



LOCAL FAVORITES

Huevos Rancheros	Two cage-free eggs, crispy tostadas, chorizo, black beans, ranchera salsa, avocado salsa (GF)	22
Smashed Avocado Toast	Rosemary & sea salt sourdough, crushed avocado, tangerine olive relish, ruby radish (V) Add cage-free egg* 4	16
‘I’m Your Huckleberry’	Gluten free huckleberry French toast, orange pistachio butter, maple berry syrup (VG, GF)	22

FRESH START

OG Parfait	Greek yogurt, fresh berries & house-made granola (VG, GF, BZ)	15
Açaí Awaken Bowl	Açaí, apple, fresh berries, pineapple, chia seeds, toasted coconut, mandarin oranges, house-made granola, mesquite honey drizzle (VG, GF, BZ)	21
Melon & Berries	Seasonal melon, berries (V, GF, BZ)	16
Steel Cut Oatmeal	Fresh berries, toasted pecans (V, GF, BZ)	14

CLASSICS

All American Breakfast*	Two cage-free eggs made any style, carcara morning potatoes Choice of protein: applewood smoked bacon, sausage, or fra’mani ham Choice of toast: white, 9-grain, sourdough	24
Carcara Breakfast Bowl	Scrambled cage-free eggs, quinoa, sweet potato, spinach, pearl onion (VG, GF) Substitute: egg whites (VG) or Just Eggs (V, BZ)	23
BLT Omelet	Three cage-free egg omelet, bacon, leeks, tomato, carcara morning potatoes Choice of toast: white, 9-grain, sourdough	23
Carcara Double Stack	Two buttermilk pancakes, whipped sweet cream butter, maple syrup, raspberry granola crumble, raspberry lecherita (VG) Choice of protein: applewood smoked bacon, sausage, or fra’mani ham	22
Smoked Salmon Bagel	Dill, scallion & citrus cream cheese, capers, marinated tomato, red onion, cucumber, toasted bagel (BZ)	23
Cereal Bowl	Choice of cereal: cheerios, raisin bran, special k, fruit loops Choice of milk: whole, 2%, skim, almond, soy Add fresh berries or bananas 3	12

SPECIALTIES

Pork Belly & Potato Cake	Fennel potato cake, mixed greens, grapefruit, house smoked pork belly, sunny egg (GF)	24
Brisket Benedict	Griddled texas corn bread, cage-free easy egg, slow & low brisket, chipotle BBQ hollandaise, carcara morning potatoes	25

SIDES

Applewood Smoked Bacon	9
Schreiner’s Sausage	9
Impossible Breakfast Sausage	10
Fra’mani Ham Steak	9
Two Cage-Free Eggs Your Way*	7
Carcara Morning Potatoes	8
Yogurt	7
Butter Croissant	6
Blueberry Muffin (GF)	7
Seasonal Danish	7
Wildflower Bread Co. Toast	7

Non-fat greek or strawberry

White, 9-grain,
sourdough, gluten-free

ILLY COFFEE

Freshly Brewed Coffee	5
Latte	6
Pumpkin Spice Latte	7
Cappuccino	6
Single Espresso	3
Double Espresso	6
Flavors	1
Dairy Alternatives	1

mocha, caramel, vanilla,
sugar free vanilla, hazelnut

soy, almond, oat, coconut

GF | Gluten- Friendly

V | Vegan

VG | Vegetarian

BZ | Blue Zone Diet

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MAINS

OG Parfait	Greek yogurt, fresh berries & house-made granola (VG, GF, BZ)	15
Smashed Avocado Toast	Rosemary & sea salt sourdough, crushed avocado, tangerine olive relish, ruby radish (V) Add cage-free egg* 4	16
Jalapeño Cheddar Biscuit	Tasso ham gravy, applewood smoked bacon, two sunny cage-free eggs, oaxaca cheese	16
Sonoran Tacos	Schreiner's chorizo, scrambled cage-free eggs, queso fresco, pico de gallo, avocado salsa	20
Chiltepin Chicken Sandwich	Citrus & sage chicken breast, grilled pear, cranberry walnut slaw, herb mascarpone, chiltepin honey, potato bun, fries	24
Brisket Benedict	Griddled texas corn bread, cage-free easy egg, slow & low brisket, chipotle BBQ hollandaise, carcara morning potatoes	25
Carcara Breakfast Bowl	Scrambled cage-free eggs, quinoa, sweet potato, spinach, pearl onion (VG, GF)	23
Carcara Caesar	Romaine leaves, queso fresco, mole croutons, cured tomatoes, roman caesar dressing	18
Buddha Bowl	Ancho citrus delicata squash, poblano, onion, mole sweet potato, spinach, chipotle vinaigrette, sundried sweet pepper basmati rice (V, GF, BZ)	22
Hazy Harvest Salad	Autumn greens, purple haze chevre, maple glazed pistachio, orange, honeycrisp apple, golden beets, butter pecan vinaigrette (VG, GF, BZ)	18

Add to Any Salad herb grilled chicken | 9 shrimp | 10 salmon* | 12

Carcara Angus Burger*	Potato bun, lettuce, tomato, onion, burger sauce, white cheddar cheese, house fries Add cage-free egg* 4 add bacon 4 add avocado 4	25
Pork Chile Verde*	Over easy cage-free eggs, refried beans, pico de gallo, oaxaca cheese, flour tortillas	24
Chilaquiles de Pollo	Chicken mole, queso fresco, cage-free easy eggs, pico de gallo, avocado, pickled onions (GF)	24

BOARDS

Batter Up	Schreiner's pork sausage, buttermilk pancakes, blood orange syrup, poppy seed-citrus marmalade, whipped butter, caramelized bananas & pecans, berries, whipped cream	32
3 Amigos	Chicken & green chile taquitos, prickled red onions, citrus slaw, adobo crema, birria sopes, refried beans, cotija cheese, salsa ranchera, chocolate filled churritos, burnt orange caramel	35

SWEETS

Cast Iron Cornbread	Hatch-chili creamed corn, elote butter (VG, GF)	12
Old Fashioned Donut Holes	Whiskey apple compote, burnt orange caramel, cinnamon streusel, mulled apple cider	12
Citrus Conchas	Conchas, champurrado	12

SIDES

Two Cage-Free Eggs Your Way*	7
Applewood Smoked Bacon	9
Impossible Breakfast Sausage	10
Schreiner's Sausage	9

SPECIAL

Girl Dinner	30
Moody blue flatbread with grilled pear, prosciutto, roth moody blue cheese, arugula, hot honey drizzle & petite caesar salad	
paired with your choice of a house vodka or gin martini	

ADD A CAROSA TO ANY MAIN OR BOARD + 5

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Please inform us of any allergies or aversions. *Maricopa County suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

GF | Gluten- Friendly · V | Vegan · VG | Vegetarian · BZ | Blue Zone Diet
18% service charge will be added to parties of six or more
Crafted by Chef Dominique St.Pierre



BEGINNINGS

Kabocha Hummus	Cucumbers, heirloom carrots, radish, golden raisins, pomegranate seeds, grilled date walnut loaf (V, BZ)	17
Buffalo Cauliflower	Rogue blue cheese crema, scallions (VG)	16
Loaded Guacamole & Charred Tomato Salsa	Crow's dairy gotija, pepitas, pickled onions, jicama, radish, tortilla chips (VG, GF)	18
Carcara Caesar	Romaine leaves, queso fresco, mole croutons, cured tomatoes, roman caesar dressing	18
Desert Vineyard Salad	Baby romaine, pickled grape, fennel, popped amaranth, Manchego cheese, marcona almonds, carrots, black pepper tempranillo vinaigrette (VG, GF, BZ)	18
Hazy Harvest Salad	Autumn greens, purple haze chevre, maple glazed pistachio, orange, honeycrisp apple, golden beets, butter pecan vinaigrette (VG, GF, BZ)	18
Add to Any Salad	herb grilled chicken 9 shrimp 10 salmon* 12	
Curried Corn Bisque *2026 Soup Fest Winner*	Red chili oil, sweet & smokey popcorn, micro cilantro (GF, BZ)	13

FEATURES

Orange & Chile Shrimp Tacos	Citrus slaw, micro cilantro, lime crema, pickled onion	21
Smoked Beef Tacos	Micro cilantro, lime crema, orange pico de gallo	22
Turkey Wrap	Spinach tortilla, bacon, arugula, cajun tomatoes, provolone cheese, calabrian chili aioli, fries	23
Buffalo Wings & Fries	Frank's red-hot wings, celery sticks, ranch dip, fries	24
Carcara Angus Burger*  *\$1 of every burger sold will benefit one.n.ten	Potato bun, lettuce, tomato, onion, burger sauce, white cheddar cheese, house fries add cage-free egg* 4 add bacon 4 add avocado 4	25
Chiltepin Chicken Sandwich	Citrus & sage chicken breast, grilled pear, cranberry walnut slaw, herb mascarpone, chiltepin honey, potato bun, fries	24
Chipotle Black Bean Burger	Lettuce, tomatoes, chipotle aioli, potato bun, fries (VG, BZ)	24
Buddha Bowl	Ancho citrus delicata squash, poblano, onion, mole sweet potato, spinach, chipotle vinaigrette, sundried sweet pepper basmati rice (V, GF, BZ) add herb grilled chicken 9 add shrimp 10 add salmon* 12	22

ILLY COFFEE

Freshly Brewed Coffee	5
Latté	6
Cappuccino	6
Single Espresso	3
Double Espresso	6
Flavors	mocha, caramel, vanilla, sugar free vanilla, hazelnut 1
Dairy Alternatives	soy, almond, oat, coconut 1

ICED TEAS

Black Tea	5
Green Tea	5
Passion Fruit Lavender	6
Green Tea Agave	6
Prickly Pear Lemonade Tea	6

ADD A CAROSA TO ANY FEATURES + 5

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BEGINNINGS

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Add to Any Salad	herb grilled chicken 9 shrimp 10 salmon* 12	
Prickly Pork Belly *2026 Devour Winner*	Jicama, raspberry, prickly pear glaze, micro salad (GF)	19
Curried Corn Bisque *2026 Soup Fest Winner*	Red chili oil, sweet & smokey popcorn, micro cilantro (GF, BZ)	13
Crujiente Crab Tacos	Blue corn shell, crab escabeche, lime crema, jicama (GF)	21
Kabocha Hummus	Cucumbers, heirloom carrots, radish, golden raisin, pomegranate seeds, grilled date walnut loaf (V, BZ)	17
Buffalo Cauliflower	Rogue blue cheese crema, scallions (VG)	16
Bread and Butter Board	Warm citrus focaccia, sourdough demi baguette, Carcara ancho honey butter, kumquat-anise preserve (VG)	15
Loaded Guacamole & Charred Tomato Salsa	Crow's dairy gotija, pepitas, pickled onions, jicama, radish, tortilla chips (VG, GF)	18

FEATURES

Sonoran Short Rib	Desert oregano braised short rib, sonoran wheat berry risotto, delicata squash, red beets, black currant demi, chiltepin shallots (GF)	45
Moody Blue New York *	Moody Blue Cheese crusted NY strip, mashed potato, citrus garlic butter asparagus, tempranillo reduction	59
D1 Filet	8 oz center cut filet, dust devil fries, northwoods steak butter, signature D1 sauce	62
Lamb Stroganoff	Braised Colorado lamb, creamed onion, mushroom, ballerina pasta, beet crisp, mint chimichurri	43
Citrus Grove Halibut	Heirloom tomato & caper ragout, pima polenta, romano beans (GF)	44
Cedar & Smoke Salmon	Cedar plank salmon, sonoran succotash fried rice, pepita, heirloom carrot, lime ash, maple pomegranate glaze, crips leeks (GF)	41
Adobo Chickpea Chili	Avocado coconut crema, escabeche, corn tortilla strips (V, GF, BZ)	32
Carcara Angus Burger*	Potato bun, lettuce, tomato, onion, burger sauce, white cheddar cheese, house fries add bacon 4 add avocado 4	29
Chicken & Biscuit	Buttermilk fried chicken, braised collard greens, jalapeno cheddar biscuit, hot cider gravy, candied pepper gems **contains pork	38

SIDES | 12

- Collard Greens with Bacon
- Mashed Potato
- Pima Polenta
- Citrus Garlic Butter Asparagus
- Dust Devil Fries – Cotija, Cilantro, Desert Lime Salt

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