler 15

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

Wine Wednesdays 1/2 off all bottles of wine & select bubbles

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

\$3 off all cocktails, mocktails, sangrias, beers on tap, wines & bubbles by the glass & \$3 off all shareables[©]

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 and support our entire team and foster a culture of equal opportunity and shared success.

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