

the dutch eatery & refuge

breakfast all day

THE CLASSIC BENEDICT * / 12

poached eggs, canadian bacon, english muffin & hollandaise

CARAMELIZED FRENCH TOAST / 11

vanilla macerated berries, candied almonds, maple syrup (v)

1/2 lb STUFFED CINNAMON ROLL / 6

available until they're gone

SUPERFOOD BREAKFAST / 11

almond milk chia pudding, agave nectar, berries & bee pollen with pepita granola. served with whole grain toast, almond butter & maldon sea salt (v)

TUCSON BREAKFAST BOWL * / 12

potatoes, kale, house made chicken sausage, nopales, tomatoes & 2 eggs any style (gf)

UITSMIJTER (DUTCH BREAKFAST) / 13

3 fried eggs, ham, gouda cheese, tomatoes & whole grain toast

PANNEKOEKEN / 10

choose one: apple, bacon & cheese, opa's rum raisin or nutella & fruit

AVOCADO TOAST / 12

whole grain toast, topped with smashed avocado, sesame oil & lemon dressed arugula (v)
add a poached egg* +2

BYOB PLATE or PLATTER / 7 or 13

(served until 11am)

choice of: 2 eggs any style*, bacon, chicken sausage, ham, potatoes, sliced tomatoes, sauteed kale, mixed greens, seasonal fruit, coffee cake, sourdough toast, multigrain toast, english muffin

starters

BRUSSELS SPROUTS / 7

TOMATO SOUP / 8

TRUFFLE FRIES / 6

WAR FRIES / 8

BITTERBALLEN / 9

CHICKEN SATE / 9

PATAT SPECIAAL / 7

SWEET POTATO HONEY

BUTTER FRIES / 6

SALMON CAKES / 9

sandwiches & salads

B.A.C.T.L.T. (THE DUTCH CLUB) / 13

bacon, avocado, cheddar, turkey, lettuce, tomato & mayo on sourdough with sweet potato fries

FRIED GOAT CHEESE SALAD / 13

clementines, pomegranate seeds & shallot vinaigrette (v/gf)

CAESAR SALAD * / 9

romaine, parmigiano & house made croutons
add: chicken +4 salmon +12

POPPER GRILLED CHEESE / 13

smoked gouda, hatch green chiles, bacon & fries

SOUTHWEST CHOPPED SALAD / 13

mixed greens, avocado, dried corn, israeli couscous, red onion & pepitas with buttermilk herb dressing (v)

CUBANO SANDWICH / 14

slow roasted pork, ham, gruyere cheese, house made pickles & mustard with fries

BROODJE KROKET / 14

housemade beef kroket served with mustard & hand cut belgian fries

CHICKEN SALAD CROISSANTWICH / 12

with almonds, grapes, onion, celery & lettuce on a freshly baked croissant, served with mixed greens & vinaigrette

entrées

KIBBELING (FISH & CHIPS) / 15

beer battered cod with traditional Dutch seasoning, tartar sauce & fries

SLOW BRAISED SHORT RIBS / 29

with a coffee ancho chile demi, smashed potatoes & asparagus

DUCK A L'ORANGE TACOS / 16

slow braised duck, brussels slaw, pickled red onion & cotija cheese, alejandro's tortillas (gf)

FLATBREAD / 14

chicken pesto or truffle mushroom (v) flatbread

5 CHEESE MAC & CHEESE / 12

add bacon +3 add mushrooms +2 add spinach +2
add roasted chiles +2 add chicken +3

NASI GORENG * / 19

indonesian fried rice with ham, kecap manis, shallots, garlic, atjar tjampoer & sambal with a sunny side up egg & kroepoek (gf)

SALMON RISOTTO * / 26

lemon herb risotto with asparagus (gf)

burgers & more

1/2 lb burgers served with fries

THE DUTCH BURGER * / 14

bacon, pickled red onion, bleu cheese, arugula

THE ALL AMERICAN BURGER * / 10

cheddar, lettuce, tomato & pickles

THE PORTOBELLO SANDWICH / 13

grilled portobello patty, goat cheese, arugula, tomato & pickled onions (v)

THE SPICY BRUNCH BURGER * / 12

fried egg, tomato jam, green chiles & cheddar

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

sweets

dutch apple pie
a la mode / 8

stroopwafel
ice cream
sandwich / 8

bread pudding
with creme
anglaise / 8

dark chocolate
torte with
macerated
berries (gf) / 8

add a la mode
+2

drinks

fresh brewed
caffe luce
vincenza / 2.5

soda / 3

lemonade / 3

iced tea / 3
green or black

housemade
kombucha / 4
rotating flavors

iced maya chai
tea latte / 5

yellow brick nitro
cold brew / 5

the dutch eatery & refuge

boozy brunch

BOTTOMLESS MIMOSAS* / 17 WITH AN ENTREE / 25 WITHOUT

keep the good times flowing, classic mimosas, available daily until 2:00pm

*additional mimosas .01, autogratuity will be applied

DESERT SUNRISE MIMOSA / 5

orange juice, bubbly & prickly pear syrup

MIMOSA MULE / 5

orange juice, bubbly & ginger beer

KOMBUCHA MIMOSA / 5

housemade kombucha & bubbly

FIRE APPLE MIMOSA / 5

fireball, apple juice & bubbly

MERMAID MIMOSA / 5

pineapple juice, blue curacao & bubbly

HOUSE BLOODY / 12

choice of: garlic vodka, green chile vodka or vodka served with a beer sidecar

BLACKBERRY WHISKEY LEMONADE / 8

blackberries, whiskey and housemade sparkling lemonade

handcrafted cocktails

CUCUMBER COLLINS / 8

vodka, cucumber & housemade sparkling limeade

PRICKLY PEAR MARGARITA / 8

tequila, triple sec, lime & prickly pear syrup

MANGO HABANERO MULE / 8

mango habanero vodka, lime, turb & ginger beer

GIN MOJITO / 8

gin, mint, cucumber, lemon, lime & agave

REPOSADO MARGARITA / 14

rested for over 30 days in a Whiskey del Bac barrel, our barrel aged margarita features tequila, and housemade creosote, chiltepin, lime & orange liquors

BEACH BLUES / 9

rum, peach liqueur, pineapple juice, blue curacao, lime & mint

THE BEATNICK / 12

rye whiskey, domaine de canton, lemon & fernet branca

THE QUARANTINI / 10

bartenders choice, bound to be boozy

beer & wine

DRAFT BEER / 6

dragoon santa cruz'r golden ale

barrio rojo

heineken

rotating IPA

- ask your server about our rotating craft beer taps & bottles available

WHITE WINE by the glass

stemmari pinot grigio / 8

st francis reserve chardonnay / 8

RED WINE by the glass

concannon cabernet sauvignon / 8

row eleven pinot noir / 10

hahn gsm / 10

tiamo barbera / 7

ROSE WINE by the glass

angeline rose of pinot noir / 7

WINE by the bottle

please ask your server for our current selection

HOUSE MADE SANGRIA / 6

seasonal - bartenders whim