

Velvet Elvis

at
LA MISIÓN



335 McKeown Avenue, Patagonia, AZ 85624
520.394.0069 | www.VelvetElvisLaMision.com

WELCOME!

Welcome to Velvet Elvis at La Misión located in the heart of Patagonia, 18 miles north of the US/Mexican border. We began our operations on December 12, 1998, at our original location on Naugle Avenue. For decades, our commitment has been to excellence, providing patrons consistently quality, delicious and healthy dining alternatives with an international flare.

The proximity to the border allows for the natural confluence of these distinct cultures, which, as the current of two rivers, flows into each other, creating a fusion of rich traditions expressed in language, art, music, and the exotic flavors of its food.

The restaurant's presence in La Misión was conceived as the canvas onto which we express our recognition and appreciation for the enormous contribution of the Mexican culture, and the richness and pioneering spirit of the US vast cultural diversity.

Elvis meets Frida! The painting of the iconic Elvis Presley, representing the North, and the painting of the iconic Frida Kahlo, representing the South, portrays the mutual embrace of the two cultures, whereby all barriers are abolished. We trust that dignity and sincere appreciation will flourish in celebration and inspiration in every heart.

We invite you to feast your senses and enjoy this magical space filled with original art and color. And to nourish your body and soul with an exceptional experience.

Cheers and Salud!

With sincere appreciation for your support,

—Cecilia San Miguel

SOUPS & SALADS

Served With Our Freshly Baked Bread

FRESH HOMEMADE Soup and Roll \$7

Ask your server about the Soup of the Day

House Salad \$7

Romaine, Carrots, Tomatoes, Red Onion, Vinaigrette Dressing



Extra Bread/Roll \$1

SPECIALTY SALADS

With Chicken, add \$4

La Gourmet \$13

Organic baby greens, feta, roasted red peppers, capers, sun-dried tomatoes, artichoke hearts, Kalamata olives, almonds, spiced pecans, raspberry vinaigrette



Santa Fe Baby \$13

Organic baby greens, almonds, crispy apple slices, manchego cheese, balsamic vinegar reduction, raspberry vinaigrette



Hearts of Blue Goddess \$13

Hearts of romaine, crumbled Gorgonzola, roasted spiced pecans, crispy apple slices, creamy blue cheese dressing



Guadalupe \$13

Organic spinach, fresh tomatoes, red onions, sun-dried tomatoes, asiago, avocado dressing



Zorba the Greek \$13

Romaine, feta, fresh tomatoes, red onions, Kalamata olives, capers, roasted red peppers, cucumbers, Greek vinaigrette



CALZONES & STROMBOLLI

Crescent Shaped Pizza Pocket Made With Thinly Rolled Pizza Dough
Stromboli is Braided and Brushed With Olive Oil

Served With a Side of Marinara Sauce

El Timido \$10

Herbed Cream Cheese and Mozzarella

SPECIALTY CALZONE \$15

**PHILADELPHIA
BRAIDED STROMBOLLI \$18**

Divino



Creamed Mariachi cheese sauce, roasted peppers, caramelized onions and garlic, feta, mozzarella

El Siciliano



Savory Caponata prepared with eggplant, onion, bell peppers, garlic, green olives, capers, fresh basil, tomatoes, parsley, asiago, mozzarella

Fritz Garcia



Baked Kartoffel (potatoes), Mariachi sauce, feta, green onion, mozzarella

Combo

Prosciutto di Parma, garlic, sun-dried tomato, fresh basil, smoked gouda, herbed cream cheese, mozzarella

Chicken Saltimbocca

Creamy herbed cheese, roasted chicken, Prosciutto di Parma, fresh & sun-dried tomatoes, fresh basil, Gorgonzola, asiago, mozzarella

STUFFING OPTIONS

ADD UP TO 5

\$1 per Calzone

VEGGIES

Tomatoes
Garlic
Jalapeños
Green Onion
Yellow Onion
Red Onion
Mushrooms
Green Olives
Black Olives
Fresh Basil
Zucchini
Capers
Pepperoncini
Pineapple
Bell Peppers

CHEESE

Mozzarella

MEATS

Pepperoni
Canadian Bacon
Sausage

GOURMET

\$2 per Calzone

VEGGIES

Organic Spinach
Roasted Red Peppers
Oven-Roasted Potato
Caramelized Onions
Roasted Garlic
Artichoke Hearts
Sun-Dried Tomatoes

CHEESE

Mariachi Cream Cheese with Jalapeños & Roasted Green Chilis
Herbed Cream Cheese
Feta
Smoked Gouda
Asiago
Gorgonzola Almond

PESTO

Basil Pesto
Cilantro Pesto

MEATS

Prosciutto Di Parma
Anchovies
Beef Chorizo
Roasted Chicken

DESIGNER PIZZAS

10" Mini \$15

16" Large \$30

El Sassy

Red sauce, Italian sausage, caramelized onion and garlic, asiago cheese, mozzarella

Pancho Villa

Red sauce, house-made beef chorizo, fresh tomatoes, yellow onion, cilantro, fresh jalapeños, asiago, mozzarella

The Good, the Bad, & the Ugly

Red sauce, pepperoni, sausage, Canadian bacon, mushrooms, black olives, garlic, onions, mozzarella

Ein Kartoffel Pie

Red sauce, sliced baked potatoes marinated in olive oil, green onion, roasted red peppers, smoked gouda, mozzarella

El Mariachi Blanco with White Sauce

Creamy green chili & jalapeño cheese, capers, roasted red peppers, artichoke hearts, garlic, sun-dried tomatoes

El Siciliano

Caponata (stewed eggplant, onion, bell peppers, garlic, green olives, capers, fresh basil, tomatoes), parmesan, asiago, mozzarella

Tuco's Revenge

Red sauce, anchovies, capers, garlic, red onions, cilantro, fresh tomatoes, mozzarella

The Exorcist

Red sauce, roasted red pepper, basil, Gorgonzola, roasted garlic, mozzarella

The Green Giant

Basil pesto, mushrooms, roasted red bell peppers, black olives, feta, mozzarella

Popeye

Red sauce, organic spinach, fresh tomatoes, fresh basil, red onions, feta, mozzarella

Chicken Saltimbocca with White Sauce

Creamy herbed cheese, roasted chicken, Prosciutto di Parma, fresh & sun-dried tomatoes, fresh basil, Gorgonzola, asiago, mozzarella

Southwest Diva

Cilantro pesto, red sauce, sun-dried tomato, green onion, pepperoncini, green olives, feta, mozzarella

Cara Mia with White Sauce

Creamy herbed cheese, marinated artichoke hearts, capers, fresh basil, pineapple, Prosciutto di Parma

From the Andes – Inca Quinoa Pizza \$65

Requires 24-hour Notice – Please Call Ahead



Crust is a blend of quinoa and wheat flours, stuffed with layers of various sautéed vegetables, herbs and cheeses, with a roasted tomato/wine sauce. It is baked in a deep 10" iron skillet and serves six. Requires a 2-hour preparation.

EXCLUSIVE PIZZAS

100% Almond Flour Crust – 10" Mini Only



Alaskan Delight \$23

Herbed cream cheese, fresh tomatoes, red onion, capers, goat cheese, mozzarella, dill, topped with Alaskan smoked salmon

Designer Pizza \$21

Select From Our Designer Pizza Options

Cheese Pizza \$15

Optional Toppings Individually Priced

BUILD YOUR OWN PIE

Slice of Cheese Pizza \$5

Mini 10" Cheese Pizza \$10

Large 16" Cheese Pizza \$14

EXTRA TOPPINGS

VEGGIES

(Lg. \$3, Mini \$2, Slice \$1)

Fresh Tomatoes	Garlic	Jalapeños
Green Onion	Capers	Yellow Onion
Red Onion	Zucchini	Mushrooms
Green Olives	Pineapple	Black Olives
Pepperoncini	Fresh Basil	Bell Peppers

MEATS

(Lg. \$4, Mini \$2, Slice \$1)

Pepperoni
Canadian Bacon
Sausage

CHEESE

(Lg. \$4, Mini \$2, Slice \$1)

Mozzarella

SPECIALTY TOPPING

(Lg. \$10, Mini \$8, Slice \$5)

Wild Alaskan Salmon

GOURMET TOPPINGS

(Lg. \$5, Mini \$3, Slice \$2)

VEGGIES

Organic Spinach
Roasted Red Peppers
Oven-Roasted Potato
Caramelized Onions
Roasted Garlic
Artichoke Hearts
Sun-Dried Tomatoes

CHEESE

Mariachi Cream Cheese with Jalapeños and Roasted Green Chilis

Herbed Cream Cheese

Smoked Gouda

Gorgonzola Almond

Feta

Asiago

MEATS

Prosciutto di Parma

Anchovies

Beef Chorizo

Roasted Chicken

PESTO

Basil Pesto

Cilantro Pesto

DESSERTS

Ask Your Server For Dessert of the Day

Velvet Mussolini \$10

Vanilla ice cream whipped with Kahlua and brandy topped with chocolate ganache and brandied cherries

Chocolate Obsession \$10

Flour-less chocolate cake topped with fresh raspberry coulis, a la mode/vanilla ice cream

Chocolate Chip Cookie a la Mode \$9

Freshly baked cookie with vanilla ice cream

Persian Ice Cream \$8

Vanilla ice cream whipped with saffron and rosewater, topped with pistachios

Pistachio Cookie a la Mode \$10

Freshly baked cookie with Persian ice cream topped with pistachios

Mexican Flan \$10

Vanilla custard infused with a hint of lavender in caramello

BEVERAGES

Single Serving

Pellegrino Mineral Water \$5

Limonada Rosa \$4

Hibiscus Essence & Fresh Lime Juice

Arnold Palmer \$4

Limonada & Ice Tea

Kombucha \$5

Mexican Bottled Sodas \$4

Coke, Sprite, or Pepsi

Canned Soda \$2

Diet Coke or Dr. Pepper

Specialty Soda \$4

Henry Weinhard's Root Beer

Ice Tea \$4

Fresh Brewed (one complimentary refill)

Hot Tea \$4

French Press Coffee (17oz) \$6



ORGANIC JUICES

Each Order Freshly Prepared – 16oz \$12

Patagonia Sunrise

Organic carrot, apple, ginger, & lime

...And The Beet Goes On

Organic beet, organic carrot, organic celery, apple, ginger, & lime

WINE, BEER & SPIRITS

RED WINE

Cabernet Sauvignon
Glass \$12 Bottle \$40

Malbec Argentina
Glass \$10 Bottle \$34

Pinot Noir
Glass \$12 Bottle \$40

House Sangria
Glass \$12

Port
Glass \$12

WHITE WINE

Sauvignon Blanc
Glass \$10 Bottle \$34

Pinot Grigio
Glass \$10 Bottle \$34

Chardonnay
Glass \$12 Bottle \$40

SHOTS

WHISKEY/BOURBON

Bulleit \$10
Seagrams Seven \$8
Crown Royal \$10
Jameson \$9

RUM

Captain Morgan \$7

COCKTAILS

VODKA
Tito's & Tonic \$10

GIN
Gin & Tonic \$10
Martini \$12

RUM
Cuba Libre \$10

WHISKEY
7&7 \$10
Old Fashioned \$10

TEQUILA COCKTAILS

Cadillac Margarita \$15
Paloma (Patron Silver) \$14
Tequila Sunrise \$13
Velvet Margarita \$12

GIN
Hendricks \$10
Tanqueray \$9

COGNAC
Hennessy \$10

VODKA
Titos \$8

BEER

DRAFT ON TAP \$8
Barrio Blonde

Moto Sonora IPA
Hazy Hipsterville IPA
Kilt Lifter Amber Ale
Blue Moon
Dos Equis XX Lager

BOTTLE
Buckler (Non-Alcoholic) \$6
Coors Light \$5
Negra Modelo \$6

SPECIALITY DRINKS

Bloody Mary \$16
Michelada \$13
Amaretto Sour \$12

HOT DRINKS

Irish Coffee \$12
Mexican Coffee \$12
Drambuie Coffee \$12

TEQUILA

Patron Anejo \$12
Patron Reposado \$10
Patron Silver \$8
Hornitos Reposado \$9

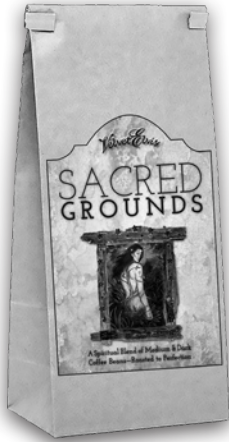
Bar Hours: Open 11:30AM-8:30PM
Bartender Reserves the Right to Refuse Service

Buenos Dias

BISTRO

Open 7AM—11AM

SACRED GROUNDS



We are proud to offer our signature coffee in a 1-pound bag for your enjoyment.

In partnership with a local roaster, we have created the perfect blend of Medium and Dark Roasted Coffee.

All the flavor of a Medium Roast and the boldness of a Dark Roast, with a smooth finish.

SACRED GROUNDS Coffee \$16
Whole Beans 1 lb

HOT DRINKS

Single Serving

Locally Roasted Coffee \$6
Served in a French Press Bistro 17oz

Mexican Hot Chocolate \$5

Velvet Chai Tea \$5

Teapot (Tea Flavor of Choice) \$4

HOT FROM THE OVEN

Cherub Buns \$5

A heavenly caramel pecan cinnamon roll, freshly baked!



QUICHE

Quiche of Day \$10

Classic Spinach Quiche \$10

Savory tart with cream and eggs, organic spinach, feta, and cheddar cheese



Quiche Lorraine \$10

Savory tart with cream, eggs, ham, and a variety of fresh cheeses

Half Panther Half Curandera

We chose this powerful iconic painting of the Shaman for our Sacred Grounds coffee blend because she represents both light and power.

See the original art in the sanctuary.

