

The WEEKEND BRUNCH

CASUAL . COMFORT . COMMUNITY .

Proof Chef *Joey Cavaretta* draws upon his own *experience* traveling across the United States to *elevate* diner fare from "Main Street" to your plate. Chef Joey Cavaretta, Sous Chef *Dell Morris* & their team work hand-in-hand with *local* artisans growers, *craft brewers* and distillers to dish up regionally-*inspired* comfort food with a *twist*.

SNACKS & STARTERS

PRETZEL KNOTS...3 for 5 / 5 for 7

spicy cheese sauce

FARMSTEAD FRUIT SALAD...18*

fresh & grilled fruit, vanilla greek yogurt
dried cherries, az pistachios, almonds, pecans

CARAMEL APPLE MONKEY BREAD...15

vanilla bean sugar glaze

CHILAQUILES NACHOS...14/19+

fried egg, red & green ranchero sauce
pico de gallo, guacamole, pepper jack
queso fresco, charred jalapeño

EVERYTHING CROISSANT...8

cream cheese filling

AHI TUNA POKE...23*+

ginger tamari, avocado, pickled veggies
furikake, lime-salt plantain chips

POBLANO & ZUCCHINI SOUP...14

crispy squash blossoms, tomato 'bacon,' cotija cheese
charred corn-tomatillo pico de gallo, chile oil

WINGS...14

choice of: carolina bbq, hot 'n' spicy
or coconut-yellow curry sauce

SMOKED FAVA BEAN HUMMUS...16

pickled onions, heirloom carrots, cucumber
carnival cauliflower, crispy flatbread

BOURBON PECAN STICKY BUN...8



EXTRA EXTRA! GET YOUR BREAKFAST



GREEN CHILE PORK BENEDICT...22+

poached eggs, green chile pork, avocado
english muffin, jalapeño hollandaise
hash browns with tomato bacon jam

SMOKED SALMON AVOCADO TOAST...21+

hard boiled egg, chive cream cheese
avocado, larrupin' sauce
red onion, mediterranean bread

BANANA ALMOND PANCAKES...18*

banana whipped cream cheese, candied walnuts

SHORT STACK...12

buttermilk, chocolate chip or blueberry

SMOKED SHORT RIB TACOS...22+


scrambled eggs, corn tortillas, pico de gallo
cotija cheese, ranchero salsa, avocado, crema

BREAKFAST CUBANO...21+

slow-roasted pork belly, shaved country ham
gruyere, grainy mustard aioli
house-made pickles, fried egg, ciabatta
hash browns with tomato bacon jam

BUILD YOUR OWN OMELET...20*+

tomatoes, green onions, bell peppers
az cheddar, swiss cheese, pork sausage
chipotle chicken sausage
hash browns with tomato bacon jam

* =  not a gluten free kitchen. please alert your server of any allergies

* all items are cooked to order and may be undercooked. consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions • for parties of 8 or more a 20% service charge will be added to your bill

Jump on the buffet train! Servin' up a breakfast buffet on the rails every Saturday and Sunday 7am-1130am
It's like hitting up all the popular breakfast spots on Route 66 without having to leave the table \$36pp

* buffet does not include freshly squeezed juice or specialty coffees

NOT YOUR AVERAGE MIXED GREENS

SMOKED BACON COBB...18*⁺

romaine, deviled egg, avocado, tomato, red onion
blue cheese, buttermilk ranch dressing

ARIZONA CITRUS...12/17*

red romaine, local citrus of the moment
peppered goat's milk feta, pistachio-hemp seed crunch
watermelon radish, ipa-hemp seed vinaigrette

WARM CAULIFLOWER RICE BOWL...13/18*

tri-color cauliflower rice, wild rice, english peas
baby eggplant, citrus carrots, artichokes, almonds
sweet onion-turmeric purée, tahini, hemp seeds

PEAS & CARROTS... 14/19*

english peas, roasted heirloom carrots, pea shoots
baby artichokes, pickled red onion, ancient grains
basil green goddess dressing

Add Your Protein!*

herb grilled chicken 7, cajun shrimp 11, pan-seared salmon 11⁺, new york strip steak 13⁺

**IT'S ACTUALLY
LUNCH TIME**

*sandwiches served with housemade giardiniera and
choice of chips, mixed greens or house coleslaw*
sub texas sweet onion rings or house cut fries for \$2

PROOF BURGER...20⁺

az cheddar, smoked ketchup mayo, thick cut bacon
bourbon molasses onions, pickles *add a fried egg \$2⁺

THE IMPOSSIBURGER...20

plant-based impossible™ burger, mushrooms
smoked tomato 'bacon,' pepper cress, red onion
avocado spread, whole wheat bun

SMOKED BABE ON A BUN...18

5-hour slow cooked pork, coleslaw, red onion
carolina bbq sauce, pickles, pretzel bun

THE RACHEL...20

turkey pastrami, spicy 1000 island, gruyere, pickles
chef dell's turmeric sauerkraut, marble rye

MAINE LOBSTER ROLL...29

old bay spiced maine lobster, split top roll
house cut fries

CRAB & SHRIMP LETTUCE WRAPS...21*

lump crab, shrimp, bibb lettuce, mint, basil
tinkerbell peppers, cucumber, onion
chili-lime dressing

CLASSIC CHICKEN & WAFFLE...24

malted waffles, fried chicken, butter
vermont maple syrup

*add a fried egg \$2⁺

for parties 8 and larger, a 20% service charge
will be added to your final bill

HIT THE ROAD

Join *Proof* on a bona fide road trip across the U.S.A!
We'll visit a new region each month - specials change every two weeks!

LOBSTER BENEDICT... 28⁺

poached eggs, tomato, chive hollandaise
side of hash browns with tomato bacon jam

**DRINKS & SPIRITS****FRESHLY BREWED**...6

locally roasted **PRESS COFFEE**

SPECIALTY COFFEE...7

latte, cappuccino, mocha
whole, 2%, skim, soy, almond

MATCHA TEA LATTE...8

coconut milk foam

COLD BREW **PRESS COFFEE**...8**ICED TEA**...6

black, green, prickly pear

RISHI TEA...7

masala chai, earl grey
chamomile medley, sencha green
golden yunnan, blueberry rooibos
organic peppermint

PROOF BLOODY MARY...14

360° vodka, olives, candied bacon
house made hot sauce, pickled veg

GRAPEFRUIT MIMOSA...12

sparkling wine, fresh grapefruit

**GARAGE EAST
SONORAN SPRITZ**...13 (187ml)

sparkling az wine, local citrus

SANGRIA...14

seasonal red or white
farmer's market fruit

AMERICAN MICHELADA...11

proof pilsner, lime, house hot sauce

WILD TONIC KOMBUCHA...10

16oz bottle, blueberry basil
or tropical turmeric
(contains 0.5% alcohol)