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THE TRAVELER'S FOOD AND DRINK GUIDE

Phoenix+Scottsdale

BOOZY  
BRUNCHES

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DINING  
ADVENTURES

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DECADENT  
DESSERTS





# Boozy Brunches

SAY CHEERS TO THE WEEKEND



Hash Kitchen's Bloody Mary Bar features more than 40 toppings.

**W**eekends are made for great brunches, when you can relax and savor great tastes. Why not sprinkle in a touch of tipsy over the weekend with a boozy option? The Valley of the Sun has some great spots to relish superb brunch flavors and order up a creative cocktail. Say “cheers” to the weekend at one of these boozy brunch options.

The Mill Avenue microbrewery **Blasted Barley** (404 S. Mill Avenue, Tempe, 480.967.5887, [www.blastedbarley.com](http://www.blastedbarley.com)) serves up 30 craft beers on tap, including a few of their own signature brews. But weekends offer something different—Spiked Cereal. You can go sweet with Cinnamon Toast Crunch and RumChata or kick up the spice with Apple Jacks, RumChata and Fireball. Saturday morning cartoons were never like this. If you prefer a full brunch, pair the Huevos Ranchero or Roasted Veggie Omelet with a \$5 House Bloody or Mimosa.

With multiple Valley locations, **Hash Kitchen** ([www.hashkitchen.com](http://www.hashkitchen.com)) serves creative, innovative brunches—try the Herb Fried Chicken Hash and Cannoli Donuts. It’s also home to the state’s largest Bloody Mary Bar, with more than 40 craft toppings. If you prefer a Mimosa, opt for the Mimosa flight to taste four flavorful bubbly concoctions. Feed your inner child with the cereal shooter flight—Cinnamon Toast Crunch with spiced rum, Fruity Pebbles with vodka, Captain Crunch with hazelnut liqueur, and Coco Puffs with coffee liqueur and chocolate vodka. Finish with a Disco Slushie—Mimosa, Strawberry Bellini, Mocha Frappuccino and seasonal options—served in a 15-ounce disco ball glass.

Located on the TPC Scottsdale Stadium Course at the Fairmont Scottsdale Princess Resort & Spa, **Toro Latin Restaurant & Rum Bar by Richard Sandoval** (7575 E. Princess Drive, 480.585.4848, [www.scottsdaleprincess.com](http://www.scottsdaleprincess.com)), blends Asian and Latin influences. The perfect complement to Chilaquiles—a classic Latin dish with skirt steak, fried egg tortillas, black beans and green sauce—is the signature Salty Iguana Green Bloody Mary, made with cucumber-infused pisco, spicy ancho reyes verde and tomatillo mix. If you prefer bubbles, pair the Mimosa Misterioso—made with champagne, vodka, grapefruit and bitters—with the Toro Benedict and its flavorful cilantro hollandaise, or try one of the many rums in a Breakfast Old Fashioned with maple syrup and bacon.



The Salty Iguana Green Bloody Mary at Toro Latin Restaurant & Rum Bar by Richard Sandoval.



ZuZu’s Bloody Mary + Mimosa Bar.



Blasted Barley’s Spiked Cereal.

Denver-based **Snooze** ([www.snoozeeatery.com](http://www.snoozeeatery.com)), with multiple locations across the Valley, serves up boozy drinks and great bites with a side of fun. The Smashed Avocado Benny has a delectable smoked cheddar hollandaise, while the OMG! French Toast is definitely O.M.G., with mascarpone-stuffed brioche, vanilla crème, salted caramel, fresh strawberries and toasted coconut. A perennial favorite boozy option is the Palomimosa, with sparkling wine, tequila, St. Germain and grapefruit juice. Really looking for that breakfast taste? The Bacon

and Eggs features bacon-infused Elijah Craig Bourbon.

Located inside the mid-century modern Hotel Valley Ho, **ZuZu** (6850 E. Main Street, 480.376.2600, [www.hotelvalleyho.com](http://www.hotelvalleyho.com)) serves up weekend brunch featuring the Bloody Mary + Mimosa Bar. For creative Marys, mixers include jalapeño-stuffed olives, spicy sugar snap peas and pickled white asparagus. Pair it with the Arizona omelet with baker’s bacon, jalapeño jack and avocado salsa or the Breakfast Burrito with chorizo and green chile pork.

—By Susan Lanier-Graham