

# Let's DO Brunch



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Linger well into the afternoon  
at these noteworthy eateries

Ah,

a fall weekend in the desert. The perfect time for a morning jog, a round of golf, perhaps a hike. And then afterward, rewarding yourself with an indulgent late breakfast or brunch. A lavish brunch buffet at one of the area's resorts is always a treat, but why not try something a little more local? You know, a neighborhood spot where the Bloody Marys, mimosas, and coffee keep flowing. A place where the food is great, but it's the vibe that brings you back. Here are a few places where you will want to linger longer.

At Orange Table, dig into eggs, potatoes, and steak with chimichurri sauce.

## O.H.S.O. Eatery + Nanobrewery

O.H.S.O. is a restaurant and small brewery with several of its own beers on tap, as well as 36 local and national brews. Thus, a beer brunch seems like a natural fit, owner Jon Lane reasons. On weekends, you can get biscuits and beer gravy, *carnitas* with scrambled eggs, Belgian waffles, and other choices, plus a beer or a mimosa—all for 10 bucks. Lane opened his laid-back, ultra-local operation on the border of Scottsdale and Phoenix in 2011, taking over what was once a German restaurant along the banks of the Salt River Canal. He dubbed the new place “Outrageous Homebrewer’s Social Outpost,” or O.H.S.O. for short.

# Gertrude's

Brunch at Gertrude's, the Desert Botanical Garden's on-site restaurant, lets you satisfy primal weekend cravings with dishes like the Breakfast Bowl (gumbo with a warm corn muffin and eggs made to order) or cold smoked salmon tartare served with caviar and cooked eggs. Enjoy the fare indoors in the sleekly modern setting or on the large patio ringed by palo brea trees and Dale Chihuly's colorful glass sculptures.

Gertrude's—named for Gertrude Webster, the founder of the Desert Botanical Garden—opened in 2013. Recently, Chef Matthew Taylor, whose career includes working at notable restaurants in Las Vegas and New Orleans, took over the kitchen, revamping the menus to include more American regional influences while embracing Gertrude's seasonal approach to meals.

"I have a chef's garden at the restaurant," says Taylor, "where I grow greens, root vegetables, herbs, okra, radishes, and other vegetables. We also get tons of prickly pears from the Garden itself, which we make into jams, jellies, and syrups that we use in dishes and cocktails."

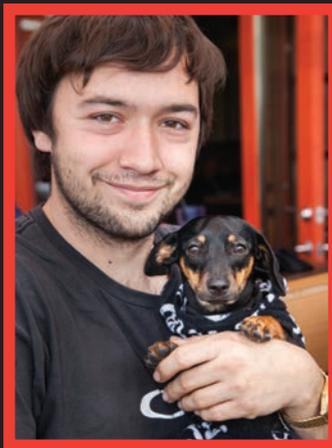
Brunch, served on weekends, has other stick-to-your-ribs options in addition to the Breakfast Bowl. Signature items include French toast with prickly pear jelly and a frittata made with baby greens and tomato confit. Other must-haves range from cinnamon sticky buns to sangria spiked with Arizona citrus and garden-sourced prickly pear syrup.

≡ Satisfy primal weekend cravings. ≡

*continued* ▸



Seasonal ingredients grace the dishes at Gertrude's, at the Desert Botanical Garden.



- Brunch with a brew
- Fido is welcome at O.H.S.O.
- O.H.S.O.'s Belgian waffles and bacon



A dog and bicycle enthusiast, Lane made sure the restaurant was friendly to both, installing touches like a "barking bar," complete with water spigots and bowls for Fido on the back patio, and encouraging bicycle riders to arrive at O.H.S.O. via canal paths. He provides cyclists with bike racks, locks, and space to do basic repairs. "I want people to be able to walk and ride here," he explains.

Last year, Lane opened up a Scottsdale "outpost," this time with a distillery to make vodka, gin, and other spirits. Lane also opened a third location in north Phoenix in March.

Beer remains central to O.H.S.O., including a "Brew With Us" program where guests sign up to make a small batch of their own brew. It's a great way to spend a Saturday morning—make your own beer, then sit down to nosh on a hearty beer brunch.



➤ The Desert Botanical Garden enhances the alfresco ambiance of Gertrude's.

## Tryst Café

On a recent late morning, the air at Tryst Café fills with the refreshing scent of fresh-squeezed citrus. Against an industrial loft background of stainless steel accents, guests seated on the shaded patio savor healthy omelets made with egg whites, kale, and flax seed, or decadent dishes, such as the strawberry-jam-topped Monte Cristo.

“We serve breakfast daily to 2:30 p.m. and start our lunch menu at 11 a.m.,” explains owner Lisa Khnanisho. “The menus overlap. If you want eggs, you can get eggs. If you want a burger, you can get that, too.”

In 2010, Khnanisho opened the café in north Phoenix with her husband, Sami, as a neighborhood destination, offering plenty of healthy options for breakfast, as well as lunch and dinner. “Most of our ingredients are organic, local, and natural,” says Khnanisho. “We also offer a lot of gluten-free options.”

That’s not to say Tryst’s menu reads like a page from a monastic retreat. You can get steel-cut oatmeal and multigrain pancakes, sure, but the signature breakfast dish is the Hawaiian—fried eggs, smoked pork, cabbage, and jasmine rice. The Tryst Benedict gets its heat from Anaheim chiles and is served with a side of sweet potato tots. Feeling guilty about craving a Bloody Mary before noon? The café’s version is made with organic cucumber vodka and organic Bloody Mary mix.



- Tryst's Eggs Benedict includes Anaheim chiles.
- Tryst Café, Phoenix



📍 Bananas Foster French Toast is a favorite at Orange Table.



## BEST BRUNCHES

**Gertrude's** at Desert Botanical Garden, 1201 N. Galvin Pkwy., Phoenix, 480-719-8600, gertrudesrestaurant.net **Q-19**

**O.H.S.O. Eatery + Nanobrewery** 4900 E. Indian School Rd., Phoenix, 602-955-0358; 15681 N. Hayden Rd., Scottsdale, 480-948-3159; and 10810 N. Tatum Blvd., Phoenix, 602-900-9003; ohsobrewery.com **O-18, K-19, N-17**

**Orange Table Tempe** 203 E. 7th St., Tempe, 480-967-2006, orangetabletempe.com **R-18**

**Tryst Café** 21050 N. Tatum Blvd., Phoenix, 480-585-7978, trystcafe.com **H-18**

**The Vig** 4041 N. 40th St., Phoenix, 602-553-7227; 6015 N. 16th St., Phoenix, 602-633-1187; 606 N. 4th Ave., Phoenix, 602-254-2242; and 7345 N. Via Paseo del Sur, Scottsdale, 480-758-5399; thevig.us **Q-17, N-16, P-16, M-20**

## Orange Table Tempe

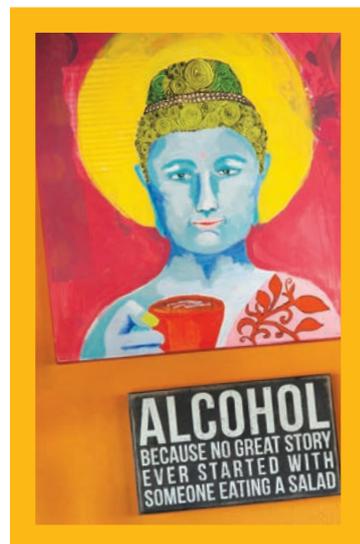
For years, Orange Table was a downtown Scottsdale institution, known for its all-day breakfast and lunch menu, Mexican chocolate lattés, art gallery ambiance, and diverse clientele—from artists and hipsters to tourists and business professionals.

Last year, owners Craig and Alissa Pierson moved Orange Table to downtown Tempe. The new locale—tucked among Arizona State University's campus, Sun Devil Stadium, and iconic "A" Mountain—has been a big hit, drawing a similarly diverse crowd (plus students and profs). The new setting? A former art supply store, now decked out with big windows, local art, a north-facing patio, and a signature, centrally placed, orange-topped table.

The menu, which encourages leisurely late breakfasts on weekends, was tweaked slightly to reflect the new location. "We changed our red flannel to maroon-and-gold flannel to reflect ASU's colors," says Craig Pierson. "We're using red and gold roasted beets along with the corned beef and potatoes." But other favorites remain, including the Bananas Foster French Toast, the *chimichurri* steak and eggs, veggie hash, and Orange Table's famous chai, which, Pierson points out, takes hours to brew.

Not studying for a mid-term exam? Pierson suggests a mimosa made with freshly squeezed orange juice or a Bloody Mary, made from an Orange Table secret recipe.

*continued* ▶



📍 Art at Orange Table Tempe

≡ This place is known for its Mexican chocolate lattés and art gallery ambiance. ≡

☛ Corned beef hash with a poached egg and chipotle hollandaise at The Vig



## The Vig

On any given Sunday afternoon, The Vig is packed. Some guests are playing bocce ball and listening to live music on the patio. Others are availing themselves of the brunch offerings, including a Bloody Mary bar with enough fixings to make a meal and dishes such as the *chilaquiles*-based “Hang-over Helper,” loaded with eggs, pork *carnitas*, and cheese.

“The Vig is that third spot between home and work,” says operations manager Logan Purser. “It’s that neighborhood spot, the hangout.”

☛ The Bloody Mary bar offers enough fixings to make a meal. ☛

That local energy shaped the original Vig location in the Arcadia neighborhood on the Phoenix/Scottsdale border, which opened in 2006. Subsequent locales in uptown and downtown Phoenix share the same vibe, in addition to making their homes in repurposed vintage buildings. The newest Vig recently opened in Scottsdale’s McCormick Ranch neighborhood. It’s a new building, but made to look old with stone walls, wood beams, and metal accents.

Though The Vig (it’s a gambling term) has plenty of lunch, dinner, and bar action, brunches—served weekends



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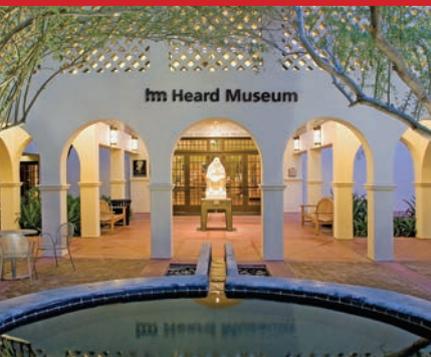
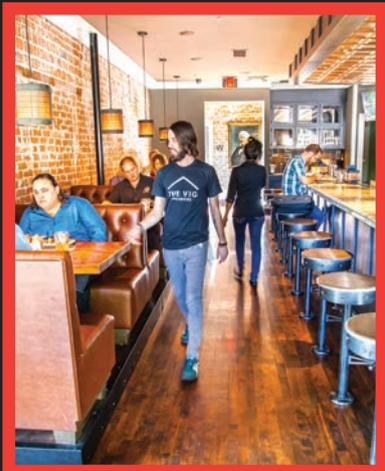


Photo: Tubatulani, Basket, 1890-1900, Fred Hamer Collection (OBA), Heard Museum

# SOUL OF THE





📍 Diners are encouraged to stay a while at The Vig.

and holiday Mondays—are special. In addition to the hangover-appealing dish, other items on the menu include a Mexican-inspired *tres leches* French toast, a vegan burrito, and corned beef hash topped with chipotle hollandaise. As an alternative to Bloody Marys, the “Wake Uptown” is an invigorating iced blend of espresso vodka, coffee, and cream.

“The brunch pace is always right at The Vig,” says Purser. “You’re never rushed. We’ve had people spend six hours with us on a Sunday.” 📍

*Nora Burba Trulsson is a freelance writer specializing in food, travel, and lifestyle. Her articles have appeared in Sunset, Arizona Highways, Phoenix Magazine, Chicago Tribune, and more.*

## THE CLASSICS

Just can't pass up the traditional Champagne brunch? Several area resorts offer upscale and elegant weekend brunches. A few to try:

**Elements** at Sanctuary on Camelback Mountain, 5700 E. McDonald Dr., Paradise Valley, 480-607-2300, sanctuaryoncamelback.com **N-18**

**Geordie's Steak** at Wrigley Mansion, 2501 E. Telawa Trail, Phoenix, 602-955-4079, wrigleymansion.com **M-16**

**Il Terrazzo** at The Phoenician, 6000 E. Camelback Rd., Scottsdale, 480-423-2530, thephoenician.com **N-18**

**Wright's** at Arizona Biltmore, 2400 E. Missouri Ave., Phoenix, 602-955-6600, arizonabiltmore.com **N-16**

**ZuZu** at Hotel Valley Ho, 6850 E. Main St., Scottsdale, 480-421-7997, cafe-zuzu.com **N-18**

**Editors' note:** Menu items mentioned in this story are seasonal and subject to change.

# SOUTHWEST

Photo: Fishhook barrel cactus, Ferocactus wislizeni.



**DESERT BOTANICAL garden**

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