

The Cafe



Harvest Moon

Musings from the Chef

I notice a lot of "Be Kind" stickers and murals. Every time I see one I feel my opinion about what it means change. Sometimes I view it as an aspirational feat that we all should try to accomplish; other times it feels like a demand, giving me little choice on how I should feel towards my fellow man.

Kindness, in my opinion, is a choice that we get to make. Holding a door, picking up and returning a lost item or animal, helping someone change a tire—all these things give us a little dopamine rush and show that we can care beyond ourselves. This is an inherent skill in the hospitality industry. In a world so busy, it seems that people don't realize that they can make the choice to be kind, and that's not a bad thing. If you ever find yourself at the crossroads of making the choice to be kind or go about your day, I suggest the prior.

Saturday Lunch Specials

August 2: **Guacamole Burger**

August 9: **Baja Chicken:** Pico, Pepper Jack, Bacon

August 16: **BBQ Bourbon Burger:** Bacon, BBQ, Fried Onions

August 23: **Shrimp Tacos**

August 30: **Pineapple, Bacon, Swiss Burger**

Local Employees Discount

Free side for folks who work at the local businesses on picked up togo lunch orders. Text or call The Cafe at 520 455 5044.

The Amazing Front Porch Show



Join us every Friday evening for "The Amazing Front Porch Show," curated by Jim Kowee. Enjoy live performances from some of Arizona's finest musicians while relaxing with your favorite Sonoita wines under the summer stars.

August 1: Kevin Pakulis - One of Arizona's premier county blues guitarists and songwriters

Evening Special: **Catfish and Chips**

August 8: Clay Kowee - Return of the Honky Tonk Family Values Band

Evening Special: **Pesto Chicken Pasta**

August 15: **Jess Barry** - Excellent singer and former Arizona State Champion Fiddler

Evening Special: **Mango Salsa Salmon**

August 22: **Donny Russell**

Evening Special: **Caprese Chicken**

August 29: **Tim O'Connor and Oliver Dewey** - Featuring Tucson Musicians Hall of Famer Tim O'Connor alongside his talented grandson Oliver, an emerging star in the Tucson music scene

Evening Special: **Salisbury Steak**

Deep Sky Wine Dinner - August 23rd

2023 Quasar Cunoise - paired with Pork Belly Stuffed Jalapeños with Toasted Goat Cheese and Honey

2020 Big Bang - paired with Painted BBQ Brisket with Summer Zucchini Corn Salad and Brown Rice

2023 Nebula Rosé - paired with NY Cheesecake with Strawberry Glaze



Harvesting in the Desert

August marks the beginning of anticipation in Arizona's wine country, as vintners prepare for one of the most challenging and rewarding harvests in the world. Desert winemaking demands a completely different approach to harvest timing, with Arizona vintners becoming masters of reading subtle signs that their counterparts in cooler climates never encounter.

The intense desert heat that defines our summers actually becomes an ally during harvest season. Those scorching August days followed by surprisingly cool nights create ideal conditions for concentrating flavors while maintaining crucial acidity levels. However, this same heat demands split-second timing decisions that can make or break an entire vintage. Most Arizona harvests begin in the pre-dawn darkness, with picking crews working by headlamp to gather grapes at their coolest temperatures. By sunrise, the race is on to get fruit into temperature-controlled facilities before the desert sun can damage delicate flavors. Some vintners harvest exclusively at night, creating an almost mystical atmosphere as workers move through moonlit vineyards.

Water management becomes critical during harvest, as vines must be carefully stressed to concentrate grape sugars without compromising the plant's survival. The monsoon season adds another layer of complexity, forcing harvest decisions around unpredictable weather patterns that can arrive with little warning, transforming months of careful planning in mere hours.

