

CHE AH CHI

BREAKFAST MENU

STARTERS

Seasonal Fruit 13 *GF VEG*

Fruit Brûlée, Prickly Pear Yogurt,
Toasted Seeds

Avocado Toast 14 *VEG*

Choice of Bread, Avocado, Queso Fresco,
Cherry Tomato, Local Lettuce Salad,
Popped Amaranth

Additions

Poached Eggs 6 / Smoked Salmon 8

Smoked Salmon Bagel 18

Tomato, Shaved Red Onion, Capers,
Whipped Cream Cheese

BOWLS

Hearty Quinoa 16 *GF VEGAN DF*

Caramelized Apples, Mixed Berries, Almond Milk,
Toasted Almonds, Hemp & Flax Seed Crumble,
Wolfberry Purée

Steel Cut Oats 13 *VEGAN DF*

House-made Granola, Fresh Berries,
Brown Sugar

Superfood Bowl 17 *GF*

Egg Whites, Spinach, Hemp Seeds, Squash,
Quinoa, Tepary Beans, Corn, Pico De Gallo, Avocado

Acai Bowl 14 *GF VEGAN DF*

Mixed Berries, Acai, Hemp Seeds, Cocoa Nibs,
Granola, Local Organic Agave, Bananas

ENTREES

Boynton Breakfast 23

Two Eggs, Choice of Meat, Breakfast Potatoes,
Toast, Coffee

Canyon Breakfast 28

Two Eggs, Fresh Fruit, Choice of Protein,
Breakfast Potatoes, Choice of Oatmeal,
Quinoa or Pancakes, Coffee

Huevos Rancheros 19

Over Easy Eggs, Chorizo, Oaxaca Cheese,
Black Beans, Avocado, Ranchero Sauce

Sonoran Burrito 18

Scrambled Eggs, Chorizo, Onions,
Bell Peppers, Cheddar Cheese, Green Chiles,
Served with Breakfast Potatoes, Ranchero Sauce

Southwestern Eggs Benedict 17

Black Beans, Corn, Poblano Succotash,
Chipotle Hollandaise, Prosciutto, Poached Egg

Additions: Crab or Skirt Steak* 8

Breakfast Sandwich 18

Flaky Butter Croissant, Prickly Pear Jalapeño Jam,
White Cheddar, Bacon, Scrambled Eggs,
Choice of Fruit or Breakfast Potatoes

Cinnamon Apple Crunch Pancakes 16

Caramelized Apples, Buttermilk Pancakes,
Pure Maple Syrup, Vanilla Cream

Chicken Fried Steak Verde 31

Two Eggs Any Style, Potatoes,
Chile Verde Sauce, Aged Cheddar Cheese

Breakfast Nachos (Chilaquiles) 18

Two Eggs Any Style, Tomatillo Sauce,
Oaxaca and White Cheddar, Braised Beef, Tortilla
Chips, Pico De Gallo, House Crema, Pickled Onions

Mesquite French Toast 17

Strawberry Cream, Pure Maple Syrup

Southwestern Biscuits and Gravy 16

Chorizo Gravy, Over Easy Eggs, Oaxaca, Lime, Cilantro

SIDES

Two Eggs 7

Applewood Smoked
Bacon 7

Choice of Toast 4

Breakfast Potatoes 7

Smoked Salmon 8

Side of Berries 7

Side of Fruit 4

Sausage 7

Ham 7

Turkey Bacon 8

LOCAL PURVEYORS

In honor of the rich food traditions and indigenous people of our region, our progressive cuisine incorporates carefully selected Native American ingredients from local purveyors, such as Ramona Farms and Blue Meets Greens.

GF - Gluten-Free *VEG* - Vegetarian *VEGAN* - Vegan *DF* - Dairy-Free - Please alert your server to any food allergies.

*Available cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CHE AH CHI

JUICE BAR



JUICES



Purify 10

Kale, Spinach, Cucumber,
Celery, Apple, Lemon, Ginger
Hydrating; Cleansing

Spring 9

Snap Pea, Carrot,
Fennel, Watercress
Anti-inflammatory; Improves Digestion

Energize 9

Orange, Grapefruit,
Cranberry, Pinch of Cayenne
*High in Vitamins C, A, and K; Energizing;
Reverses Low Blood Sugar*

Renew 10

Beet, Carrot, Apple, Ginger
*Includes All Vitamins and Minerals;
Anti-inflammatory, High in Antioxidants*

Balance 9

Pineapple, Apple, Carrot,
Ginger, Orange
*Post-Workout; Hydrating;
Reverses Low Blood Sugar*

Hydrate 9

Strawberry, Rhubarb, Snap Pea,
Lemon Juice, Mint
Hydrating with Electrolytes



SHOTS



Wheatgrass 7

Detoxifying;
Oxygenating

Ginger Juice 5

Decreases Congestion;
Improves Digestion



TONICS



Wellness 5

Turmeric,
Ginger, Citrus,
Mint

Sleep 5

Tart Cherry Juice,
Chamomile Syrup,
Lavender

Energy 5

Matcha,
Cucumber,
Green Apple, Mint

SMOOTHIES

Wake Up Call 12

Strawberry, Mango, Banana,
Orange Juice, Turmeric

Calories 140 • Fat 1g • Carbs 36g • Protein 2g

Vitality 13

Kale, Papaya, Mango, Acai

Calories 280 • Fat 1g • Carbs 70g • Protein 2g

Maca Shake 13

Organic Cacao, Banana,
Maca Powder, Coconut

Calories 350 • Fat 14g • Carbs 58g • Protein 5g

Avocado Surprise 14

Pineapple, Avocado, Coconut,
Lime Juice, Agave, Vanilla

Calories 380 • Fat 21g • Carbs 36g • Protein 3g

Breakfast Cereal 12

Strawberry, Banana, Chia Seeds,
Oatmilk, Almond Butter, Pinole

Calories 340 • Fat 14g • Carbs 51g • Protein 10g

Green Protein 12

Kale, Spinach, Banana, Almond Milk,
Almond Butter, Spirulina

Calories 220 • Fat 10g • Carbs 29g • Protein 8g

JUICE & SMOOTHIE SUPPLEMENTS

3 EACH

Acai Berry

High in Antioxidants; Immune
Boosting Benefits; Increases Joint
Mobility & Flexibility

Local Bee Pollen

Helps Alleviate
Allergy Symptoms

Echinacea

Boosts Immune System

Flax Seed

High in Vitamin B, Magnesium,
Fiber, Omega-3 Fatty Acids
& Lignans

Kava

For PMS Symptoms,
Stress and Digestion

Raw Protein Powder

Source of Protein -
Almost 18 grams per serving;
Raw/Vegan/Gluten &
Dairy Free

Matcha

High in Antioxidants; Boosts
Metabolism

Aloe Juice

Contains Vitamins, Minerals,
Enzymes, Amino Acids,
Polysaccharides; Aides in
Digestion

Chia Seed

Protects Against Inflammation;
High in Fiber; Nutrient Dense

Eleuthero

Known as Siberian Ginseng,
Minimizes Cold & Flu Symptoms;
Helps Avoid Mental Fatigue

Ginkgo

Improves Blood Flow
to the Brain

Maca

Increases Energy, Endurance,
Stamina to Alleviate Depression

Spirulina

Vitamin A, B Complex, Iron &
Essential Trace Minerals; High in
Protein; Nutrient Dense

Turmeric

Anti-inflammation; Reduces
Heartburn & Stomach Aches;
Promotes Better Sleep

COCKTAILS

Mimosa - Fresh Orange Juice, Champagne	13
Bellini - Peach Purée, Champagne	13
Bloody Mary - Vodka, House-made Spicy Mix	12
Irish Coffee - Jameson Whiskey, Bailey's, Coffee, Whipped Cream	11