

5 POINTS BRUNCH

756 South Stone Ave. Tucson 520.623.3888 8a-2p daily



HUEVOS RANCHEROS 14 ~gf and vegetarian
Mi cobachito corn tortillas, Bonita Bean pintos, local medium eggs* sharp cheddar, ranchero, pico, avo, cilantro-serrano pesto
++add local pulled pork +4

BURRITO RANCHERO 14
It's your favorite huevos rancheros but it's all wrapped up in a Mexico Lindo flour tortilla and griddled

BREAKFAST TOAST 13 ~vegetarian
Barrio Bread Heritage Toast, garlic & herb fromage de chèvre, local medium eggs*, wine jelly, cilantro. fresh local greens in house vinaigrette

SMOKED SALMON BENEDICT 16 ~ sub GF english muffin +1
Herbed cream cheese, house smoked wild Naknek salmon, poached local eggs*, balsamic redux, served with house potato pancake & fresh local greens in house vinaigrette

PANCAKE 9 ~vegetarian
House recipe, clarified butter, cinnamon, pure maple syrup
add blueberries, toasted walnuts, banana or any combo of the three for +2 / extra maple syrup +1

THE EGGLESTON SANDWICH 11 ~vegetarian
Two local medium eggs*, sharp cheddar, fire-roasted herby tomato purée & basil on house ciabatta
add grilled ham, bacon, or chipotle vegan sausage +3 add avocado +2

SAUSAGE SANDWICH 15 ~no substitutions
House-recipe chiltepin-sage pork sausage patty, dreamflower garden chive & sharp cheddar omelet, local tomato jam & sonoran honey butter dressed arugula. Served open faced on house brioche.

FRITTATA 14 ~vegetarian
Preserved local lemon, green onion, kale & sharp cheddar frittata.
Served with fresh local greens in roasted tomato & grilled rosemary vin, toasted baguette

BREAKFAST SALAD 13 ~vegetarian, gluten free
Roasted Butternut, roasted poblanos, local medium eggs*, sharp cheddar, arugula salad, tomato & pepitas > option to sub field roast chipotle vegan sausage for eggs & cheese (makes it vegan, but not gf) +2

CHILLED RICE PUDDING 9 ~vegan, gf
Forbidden black rice, coconut, ponzu cashew, raw pistachio

BUILD YOUR OWN BREAKFAST / SIDES

two local eggs 3-
add cheddar to eggs 2-
bacon 4-
sage-chiltepin sausage patty 4-
hot smoked salmon (1.5 oz) 6-
chipotle vegan sausage 4-

potato pancake 4-
Barrio Bread toast & butter 2.5-
english muffin 2-
GF english muffin 3-
pinto beans 4-
roasted butternut 4-

fresh green & house vin 4-
arugula in tomato vin 4-
homemade kraut 3-
house vegan kimchi 3-
avocado 2-
roasted poblanos 3.5-
pico de gallo 2-
ranchero sauce 2-

FIFTY CENTS FOR BUTTER, PRESERVES, SOUR CREAM



PORK TORTA 13
Glazed local pulled pork, pear-apple chutney, avocado aioli & pickled onion on house sourdough ciabatta

SMOKED BEET SANDWICH 13 ~vegan
Smoked local organic beets, pecan purée, jalapeño-cabbage slaw on house sourdough ciabatta

CHICKEN SALAD SANDWICH 13
Arbequiña, lemon, herb & organic roasted chicken salad w/ mustard custard, thinly sliced red onion & fresh basil on house sourdough ciabatta

COBB SALAD 12 ~gf
Local butter lettuce, hard boiled egg, bacon, avo, smoked bleu cheese, cherry tomato, grilled chicken breast, fried potato. poppy seed vinaigrette ~gf

ARUGULA SALAD 12 ~gf & vegetarian
Local arugula, shaved roots, pepitas, smoked sea salt, olive oil & goat cheese schmear, roasted tomato & grilled rosemary vin. + pulled pork OR grilled chicken breast +4

[sides for sandwiches]
side salad 4
arugula salad 4
potato chips 3
roasted butternut 4
homemade kraut or kimchi 3