

BREAKFAST

bread choices: white, wheat, raisin, sourdough, english muffin, rye, texas toast, or gluten-free

BERRY PARFAIT VG

vanilla yogurt | seasonal berries | honey | house made granola

STEEL CUT OATS VG | GF

brown sugar | choice of fresh blueberries or strawberries

COUNTRY BISCUITS & SAUSAGE GRAVY

choice of eggs

COUNTRY FRIED STEAK

sausage gravy | hash browns | choice of egg | choice of toast

EGGS BENEDICT

shaved country ham | toasted english muffin | house made hollandaise | choice of side

SMOKED BEEF BRISKET HASH

sweet potato | poblano peppers | caramelized onions
poached eggs | smoked gouda cheese sauce

CLASSIC FRENCH TOAST

texas toast | choice of blueberries, or strawberries | warm syrup | butter | whipped cream

BUTTERMILK PANCAKES

choice of classic, blueberries, or strawberries | warm syrup | butter | whipped cream

ALL AMERICAN RU

two or one (eggs, bacon strips, & sausage patties or links)
ham steak, and hash-brown patty | choice of toast

OMELETS

all omelets include choice of one side

MEAT LOVERS GF

sausage | beef chorizo | bacon | diced ham | cheddar cheese

SPANISH GF | VG

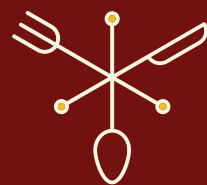
peppers | green onions | green chile | jack cheese | black bean pico

SPINACH & GARDEN VEGGIE GF | VG

spinach | seasonal vegetables | balsamic glaze

SMOKED GOUDA & ASPARAGUS GF | VG

diced tomato | shaved basil



THE BROOKE

38759 S MountainView Blvd | sbhoa2.org/the-brooke | 520-825-0191



SCAN FOR WEEKLY SPECIALS

BYO-O BUILD YOUR OWN OMELET

include choice of one side

PROTEINS

sage sausage | beef chorizo | smoked bacon | cured diced ham | diced chicken
turkey bacon | turkey sausage

CHEESES

cheddar | jack | smoked gouda | goat cheese | feta

\$13 INCLUDES 4 ADD-INS
\$.50 PER EXTRA

VEGETABLES

bell peppers | mushrooms | green chile | diced tomato | spinach leaves | green onion
zucchini | yellow squash | asparagus | diced sweet potato

MAKE ANY OMELET A SCRAMBLE, WRAP OR QUESADILLA, EGG WHITES AVAILABLE UPON REQUEST

LUNCH

all sandwiches, & burgers include choice of one side

SADDLEBROOKE TRIO GF

tuna salad | chicken salad | egg salad | mixed greens | grape tomatoes
english cucumbers | choice of dressing

CLASSIC CAESAR SALAD VG

romaine lettuce | house made croutons | parmesan cheese | caesar dressing | boquerones

CLASSIC COBB GF

chopped romaine lettuce | grape tomato | diced chicken | bleu & cheddar cheese
sliced egg | chopped bacon | avocado | choice of dressing

HOUSE MADE CHICKEN TENDERS

french fries | coleslaw | choice of sauce: ranch, golden bbq or buffalo

QUESADILLA

local flour tortilla | diced chicken | green onions | tomato
cheddar jack cheese blend | green chile | black bean pico

MARKET CATCH WHITE FISH TACOS INQUIRE WITH YOUR SERVER

pico de gallo | cheese crusted flour tortilla | shredded cabbage | chipotle crema

PASTRAMI REUBEN

marbled rye | smoked & cured pastrami | swiss | sauerkraut | 1000 island dressing

THE CLUB

smoked ham & turkey breast | hickory bacon | lettuce | avocado
tomato | sun-dried tomato aioli
SUBSTITUTE TURKEY BACON \$1.00

B-L-T-A

smoked bacon | butter lettuce | tomato | avocado | pesto aioli
SUBSTITUTE TURKEY BACON \$1.00

GRILLED ALL BEEF HOT DOG

grilled onions | chicago-style green relish

GRILLED MAHI-MAHI FISH SANDWICH

chipotle crema | coleslaw | pico de gallo | avocado spread

CAPRESE GRILLED CHEESE

mozzarella cheese | tomato | basil pesto | balsamic glaze | sourdough

LAMB GYRO

pita bread/wrap | feta cheese | sliced tomato | lettuce
sliced red onion | diced cucumber | tzatziki sauce

DRY AGED BEEF BURGER RU

vera earl dry aged beef burger | smoked bacon | cheddar cheese | lettuce | onion | tomato
pickle chips | king's hawaiian sweet roll | french fires

SUBSTITUTE TURKEY BURGER \$1 | SUBSTITUTE VEGGIE BURGER \$1

BURGER ENHANCEMENTS \$1 EACH

grilled onions | grilled mushrooms | jalapenos | green chili | avocado

SIDES

FOR BREAKFAST

HAM STEAK

\$4

SAUSAGE LINKS

\$4

SAUSAGE PATTIES

\$4

SMOKED BACON

\$4

TURKEY BACON

\$5

TURKEY SAUSAGE

\$5

COTTAGE CHEESE

\$3

MIXED FRUIT

\$3

CHOICE OF TOAST

\$3

SIDE PANCAKE

\$4

BISCUIT

\$3

1 EGG YOUR WAY

\$2

2 EGGS YOUR WAY

\$4

HASH-BROWNS

\$3

FOR LUNCH

PASTA SALAD VG

\$4

SIDE SALAD

\$4

COLESLAW

\$3

FRENCH FRIES

\$3

ONION RINGS

\$4

SWEET POTATO FRIES

\$4

COTTAGE CHEESE

\$3

CUP OF SOUP

\$4

BOWL OF SOUP

\$7

TORTILLA OR SOUP OF THE DAY

\$3 split plate charge fee VG = Vegetarian | GF = Gluten Free | RU = Consuming raw/undercooked foods increases your risk of food borne illness. 18% gratuity added for parties of 8 or more. Revised 5/6/2024
A 3.5% convenience fee is applied to all credit card transactions.

HOT DRINKS

PROUDLY SERVING BROOKE BLEND COFFEE & ESPRESSO

| | | | |
|----------------------------------|-----|--------------------|-----|
| COFFEE (REGULAR OR DECAF) | \$3 | LATTE | \$5 |
| HOT TEA | \$4 | MOCHA | \$6 |
| DOUBLE ESPRESSO | \$4 | WHITE MOCHA | \$6 |
| CAPPUCCINO | \$5 | AMERICANO | \$4 |

ADD FLAVOR TO YOUR DRINK (VANILLA, CARAMEL, SUGAR-FREE VANILLA OR CARAMEL, AND SEASONAL OPTIONS) + \$.50

ICED DRINKS

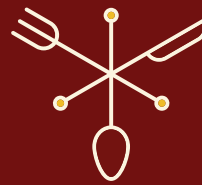
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|--------------------------|-----|--------------------------------|-----|
| COFFEE | \$3 | STRAWBERRY-LEMONADE | \$4 |
| LATTE | \$5 | BLACK TEA | \$3 |
| CARAMEL MACCHIATO | \$6 | FLAVORED TEA (SEASONAL) | \$3 |
| MOCHA | \$6 | MOCHA (BLENDED) | \$6 |
| WHITE MOCHA | \$6 | WHITE MOCHA (BLENDED) | \$6 |
| AMERICANO | \$4 | CARAMEL MACH. (BLENDED) | \$6 |
| SOFT DRINK | \$3 | CHUNKY MONKEY (BLENDED) | \$6 |
| LEMONADE | \$3 | | |

ADD FLAVOR TO YOUR DRINK (VANILLA, CARAMEL, SUGAR-FREE VANILLA OR CARAMEL, AND SEASONAL OPTIONS) + \$.50

FRESH JUICES

| | |
|--|-----|
| GREEN GODDESS spinach, apple, lemon, cucumber, pineapple | \$6 |
| GOLDEN GLOW carrots, turmeric, orange, ginger | \$6 |
| RADIANT RED beet, ginger, apple, celery, orange | \$6 |

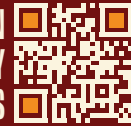
Drink availability, wines, and vintages subject to change without notice. **Revised 5/1/2024**



THE BROOKE

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SCAN FOR WEEKLY SPECIALS



SMOOTHIES

| | |
|--|-----|
| MANGO TANGO mangoes, oranges, greek yogurt, agave | \$7 |
| STRAW-NANA strawberries, bananas, greek yogurt, agave, coconut water | \$7 |
| BERRY BLISS mixed berries, greek yogurt, agave, coconut water | \$7 |

BROOKE-TAILS

| | |
|--|------|
| STRAWBERRY LEMON DROP MARTINI Absolute Citron, simple syrup, strawberry puree, strawberry sugar rim, garnished with afresh strawberry and lemon slice. | \$10 |
| GREY GOOSE COSMO-POM grey goose vodka, pomegranate juice, lime juice, grand marnier | \$11 |
| FROZEN PINA COLADA coconut malibu, pina colada mix, and fresh pineapple | \$10 |
| TITO'S BACON BLOODY MARY tito's vodka, zing zang, crispy bacon, house secret seasonings | \$11 |
| PRICKLY PEAR BELINI la marca prosecco, prickly pear syrup | \$8 |
| ESPRESSO MARTINI fresh brewed brooke blend espresso, house vodka, frangelico | \$12 |

BEERS

| | | | | | |
|--------------|-----|---------------|-----|-------------------------|-----|
| DRAFT | \$6 | IMPORT | \$6 | DOMESTIC BOTTLED | \$5 |
|--------------|-----|---------------|-----|-------------------------|-----|

ASK YOUR SERVER ABOUT CURRENT BEER OPTIONS

RED WINES

| | | |
|--|---------------|-------------|
| CABERNET herdsman, dunnigan hills | GLASS \$13 | BOTTLE \$39 |
| CABERNET benziger, sonoma coast | GLASS \$11 | BOTTLE \$33 |
| PINOT NOIR angelina, california | GLASS \$12 | BOTTLE \$36 |
| ZINFANDEL rabble, paso robles | GLASS \$12 | BOTTLE \$36 |
| MALBEC antigal uno, argentina | GLASS \$10.50 | BOTTLE \$32 |
| RED BLEND rabble, california | GLASS \$10 | BOTTLE \$30 |
| MERLOT drumheller, columbia valley | GLASS \$9 | BOTTLE \$27 |

WHITE WINES

| | | |
|---|------------|-------------|
| CHARDONNAY daou, california | GLASS \$11 | BOTTLE \$33 |
| CHARDONNAY harken, california | GLASS \$9 | BOTTLE \$27 |
| PINOT GRIGIO barone fini, italy | GLASS \$10 | BOTTLE \$30 |
| SAUVIGNON BLANC emmolo, california | GLASS \$10 | BOTTLE \$30 |
| RIESLING chateau ste. michelle, columbia valley | GLASS \$8 | BOTTLE \$24 |

MISC WINES

| | | |
|--------------------------------------|------------|-------------|
| ROSE la jolie fleur, provence | GLASS \$11 | BOTTLE \$33 |
| PROSECCO la marca, italy | 165 ML \$8 | 750 ML \$30 |