

shareables☺

a little bread plate

focaccia, whipped butter,
olive tapenade, olive oil & balsamic | 7

a little more bread plate

our little bread plate adds brie cheese, deli mortadella,
pistachio, az honey, peppers, berries & fig jam | 16

sun burnt brussels^{pb}

fresh brussels sautéed in korean bbq style wok
sauce, with sesame, chives, & fresh citrus | 16

roasted roots^{gf}

roasted carrots & beets with feta, pistachio,
az honey, olive oil, & sea salt | 16

prickly pear meatballs^{gf}

4 count, prickly pear bbq, queso, & cilantro | 14

bbc potato chips^{gf}

bacon & bleu cheese on housemade chips | 9

whipped feta & honey

brick oven sourdough pizzeta bread, whipped feta,
az honey, toasted pepitas, olive oil, & chives | 14

ahi nachos🔥

ginger soy marinated ahí poke*, wontons, avocado, lime,
cilantro, cucumber, fresno chiles, & chipotle aioli | 17

7 wings^{gf}

buffalo | sonoran dry | garlic parm
prickly pear bbq | firecracker

7 count with fresh cut veggies, ranch or bleu cheese | 16



a bit of brunch

served daily ‘til 3pm

more brunch available sat & sun 8am-3pm

the hills breakfast

2 eggs*, potatoes, bacon or sausage,
monica’s sourdough toast | 15

eggs & croissant

2 eggs*, croissant, whipped butter,
& berry compote | 14

monica’s avocado toast^{pb & gf option}

sourdough, queso cotija, heirloom tomato,
pink onion, pepitas, olive oil, arugula, & balsamic | 16

add: 2 eggs* scrambled or easy +4

smoked salmon* toast^{gf option}

sourdough, avocado, capers, arugula,
crème fraiche, dill, olive oil, & citrus | 18

the glp - good looking plate^{gf}

egg white scramble with olive tapenade, feta,
spinach, bell peppers, onion, breakfast salad of
arugula, heirloom tomato, avocado & vinaigrette | 17

the el tour bowl^{gf}

berries, banana, yogurt, coconut,
vanilla almond granola, mint, & az honey | 11

sides

side salad & dressing choice 6, mashed potatoes &
gravy 7, mac & cheese 8, sourdough focaccia 3,
extra sauces 1, butter roasted carrots 7, potato chips or
french fries 5, sweet potato fries & avocado aioli 7

salads & soups

salad protein adds: chicken +6, tofu^{pb} +5, shrimp +9 steak* or salmon* +11 add: focaccia +3

barrio goddess salad

mixed greens, avocado, sourdough croutons,
heirloom tomato, corn salsa, cucumber,
pink onion, & cotija | 15

dressing choices: house vinaigrette^{pb}, balsamic^{pb},
green goddess, or the hill’s honey mustard

signature soups

chicken noodle | tomato basil

cup | 7 bowl & bread | 11

entrées

catalina chicken

pan seared cutlets, angel hair pasta,
butter sauce of capers & mild green chile,
grilled lemon, arugula frito, & parmesan | 22

good earth bowl^{gf / pb option}

seasoned quinoa superfood with spinach, olive
tapenade, sweet peppers, garlic, & heirloom tomato,
crispy chickpea, arugula & beets, gremolata,
house chimichurri, & choice of protein:

tofu^{pb} 19 chicken 22 shrimp 24 salmon 26

freebird chicken^{gf}

chicken tenders, french fries or mashed potatoes,
with ranch & choice of bbq or hills honey mustard | 17

sub: sweet potato fries with avocado aioli +2

sonoran caesar

romaine, sonoran caesar dressing,
sun dried tomato, shaved parmesan,
& sourdough focaccia croutons | 15

the sunset salad^{gf}

chopped vegetable salad of avocado, chickpea,
cucumber, butternut squash, poblano, red bells,
corn salsa, feta, cilantro, green goddess,
chimichurri, & lime | 15

short rib on sunrise

braised short rib, red wine reduction,
mashed potatoes, butter roasted carrots,
& monica’s sourdough focaccia | 29

far east noodle bowl🔥

lo mein & crispy rice noodles, soy ginger sauce,
peppers, sesame, & edamame with choice of:

veggie^{pb} 17 teriyaki chicken 22 shrimp 24

thai salmon 26 korean steak* 28 tofu^{pb} 19

steak & papas^{gf}

8oz cast-iron seared new york*, house
chimichurri, and choice of french fries or
mashed potatoes with pan gravy | 29

sub: sweet potato fries with avocado aioli +2

t.g.i. friday fish & chips

only on friday’s, two hand-dipped freshwater walleye filets,
old bay seasoned fries, house recipe tartar, & slaw | 22

the sandwiches

all sandwiches feature choice of: mesquite potato chips or house salad
or substitute: cup of chicken noodle or tomato soup +2, classic french fries n/c,
sweet potato fries & avo aioli +2, sub gluten free bread +2

turkey blt

choice of: sourdough toast, focaccia or flaky
croissant, deli turkey, provolone, applewood
bacon, lettuce, tomato, & avocado aioli | 16

chicken pesto

marinated chicken, sourdough focaccia,
mozzarella, parmesan, spinach, roasted sweet
peppers, basil & basil pesto aioli | 17

open sundays

grilled chicken, brioche, provolone, mayo, lettuce,
tomato, red onion, pickles, & hill’s honey mustard | 16

bbq chicken & cheddar

grilled chicken, brioche, prickly pear bbq sauce,
cheddar, lettuce, mayo, & crispy onion strings | 16

tucson beefsteak dip

shaved new york*, toasted housemade
baguette, grilled onion, melted provolone,
horseradish mayo, & au’jus dip | 22

spicy chicken🔥

crispy chicken tenders, brioche, slaw, charro
sauce, hot honey, side of pickles & fresnos | 16

italian deli

deli mortadella, focaccia whipped burrata, pistachio,
gremolata, arugula, sweet peppers, & balsamic | 16

grilled cheese combo

3 cheese blend on monica’s sourdough, with chips
& choice of house salad or cup of soup | 16

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

responsible burgers™

with choice of: french fries or mesquite potato chips, or house salad
or substitute: sweet potato fries & avo aioli +2 sub: gluten free bread +2

the corner market*

toasted brioche, american cheese, sauce, pickle, & L.T.O. | 18

the impala*

brioche, applewood bacon, bbq sauce, crispy onion, & cheddar | 19

the fiddly fig*

goat cheese, fig jam, mild red sweet pepper,
arugula, & mayo on toasted brioche | 19

our house-made
responsible burger™
is a delicious,
better-for-you beef
patty made with
80% grass-fed beef
& 20% shiitake
mushroom that
boosts umami flavor,
nutrition, & earth
friendly cooking

brick oven pizzetas

available nightly after 3pm | please allow for extra time

add: sm. salad +6 add: bacon, mortadella, sausage, pepperoni +4, mushrooms +1.75, hot honey or ranch +1, or vegan cheese +3

cheese

fresh mozzarella,
grated parmesan, &
house red sauce | 15

sausage & ’shroom

sausage, mushroom,
parmesan, mozzarella,
garlic sauce, & basil | 16

margherita

heirloom tomato,
basil, mozzarella, &
house red sauce | 15

pepperoni

fresh mozzarella,
pepperoni,
grated parmesan,
house red sauce | 15

the g.o.a.t.

goat cheese,
fig preserves,
arugula, balsamic,
& herbed evoo | 16

meat @ the hills

mortadella, pepperoni,
sausage, whipped burrata,
red sauce, parmesan
& mozzarella | 17

Please let us know of any allergies prior to ordering. pb plant-based gf gluten free kf keto friendly 🔥spicy *Note: We are a facility with known allergens and cannot guarantee against cross contamination. Eating raw or undercooked proteins can cause food borne illnesses. We cook with natural, usda beef, cage-free eggs, natural chicken, sustainable seafood, and source local ingredients whenever possible. We do not warrant quality of third-party delivery app orders. Sorry, we do not split plates, we do offer an extra plate at n/c. Recipes & content subject to availability & prices are subject to change without notice. © 9.22.2026

red wine

- iron & sand cabernet ca 15/53
- la crema pinot noir ca 16/57
- piattelli malbec argentina 11/37
- provisioner red blend az 11/37
- qupe syrah ca 14/49
- ramon bilbao rioja spain 12/41
- the prisoner ca 95 btl
- house pours cabernet, merlot ca 9/29

white wine

- albarino abadía s.c. spain 12/41
- bartenura moscato d’asti italy 11/37
- cote des roses rosé france 12/41
- jolivet sancerre blanc france 89 btl
- justin chardonnay ca 14/49
- kim crawford sauv blanc nz 12/41
- kung fu girl riesling wa 10/33
- la crema chardonnay ca 12/41
- ruffino pinot grigio italy 10/33
- satellite sauv blanc nz 11/37
- stag’s leap chardonnay ca 75 btl
- house pours chardonnay, pinot grigio, sauv blanc, ca 9/29

bubbles

- gh mumm france 750ml | 95
- kim crawford prosecco italy | 11/37
- mas fi cava brut or rosé spain | 9/29
- ruffino prosecco italy 750ml | 10/33
- veuve cliquot france 750ml | 125

demi half bottles^

- cakebread chardonnay 375 ml | ca 49
- justin cabernet 375 ml | ca 29
- ^sorry, not available on wine wednesdays

beer on tap

- barrio beer blonde tucson 8
- dragoon ipa tucson 8
- micelob ultra usa 7
- modelo especial mexico 8
- make it a michelada +4 to any beer

bottled beer inquire

coffee cocktails

- trash diet 14 espresso, vodka, la lechera, & vanilla crème
- screw the diet 15 baileys & screwball whiskey, peanut butter, espresso, la lechera, & vanilla crème
- espresso-tinis choice of: house 13 | tito’s 15 | grey goose 17
- chocolate espresso-tini 15 licor 43 chocolate liqueur, absolut vanilla, crème
- dulce de leche martini 14 espresso, caramel coffee liqueur, lechera crème & salty sugar rim
- classic carajillo 13 licor 43, espresso, & orange twist
- custom cocktails
- tommy’s ranch water 14 insólito blanco tequila, sparkling water, citrus
- ventana lemon drop 12 weber ranch vodka, citrus, jalapeño, & tajín
- the rio nuevo 14 weber ranch agave vodka, english cucumber, agave, lime, soda & mint
- twisted tucson 13 a hill’s signature of tucson’s own del bac classic whiskey & moto sonora’s homemade lime soda
- 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 “classic”, bitters, manzanilla maple syrup & orange zest
- hills margarita house recipe 8
- spicy hills margarita house recipe, jalapeño, & tajin rim 9
- rosa patrón cooler 15 patrón silver, prickly pear nectar, fresno chiles, rose water & soda
- mark’s cooler 15 flecha azul tequila, rosemary, grapefruit, agave, soda, & turbinado rim
- the gemshow 14 cazadores silver, blue tea, triple sec, agave & lime

bakery & desserts

- ask us about our seasonal recipes
- brick oven chocolate cookie chocolate chip cookie brick oven-baked with vanilla bean ice cream | 10
- smashed oreo pudding chocolate, oreos, & whipped crème | 6

coffee, tea, matcha & more

- coffee cups locally roasted médium or decaf | 4
- yellow brick cold brew | 5
- vanilla vida^{pb} double espresso, almond milk, vanilla | 7
- the flin mocha double espresso, la lechera, mexican cocoa | 7
- white chocolate mocha | 5
- espresso | 5
- chai tea latte | 5
- café tuc sano | 7 double espresso, mexican vanilla, & la lechera
- dulce de leche macchiato | 6
- mexican hot chocolate
- saratoga h2o still or sparkling 12oz | 5

mimosas & sangria

- mimosas 8 each orange, peach, strawberry, mango, prickly pear
- mimosa flight pick 3 for \$21
- n/a mimosas full bottle & juice choice 29
- the mimosa tower 12 mimosas for \$75 (3 person min.)
- sangria! 20oz of our favorite recipe 11
- bloody mary mary’s dunn 11 tito’s, our bloody mary mix, skewered goods
- 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
- hard teas
- local ray rays 7 ea.
- surfside cans 7 ea.
- mocktails & n/a beers
- tamarindo cooler 9 citrus, agave, mineral water, tamarindo
- ginger yell 9 ginger, lime, 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 athletic brewing ipa 8
- n/a prosecco italy 750ml | 29

– DOLLY PARTON

- the banana party pudding monica’s famous pudding with vanilla wafer cookie & whipped crème | 6
- game changer cake^{gf, pb} vanilla iced, plant-based, & gluten-free cake | 8

- matcha tea latte | 6
- matcha espresso café | 6
- matcha vanilla latte | 7
- prickly pear matcha | 7
- local maya teas assorted blends
- sonoran lime soda | 6 on tap
- lemonades regular, prickly pear, or strawberry | 4

run two the hills

daily \$2 off deals*

martini mondays \$2 off tito’s martinis

hard teas tuesdays \$2 off hard tea flavors

wine & whiskey wednesdays ½ off wine bottles*
*n/a demis

& \$2 off premium whiskeys

n/a thirsty thursdays \$2 off n/a beers & mocktails

friday night limes \$2 off corona varietals

spritz on saturdays \$2 off our spritz cocktails

sangria sundays \$2 off sangrias

*certain restrictions & limits apply



the hills for happy hour!® monday thru friday 3-6pm®
\$3 off shareables, well cocktails, our menu of custom cocktails, mocktails, sangrias, beers on tap, wines & bubbles by the glass
wine wednesdays 1/2 off select bottles of wine & bubbles
catering we cater at our place or yours
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.