

# brunch@ the hills tucson.com

## shareables brunch board

a shareable platter of warm croissant, toasts, waffles, fresh fruit, butter, preserves, horchata whipped crème, billionaire bacon, & sausage | 18.95

### whipped feta & honey

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

### savory sweet potato fries <sup>gf</sup>

tossed in rosemary and shaved parmesan with avocado citrus aioli | 8.95

### charro corn bread <sup>gf</sup>

homemade tamale corn bread recipe served with whipped butter | 9.95

### ahi poke nachos <sup>gf</sup>

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

**7 wings** <sup>gf</sup> 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<sup>pb</sup>+5 chicken +7 shrimp +8 steak\* or salmon +10 the house side salad with choice of dressing <sup>pb option</sup> | 6

### barrio goddess salad <sup>pb option available</sup>

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

dressings: house vinaigrette<sup>pb</sup>, balsamic<sup>pb</sup>, or green goddess

### the sunset salad <sup>gf</sup>

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

### the caesar

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

**soups** chicken noodle | tomato | seasonal | 5 cup | 9 bowl & focaccia

### grilled cheese & soup or salad <sup>gf option</sup>

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

## sandwich & burger 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 <sup>gf</sup>

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

### turkey blt choice of: sourdough toast or croissant

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

### corner market burger\*

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

### the impala burger\*

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

### the jules burger\*

house focaccia & grind, swiss, sautéed onion, arugula, & dijon mayo | 17.95

## handmade pizzetas

available after 11am | add: sm. salad +6 | add: bacon, ham, sausage, or pepperoni +4 | add: mushrooms or mixed veggies +1.75 ea. | sub: vegan cheese <sup>pb</sup> +2

### cheese <sup>pb option available</sup>

fresh mozzarella, parmesan, & house red sauce | 13.95

### margherita <sup>pb option available</sup>

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

### sausage n'shroom

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

### la vida local <sup>pb</sup>

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

**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 food quality when using a third-party delivery app. © 5.5.2026 Flores Concepts, LLC

## the entrées

### the hills breakfast

2 eggs\*, potatoes, bacon or sausage, monica's sourdough toast | 14.95  
sub vegan: tofu garden & chickpea chorizo scramble <sup>pb</sup> | n/c

### tiramisu french toast

monica's homemade brioche, vanilla crème, café de olla syrup, ladyfinger cookies & cocoa dust | 16.95

### eggs & croissant

2 eggs\*, warm croissant, butter tapenade, & berry compote | 13.95

### steak\* & eggs <sup>gf</sup>

2 eggs\*, new york cut, breakfast potatoes, focaccia toast, butter tapenade | 24.95

### the el tour bowl <sup>gf</sup>

fresh mixed fruit of berries and bananas, greek yogurt, coconut, vanilla almond granola, mint, & az mesquite honey | 8.95

### low carb protein fix <sup>gf, kf</sup>

2 eggs\*, bacon & sausage, burrata, herbed olive oil, fresh avocado | 16.95

### vanilla bean pancakes (2)

homemade manzanilla-maple syrup & horchata whipped crème | 13.95  
a la carte 7.95 ea. | add: egg +3 bacon or sausage +4

pancake adds: banana, chocolate chip, or berry compote +1.95 each

### monica's avocado toast <sup>pb & gf option</sup>

sourdough or super seed toast, queso cotija, pepitas, olive oil, arugula, & balsamic | 14.95 add: 2 eggs\* scrambled or easy +4

### smoked salmon\* toast <sup>gf option</sup>

sourdough or super seed toast, avocado, capers, arugula, crème fraiche, olive oil, & citrus | 17.95

### grazia's eggs benedict <sup>gf</sup>

2 poached eggs\* on focaccia toast, herbed olive oil, rosemary hollandaise, grilled mortadella, shaved parmesan, wilted spinach & basil | 16.95  
add: avocado +2.50

### canyon bowl <sup>gf | pb option</sup>

quinoa, avocado mash, grains, greens, pepitas, roasted butternut squash & beets, blistered tomato, crispy chickpea, sweet peppers, & herbed olive oil | 14.95  
chicken 17.95 shrimp 18.95 steak or salmon 19.95

### chicken & croffles

crispy corn flour chicken tenders, french pressed croissant waffles, billionaire bacon, homemade fig jam, & house maple syrup | 16.95

### house omelette <sup>gf option</sup>

3 egg omelette, choice of cheese, potatoes, & monica's sourdough toast | 16.95  
add: egg whites only +3 avocado +2.5 bacon, ham, or sausage +4  
arugula salad +4 peppers, onion, mushrooms, or spinach 1.75 ea

### freebird chicken & fries <sup>gf</sup>

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

### banana pecan croffle <sup>gf</sup>

waffled croissant, horchata whip, banana, candied pecan, & syrup | 13.95

### brunch pizzetta <sup>available after 11am</sup>

egg, bacon, breakfast sausage, ham, mozzarella, parmesan, bell peppers, onion, chipotle aioli, & white sauce | 16.95

### pepperoni

mozzarella, parmesan, house red sauce | 15.95 add: hot honey | +1

### the g.o.a.t.

goat cheese, burrata, fig jam, herbed olive oil, arugula, & balsamic | 16.95

### prickly pear bbq

bbq chicken, mozzarella, cilantro, & crispy onion strings | 16.95

### meat @ the hills

mozzarella, red sauce, pepperoni, sausage, mortadella, ham, & bacon | 18.95

## 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 <sup>PB</sup>

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 double 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

### local maya teas

assorted blends

### sonoran lime sparkle | 4.95 on tap

### lemonade

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 ticket cake

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

### the banana party

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

### game changer cake <sup>gf, pb</sup>

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

### brick oven cookies

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

### smashed oreo pudding

creamy chocolate, oreos, & whipped crème | 5

### monica's pastries

rotating fresh recipes - inquire

## smoothies

### @ the hills

plant-based pea protein | 8 ea <sup>gf</sup>

### the tumamocker

chocolate, peanut butter, banana, protein & vanilla

### mango tango

oj, mango, coconut milk, tajín, pineapple, banana, turmeric, & ginger

## 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'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

bubbles, 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 100<sup>th</sup> 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

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

*Happier Happy Hours* <sup>©</sup> monday thru friday 2-6pm <sup>©</sup>

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

*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.*

## 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

**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](http://www.thehillstucson.com) | 6960 e. sunrise | 520.470.1922