

# BRUNCH



# MENU

## STARTERS

### BRUSSEL SPROUTS (ve, gf) 13

Charred brussel sprouts, butternut, pomegranate, pepitas, chamoy, yogurt.

### MEZZE TRIO (v, gf on req.) 13

Babaganoush, hummus, whipped goat cheese, naan.

### FRUIT BOWL (vg, gf) 8

Seasonal fruit, mint, house chamoy.

### AVOCADO TOAST (vg) 12

Toasted rustic bread, avocado, tomato, pickled vegetables.

### BAJA CEVICHE (gf, df) 18

Baja fish\*, citrus, fresh herbs, chile, house tortilla chips.

### CHEESE & CHARCUTERIE 25

Variety of Californian and international cheese, cured meats, nuts, pickled vegetables, dried fruit.

## SALAD & SOUP

### SOPA DEL DIA 10

Ask your server for the daily selection

### IMPERIAL CAESAR 15

Baby gems, torn crouton, red onion, cherry tomato, house creamy garlic dressing\*

### WEDGE 15

Gem lettuce, cilantro ranch, roast tomato, bacon, crisp shallots.

### WINTER SALAD (vg, gf) 15

Kale, frisee, roasted beets, orange, pomegranate seeds pomegranate vinaigrette.

### OASIS BOWL (vg, gf) 17

Brown rice, quinoa, black bean, cabbage, red onion, cucumber, tomato, avocado, lime chili vinaigrette.

### DESERT BOWL (vg, gf) 17

Quinoa, beets, cucumber, tomato, parsley, avocado, peppers, sesame, citrus vinaigrette

Chicken +8 Market Fish\* +12 Steak +12 Avocado +4

## BREAKFAST

### FRENCH TOAST (v) 12

Brioche toast, whipped cream, strawberry syrup.

### RUSTIC OMLETTE (v) 14

Egg, vegetables, arugula, cheddar, side potato.

### HIGHWAY 80 BREAKFAST (v) 13

Eggs your way\*, potato hash, choice of sausage, bacon or half avocado.

### BREAKFAST BURRITO (v) 13

Eggs, bacon or sausage, vegetable potato hash, avocado, salsa.

### CHILAQUILES (v, gf) 14

House tortilla chips, cotija, red onion, lime crema, mole, salsa verde, fried egg\*.

### VEGETABLE POTATO HASH (vg, gf) 12

Rosemary yukon potato hash, bell peppers, onion, avocado, just egg.

## LUNCH

### BIRRIA TACOS (gf, df) 16

Braised lamb, onion, cilantro, lime, barbacoa au jus.

### PORTOBELLO TACOS (v, gf) 15

Guajillo roasted portobello mushroom, cauliflower, chipotle, cilantro, lime.

### LAMB SMASH BURGER 18

Smash Lamb, whipped feta, pickled red onion, arugula and fries.

### BREAKFAST SANDWICH 16

House made sausage, cheddar, harrisa jam, egg and potato.

### HOUSE BURGER 17

Brandt Beef, cheddar, lettuce, tomato, onion, remoulade\* and fries.

### FRIED CHICKEN SANDWICH 16

Milanese chicken, dijon aioli, cabbage slaw, house fermented pickles and pickled veggies, mixed greens.

### STEAK & EGGS (gf) 27

Asada striploin, griddled egg, breakfast potato

\*Eating raw or undercooked food is associated with increased risk of foodborne illness.

\*\*Our fryer has cross contamination with other gluten items.

# BRUNCH



# Drinks

## COCKTAILS

### Sonoran Sunrise

Sparkling prosecco with a choice of fresh juice or agua fresca.

8 GLASS

28 CARAFE (1 BOTTLE)

50 PITCHER (2 BOTTLE)

### Bloody Mary 12

Vodka, bloody mary mix, tajin, celery olive.

### Michelada 9

Modelo, bloody mary mix, tajin.

### Carajillo 13

Espresso and Liquor 43 – Served hot or cold.

### El Don 14

Reposado tequila, espresso liqueur, cacao liqueur, cold brew, date simple, oat milk.

### Cowboy Coffee 14

Peanut butter whiskey, hot coffee, coconut oil.

### Spider Bite 14

Rum, orange curaçao, matcha, coconut, orgeat, dark rum float

### Remedy 14

Mezcal, fresh beet, carrot, pineapple, lemon and apple juice blend, celery bitters.

### 5th Dimension 13

Vodka, blueberry/lemon/mint shrub, lime citrus recess soda.

## JUICES AND TONICS

### MORNING RITUAL JUICE 10

Fresh beet, carrot, pineapple, lemon and apple juice blend.

### FRESH JUICES 6

Orange juice  
Grapefruit juice  
Watermelon juice

### DAILY AGUA FRESCA 8

### DE LA CALLE TEPACHE 7

Fermented pineapple beverage, choice of ginger manzana, mango chili, tamarind citrus.

### SEASONAL SHRUB 10

Blueberry/lemon/mint cider vinegar shrub, lime citrus recess soda.

### GOLDEN TONIC 10

Green tea, ginger, turmeric, honey, cider vinegar, cinnamon, thyme, sparkling water.

### Wellness Tea 7

Manifest floral and minty  
Bright eyed turmeric ginger  
Soothe calming and minty  
Happy berry and fruity

### Coffee

Drip coffee 5  
Espresso 4  
Double espresso 6  
Capuccino 7  
Latte 8  
Cold brew 6

### Ice Tea 6

Hibiscus cooler  
Rose Black

### Hot Tea 6

Moroccan mint  
Earl grey  
English breakfast

# DINNER MENU

JACUMBA

## STARTERS

**GUACAMOLE (v, gf) 12**

Smashed avocado, cilantro, pepitas, red onion, chile, radish, house tortilla chips.

**BRUSSEL SPROUTS (gf, ve) 13**

Charred Brussels, butternut, pomegranate, pepitas, chamoy, yogurt.

**HARRISA CARROTS (v, gf) 13**

Pan roasted carrots, harrisa, citrus tahini, golden raisins.

**MOROCCAN LAMB MEATBALLS 16**

Tomato harissa rosemary sauce, shaved pecorino, labneh, mint, olive oil, rustic bread.

**BAJA TOSTADAS (gf) 20**

Market fish, guacamole, cilantro salad, lime and salsa macha.

**MEZZE BOARD (v, gf on req.) 22**

Babaganoush, tabouleh, whipped feta, hummus, crudite, olives, naan.

**CHEESE & CHARCUTERIE 25**

Variety of Californian and international cheese, cured meats, nuts, pickled vegetables, dried fruit.

## SALADS

**IMPERIAL CAESAR (ve) 15**

Baby gems, torn crouton, red onion, cherry tomato, house creamy garlic dressing\*.

**SHAVED CABBAGE (ve) 15**

Mixed cabbages, cranberry, champagne vinaigrette, black pepper, pecorino.

**WINTER SALAD (v, gf) 15**

Kale, frisee, roasted beets, orange, pomegranate seeds pomegranate vinaigrette.

Chicken +8 Market Fish +12 Steak +12 Avocado +4

## MAINS

**MARKET FISH (gf) MKT**

Inquire with server for the daily feature.

**SONORAN SHORT RIB (gf) 35**

Short Rib, cauliflower puree, charred cauliflower and sweet peppers, guajillo au jus.

**MOLE CHICKEN (gf, df) 25**

Pan roasted airline chicken, savory sweet mole, wilted greens, onion curtido & sesame.

**JACUMBA RIB EYE (gf) 58**

Thick cut Brandt Beef, grilled vegetable, smashed potato, horseradish butter.

**CHILE TAGINE (v, gf) 25**

Roast cauliflower, charred cabbage, black bean, cumin tomato, sesame.

**POBLANO BURGER 20**

10oz House blend Brandt Beef, poblano aioli, grilled onion, arugula slaw,

## SHARE

Sides are vg, gf, df  
— unless noted

**HARRISA CHICKPEAS 7**  
**TABOULEH 7**  
**CILANTRO LIME BASMATI 6**  
**BLACK BEAN & CUCUMBER 7**  
**FRIES\*\* GARAM MASALA AIOLI\* 8**  
(v, vg on req.)

\*Eating raw or undercooked food is associated with increased risk of foodborne illness.

\*\*Our fryer has cross contamination with other gluten items.

# COCKTAILS

**Bacanora** Referred to as “Mexican Moonshine” and outlawed for over 75 years, Bacanora is the agave spirit of the Sonoran Desert. Traditionally served with a sliced orange and Mexican cinnamon in a handcrafted clay copita.

## Specialty

### OAXACAN OLD FASHIONED 14

Reposado tequila, mezcal, cinnamon, mole bitters, smoked mesquite.

### MARGARITA 13

Herradura blanco tequila, cointreau, lime, agave.

### INVOCATION 14

Vodka, pisco, palo santo smoked, rosemary lavender infused honey, lemon.

### FRESCA-RITA 14

Choice of tequila or mezcal, fresh watermelon and lime juice, cilantro.

### MOON OF THE RELIGION 13

Cucumber infused gin, dried apricot, fresh lime juice, orange blossom, tonic water.

### SPICY MEXICAN MULE 12

Serrano infused tequila or mezcal, lime, vanilla agave, ginger beer top.

### MOUNTAIN CIDER 14

Buffalo trace whiskey, warm apple cider, spice.

## WELL DRINKS 12

### HAPPY'S HOUR

MONDAY TO FRIDAY 3 TO 5 & ALL DAY TUESDAY

AVAILABLE IN BAR & BAR PATIO ONLY

DRAFT BEER 5  
HOUSE WINE 7  
SHOT & BEER 9  
WELLS, MULES & MARGARITAS 8  
ALL BAR FOOD 5 OFF

## Sunup to Sundown

### MICHELADA 9

Modelo, bloody mary mix, tajin.

### BLOODY MARY 12

Vodka, bloody mary mix, tajin, celery, olive, cucumber, lime.

### SONORAN SUNRISE MIMOSA

GLASS 8 CARAFE 28 PITCHER 50  
1 bottle 2 bottles

Sparkling prosecco with choice of fresh juice or agua fresca.



## zero proof

### ORANGE BLOSSOM “G&T” 12

Zero proof gin, tonic, orange blossom water, spanish style garnishes.

### LEVITATION 8

Honey, rosemary, lavender, lemon, soda.

### ZERO MOUNTAIN CIDER 8

Warm apple cider, spice.

# WINE

## Sparkling

GLASS  
BOTTLE

MAS FI CAVA BRUT BLANC SPARKLING, TORRELLES DE FOIX, SP, NV 10 | 40  
MAS FI CAVA BRUT ROSÉ SPARKLING, TORRELLES DE FOIX, SP, NV 12 | 45  
SANTA JULIA LA MANTIS PET-NAT, BLANC, MENDOZA, AR, 2022 72  
STELLA CRINITA OMAGGIO PET-NAT, ROSÉ SYRAH, MENDOZA, AR, 2021 96  
STELLA CRINITA OMAGGIO PET-NAT, CAB FRANC, MENDOZA, AR, 2022 96  
RUINART BLANC DE BLANC, FR, NV 375

GLASS  
BOTTLE

## White

MULDERBOSCH CHENIN BLANC STELLENBOSCH, ZA, 2021 11 | 40  
FILIPE PALHOCA SAO FILIPE BRANCO FERNAO PIRES, MURCA, PRT, 2020 12 | 45  
MULDERBOSCH SAUVIGNON BLANC STELLENBOSCH, ZA, 2021 12 | 45  
NORTON CHARDONNAY MENDOZA, AR, 2018 12 | 45  
ADEGA MAYOR DIZERES BRANCO ANTAO VAZ ARINTO, ALENTEJO, PRT, 2020 75  
MONTE XANIC SAUVIGNON BLANC VALLE DE GUADALUPE, MX 2022 75  
TRESSOM MEZCLA BLANCA COLOMBARD, GRILLO, CATARRATTO, VALLE DE GUADALUPE, MX 2021 90  
ZUCCARDI POLIGONOS VERDEJO SAN PABLO, AR, 2020 100  
ZUCCARDI POLIGONOS SEMILLON SAN PABLO, AR, 2021 100  
JC BRAVO PALAMINO VALLE DE GUADALUPE, MX, 2018 130



GLASS  
BOTTLE

## Skin Contact & Rosé

MONTE XANIC ROSÉ GRENACHE, VALLE DE GUADALUPE, MX 2021 14 | 55  
ROGUE VINE JAMON JAMON MOSCATEL ITATA, CHL, 2022 14 | 60  
SANTO TOMAS ROSADO GRENACHE, BAJA, MX 2020 80  
TRESSOM GRINGOLINO ROSÉ GRIGNOLINO, VALLE DE GUADALUPE, MX 2021 90  
VINEDO SAN MIGUEL ROSÉ MALBEC, CABERNET, CABERNET FRANC, GUANAJUATO, MX 2019 125



GLASS  
BOTTLE

## Red

EL COTO DE RIOJA CRIANZA TEMPRANILLO RIOJA ALTA, SPAIN 2018 12 | 45  
GRAN CORONAS RESERVA CABERNET SAUVIGNON SPAIN 2018 12 | 45  
LA POSTA MALBEC MENDOZA, AR, 2022 13 | 47  
MULDERBOSCH FAITHFUL HOUND STELLENBOSCH, ZA, 2019 12 | 45  
VINA GONZALEZ BASTIAS MATORRAL PAIS VALLE DEL MAULE, SPAIN 2019 16 | 75  
CATENA CABERNET SAUVIGNON MENDOZA, AR, 2020 80  
SANTO TOMAS BARBERA BAJA, MX 2021 90  
MONTE XANIC CABERNET SAUVIGNON VALLE DE GUADALUPE, BAJA, MX 2021 90  
JC BRAVO CARIGNAN VALLE DE GUADALUPE, MX 2016 180  
CONCIERTO ENOLOGICO CONCIERTO CABERNET, MERLOT, BAJA, MX 2017 180



## Can & Bottle

COORS LIGHT AMERICAN STYLE LIGHT LAGER, 4.2%, 12oz 6  
MODELO ESPECIAL MEXICAN LAGER, 4.4%, 12oz 7  
MODELO NEGRA MUNICH DUNKEL-STYLE LAGER, 5.4%, 12oz 7  
BOHEMIA MEXICAN PILSNER, 4.7%, 12oz 7  
PABST BLUE RIBBON AMERICAN STYLE LAGER, 4.8%, 16oz 7  
MILLER HIGH LIFE AMERICAN STYLE LAGER, 4.6%, 12oz 6  
ALPINE DUET INDIA PALE ALE, 7%, 12oz 8  
ALESMITH .394 HAZY IPA, 6%, 12oz 9  
TOLAGO HARD SELTZER GUAVA MANGO OR GINGER PEAR, 5%, 12oz 8  
MATE MAKER HARD KOMBUCHA P.O.G. (PASSIONFRUIT, ORANGE, GUAVA), 5%, 12oz 10  
ATHLETIC BREWING CO. RUN WILD IPA, NA>.5%, 16oz 8

# Beer

## On Draft

HARLAND IPA WEST COAST IPA, 6.5%, 16oz 8  
MODELO MEXICAN LIGHT LAGER, 4%, 16oz 6  
MODELO NEGRA MUNICH DUNKEL-STYLE LAGER, 5.4%, 16oz 7  
MELVIN 2X4 DOUBLE IPA, 9.9%, 12oz 7  
ALESMITH .394 HAZY IPA, 6%, 16oz 8  
ABNORMAL MOCHA MOCHA STOUT, 5.1%, 16oz 8

# POOL JACUMBA MENU

## Fruit Bowl (v, gf) 8

Seasonal fruit, mint, house chamoy.

## Duo Mezze (v, gf on req.) 13

Babaganoush, hummus, smoked paprika naan.

## Guacamole (v, gf) 12

Smashed avocado, cilantro, pepitas, red onion, chile, radish, house tortilla chips.

## Baja Ceviche (gf) 20

Baja fish\*, citrus, fresh herbs, chile, house tortilla chips.

## Oasis Bowl (v, gf) 18

Brown rice, black bean, cabbage, tomato, avocado, red onion, cucumber, lime chile vinaigrette.

Chicken +8 Market Fish +12  
steak +12 Avocado +4

## House Burger 17

Brandt Beef, lettuce, cheese, tomato, onion, remoulade\*, side mixed greens, fries

## Portobello Tacos (v, gf) 15

Guaillo roasted mushrooms, cauliflower, chipotle, cilantro, lime.

## Fries\*\* (ve) 8

Gram masala aioli. (Vegan aioli available)

## JUICES & TONICS

### MORNING RITUAL JUICE 10

Fresh beet, carrot, pineapple, lemon and apple juice blend.

### FRESH JUICES 6

Orange Juice. Grapefruit Juice. Watermelon Juice.

### DAILY AGUA FRESCA 8

### DE LA CALLE TEPACHE 8

Fermented pineapple beverage, choice of ginger manzana, mango chili, tamarind citrus.

### SEASONAL SHRUB 10

Blueberry/lemon/mint cider vinegar shrub, lime citrus recess soda.

### GOLDEN TONIC 10

Green tea, ginger, turmeric, manuka honey, cider vinegar, cinnamon, thyme, sparkling water.

### Hot Tea 6

Gunpowder green  
Moroccan mint  
Earl grey  
English breakfast  
Chaga chai

### Coffee

Drip coffee 5  
Espresso 6  
Capuccino 7  
Latte 8  
Cold brew 6

### Ice Tea 6

Hibiscus cooler  
Rose black

### Wellness Tea 7

Manifest floral and minty  
Bright eyed turmeric ginger  
Soothe calming and minty  
Happy berry and fruity



## CHEESE CHARCUTERIE

Variety of California and International cured meats, nuts, pickled vegetables, & dried fruit. 26