SARTÉN
KITCHEN & BAR

Brunch MODERN SONORAN CUISINE SHAPED BY FIRE, SMOKE, AND CAST IRON. *Brunch*

THE GATHER

The Best Seat in the House Is Around the Table

180 for Four | 45 per Person Additional

Designed for friends to share, our signature brunch begins with warm Pastries, seasonal fruit, artisan cheeses PLUS

Your Choice of Three Shared Plates:

One Sonoran Toast – Chilaquiles

Blue Corn Piñon Pancakes – Seasonal Pancakes

Cochinita Benedict – Garden Frittata VG

Ember Potatoes

Celebrate Together with a Bottle of Telmont Champagne with Fresh Nectars and Garnishes +95

FIRST TO THE TABLE

Cast Iron Cinnamon Roll *15*
Baked to Order in Cast Iron and Finished Tableside with Warm Mesquite Honey Butter

Sonoran Toast Flight Choose Three *18*
Elote & Poblano - House-Smoked Salmon & Chile-Lime
Date & Goat Cheese – Mesquite Honey & Ricotta
Chef's Seasonal Creation

Mesquite-Smoked Pork Pozole GF *17*
Pork Braised in Chiles with Ancho-Guajillo Broth, Hominy, Cabbage, Radish, Cilantro, Lime, Blue Corn Crisps and Chiltepín Oil.
Add Two Eggs *+8*

FRESH AGAINST THE FLAME

Cilantro Caesar V *16*
Crisp Romaine, Cilantro-Pepita Croutons, Parmesan and Herbed Caesar Dressing

Southwest Cobb GF *21*
Baby Lettuces, Seasoned Elote, Pickled Jicama, Bacon & Chorizo, Soft-Boiled Egg, Seasoned Black Beans, Avocado and Achiote Vinaigrette

Avocado *+6* Chicken *+9* Shrimp *+11* Carne Asada *+10*

MORNING FIRE

Blue Corn Piñon Pancakes V *20*
Blue Corn Pancakes with Warm Mesquite Syrup, Seasonal Berries and Pine Nuts

Seasonal Pancakes *21*
Inspired by Local Farmers' Bounty, Brought to You Handcrafted by Our Culinary Experts

Eggs Any Style GF, KE *22*
Two Farm Eggs, Ember Potatoes and Your Choice of Breakfast Protein

Chilaquiles *21*
Crisp Tortillas, Poached Eggs, Red and Green Tomatillo Salsas, Crema and Cotija

Sonoran Omelet GF, KE *22*
Chorizo, Blistered Tomato, Roasted Jalapeño, Cilantro, Pepper Jack and Ember Potatoes

Cali Omelet GF, KE *22*
Chicken Sausage, Spinach, Mushrooms, Green Onion and Ember Potatoes

FROM THE HEARTH

Cochinita Benedict *26*
Slow-Roasted Pork over Masa Cakes with Poached Eggs, Red Chile Hollandaise and Ember Potatoes
Swap for House-Smoked Salmon at Your Preference

Mesquite Chicken & Waffle *25*
Blue Corn & Cheddar Belgian Waffle Topped with Buttermilk Fried Chicken, House Hot Honey and Chipotle Vinaigrette

Wagyu Brunch Burger *28*
Double Wagyu Patties, Crispy Bacon, Pepper Jack, Caramelized Onion, Ancho Aioli, Fried Egg and Verdura-Dusted Fries

Ember-Roasted Scottish Salmon GF, KE *33*
Perfectly Broiled Salmon with Baby Lettuces, Pickled Jicama and Corn, Avocado Tossed in Achiote Vinaigrette

Carne Asada & Fries *36*
Marinated and Grilled Skirt Steak with Verdura-Dusted Fries, Guacamole and Crema

From the Coals

Breakfast Protein *8*
Breads *6*
Ember Potatoes *7*
Fresh Avocado *6*
Seasonal Fruit & Berries *9*

GF Gluten Free V Vegetarian VG Vegan DF Dairy Free KE Keto friendly

An 18% gratuity will be applied to parties of six or more. We are cashless and accept room charges and major credit cards.
We are obligated to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RAISE A GLASS

Morning Cheers ..... *32 per person*
A leisurely celebration of the morning featuring handcrafted, made-to-order mimosas with your choice of prickly pear, guava, or passionfruit purée. Gather, sip, and enjoy fresh refills throughout your brunch experience.
(limited to ninety minutes)

Bloody Arizona *17*
Your choice of Skyy or Sauza , house-made mix with Sonoran spices, garnished with the works

Denū-chelada *16*
Mexican lager with our signature mix, fresh citrus, and Tajín.

Spicy Sunrise Margarita *17*
Sauza blanco, mezcal, fresh lime, jalapeño and agave nectar

French 75 ..... *17*
Bombay Dry, fresh lemon, a little sugar, sparkling wine

Caramelo Carajillo *15*
Nespresso, Licor 43 and cinnamon sugar

FREE SPIRITED *0% ABV*

Social *16*
Ritual Gin, Pomegranate, Lime, Fever-Tree Sparkling Lime & Yuzu

Johnnie *16*
Ritual Whiskey, Fluffy Grapefruit, Honey, Fever-Tree Ginger Beer

Teekee *16*
Almave Blanco, Orgeat, Lime, Pineapple-Guava, Bitters

Alcohol-Removed Chardonnay *14*
Luminara, Napa Valley, CA

Alcohol-Removed Cabernet *15*
Luminara, Napa Valley, CA

Three Weavers | NA IPA *8*
Inglewood, CA

Peroni 0.0 ..... *7*
Vigevano, IT

COFFEE & TEA

Café de Olla *8*
Slow-Brewed Coffee with Cinnamon, Piloncillo & Orange Zest, Your Choice of Organic Milk

Matcha Latte *7*
Matchaful Hikari Single-Origin, Hot or Iced

Peerless Roastery

Espresso / Americano *5.50*
Cortado / Cappuccino *6*
Latte / Cold Brew *7*
French Press *14*

Steven Smith Teas *6.50*
Black, Green and Herbal Selections



BEER

Bottle & Can

Great Divide *9*
Strawberry Rhubarb Sour

Coors *8*
Banquet

Modelo *8*
Negra

2Towns *9*
Prickly Pearadise Cider

Draft

Pacifico *8*
Mexican Pilsner-Style

Pedal Haus *9*
Kolsch-

Huss *9*
Papago Orange Blossom

La Cumbre *9*
A Slice of Heaven Hefe

Deschutes *9*
Mirror Pond Pale Ale

Wren House *10*
Spell Binder Hazy IPA

Arizona Wilderness *9*
Refuge West Coast IPA

The Shop *10*
Goldfish West Coast IPA

WINE BY THE GLASS *6 oz | 9 oz | Bottle*

Bubbles & Whites

Brut Rosé ..... *17 | – | 68*
Lucien Albrecht, Crémant d'Alsace, FR

Champagne ..... *20 | – | 84*
Telmont Stay Golden, FR

Albariño ..... *16 | 24 | 56*
Terras Gauda, Rías Baixas, SP

Sauvignon Blanc ..... *16 | 24 | 56*
Vavasour, NZ

Sauvignon Blanc ..... *17 | 26 | 60*
Trinitas, Napa, CA

Chardonnay ..... *17 | 26 | 60*
Chalk Hill, Russian River Valley, CA

Chardonnay ..... *18 | 28 |64*
Trinitas, Carneros, CA

Whites & Rosé

Pinot Noir ..... *16 | 24 | 56*
Trinitas, CA

Pinot Noir ..... *18 | 27 | 63*
El Pino Club, Funky Jory, OR

Malbec ..... *17 | 26 | 60*
Nieto Senetiner, Emilia, ARG

Cabernet Sauvignon ..... *17 | 26 | 60*
Roth Estate, CA

Cabernet Sauvignon ..... *19 | 29 | 66*
Trinitas, Napa, CA

Refreshments

Freshly Made Green Juice *9*

Fresh Juices *7*
Orange, Grapefruit, Apple, Cranberry

Desert Palmer *6.50*

Acqua Panna Still 1L *10*

San Pellegrino Sparkling 1L *10*